Tortoise SUPPER CLUB

CHICAGO RESTAURANT WEEK 2027

JANUARY 22 - FEBRUARY 7

Dinner Menu $60

Available Tuesday - Thursday 5:00pm - 9:00pm, Friday - Saturday 5:00pm - 10:00pm

PLEASE SELECT ONE FROM EACH

FIRST COURSE

CRISPY PORK BELLY BITES
Cole Slaw and Strawberry Jam

KOREAN BBQ RIBS GF
Baby Pork Ribs, Ginger Korean BBQ Sauce, Green Onions

LOBSTER BISQUE GF V
Fresh Lobster Meat

HYDRO BOSTON BIBB SALAD GF V
Ranch Vinaigrette, Parmesan Crisp

SECOND COURSE

CREAMY TUSCAN CHICKEN GF
Sun-Dried Tomatoes, Spinach Garlic Sauce, Mashed Potatoes

PAN-SEARED CAJUN GROUPER GF
Cauliflower Puree, Asparagus, Coconut Curry Sauce

PAN-SEARED WALLEYE GF
Rice Pilaf, Mango Relish

10 OZ. PRIME SKIRT STEAK GF
Chimichurri Sauce

THIRD COURSE

CHERRY PIE V
Michigan Tart Cherries, Almond Essence, Madagascar Vanilla Ice Cream

S'MORES PIE V
Graham Cracker Crust, Torched Italian Meringue, Chocolate Fudge Sauce

*The Restaurant Week Menu is designed for each guest to enjoy individually; unfortunately no substitutions
** Beverages, tax, and gratuity not included
GF Denotes gluten free item
V Denotes vegetarian item
Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of foodborne illness.