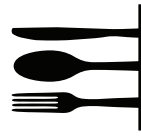


FOX & TURTLE

DINNER MENU - \$59



**CHICAGO
RESTAURANT
WEEK 2024**

JAN 19 - FEB 4

(choose one from each course)

FIRST COURSE

CHOPPED SALAD

romaine & iceberg mix with tomato, bacon, blue cheese crumbles, scallions, ditalini pasta, grilled chicken, & sweet onion-citrus dressing

HOUSE SALAD

mixed greens with sliced red onion, cherry tomatoes, & carrots with choice of dressing

CAESAR SALAD

chopped romaine hearts, croutons, parmesan cheese, & ceasar dressing

SOUP OF THE DAY

cup of chef's fresh daily choice

SECOND COURSE

CHEESE CURDS

fried white wisconsin cheddar cheese curds with marinara & ranch

SPICY CAULIFLOWER

cauliflower lightly fried, topped with calabrese peppers, parmesan cheese & lemon juice, served with a side of buffalo sauce

CHIPS & GUAC

homemade tortilla chips served with fresh guacamole & salsa

CALAMARI

crispy fried calamari served with homemade cocktail sauce

THIRD COURSE

CHICKEN "LOMBARDI"

spicy chicken breasts lightly breaded, served with crispy yukon potatoes, calabrese, pepperoncini, & jalapeño peppers with white wine oregano sauce

CHEF'S DAILY SPECIAL

ask your server for details
**saturday queen cut prime rib only*

WHITEFISH TACOS

three grilled lake superior whitefish tacos topped with shredded cabbage, chipotle mayo, & mango salsa, served with black beans & rice

JAMBALAYA

chicken, shrimp, & andouille sausage sautéed with onions & green peppers served over white rice

THAI CHILI SALMON

grilled atlantic salmon topped with thai chili glaze, & served with jasmine rice & root vegetables

ITASCA CHICKEN

deboned whole chicken with crispy yukon potatoes, sautéed broccoli & lemon-oregano sauce & grilled lemon
**please allow 35 minutes*

FOURTH COURSE

BROWN BUTTER CAKE

finished with caramel sauce & a scoop of vanilla gelato

FLOURLESS CHOCOLATE CAKE

served with crème anglaise, finished with raspberry sauce & a scoop of vanilla gelato

PEANUT BUTTER COOKIE

homemade peanut butter cookie, chocolate fudge, & vanilla gelato

KEY LIME PIE

with fresh whipped cream & garnished with lemon zest

GLUTEN FREE MENU ALSO AVAILABLE

Note: Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

*This menu is designed for each guest to enjoy individually.

*Please, no substitutions.

**Beverages, tax, & gratuity not included.