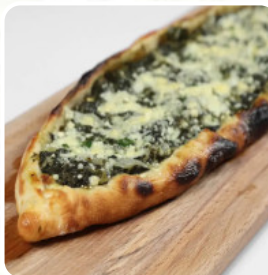




Bordeaux Lounge By Turquoise Menu

<https://menuweb.menu>

2147 W Roscoe Street1E, Chicago, United States
+17735493570 - <http://www.bordeauxchicago.com/>



The restaurant from Chicago offers **64** different **courses and drinks** on [the menu](#) for an average price of \$40.3. Dining at this restaurant proves to be a mixed experience, praised for its delightful Mediterranean offerings and charming atmosphere, highlighted by live music. Guests rave about flavorful dishes like the Ossobuco and enjoy an extensive wine selection. However, disappointment looms with some of the French-inspired dishes falling short, perceived as confused in concept. Service inconsistencies and long waits further mar the experience, casting doubt on potential returns. While the venue shines in areas, particularly for smaller gatherings or casual visits, it struggles to deliver a cohesive dining experience for larger parties or those seeking a true French meal.

Bordeaux Lounge By Turquoise Menu



Salads

QUINOA SALAD

Rice

RISOTTO

Appetizer

GRILLED BABY OCTOPUS \$15.0

Starters

FLAMING SAGANAKI CHEESE \$13.0

Spirits

MARTINI

Empfehlungen Vom Koch

CHICKEN CHEESE \$22.0

Wine

BOTTLE OF WINE

Flights

WINE FLIGHTS

Rosé Wine

2020 LES HAUTS DE LAGARDE,
ROSÉ, BORDEAUX BLEND,
BORDEAUX \$36.0

Dessert Wine

2018 CHATEAU LARIBOTTE,
SÉMILLON, SAUTERNES \$11.0

Turkish Specialties

LAHMACUN \$10.0

Cheese & Charcuterie

COTTONWOOD RIVER CHEDDAR

Insalata (Salad)

SEARED SEA SCALLOPS \$22.0

Tofu Dishes

STUFFED AUBERGINE \$12.0

Breakfast Burritos (Breakfast)

CHEESE EGGS \$18.0

Sides

CHEESE BOARD

Our most Requested Entrees

DEEP FRIED SHRIMPS \$13.0

Formaggi & Salumi / Cheese And Meat

FINOCCHIONA \$14.0

Entrées

CIGAR SPRING ROLLS \$10.0

SEA BASS CEVICHE \$16.0

Bordeaux Lounge By Turquoise Menu



Small Plates

BRAISED LEMON ARTICHOKE BOTTOMS	\$14.0
WHIPPED GREEK FETA CHEESE ROASTED OLIVES	\$12.0

Charcuterie

VARIETY ANTIPASTO	\$11.0
ASSORTED SLICED MEATS	\$11.0

Artisan Cheeses

PRAIRIE BREEZE CHEESE	
ROTATING FARMHOUSE CHEESES FROM NEAR FAR	
FOENEGREEK GOUDA	

Restaurant Category



- GLUTEN FREE
- ITALIAN
- MEDITERRANEAN

FRENCH

White Wine

2020 COMTESSE DE MALET ROQUEFORT, BORDEAUX BLANC, BORDEAUX	\$9.0
2018 CHÂTEAU HAUT PEYRUGUE, SAUV/SÉMILLON, BORDEAUX	\$36.0
2019 CHÂTEAU BEAUREGARD DUCASSE, SAUV/SÉMILLON, GRAVES	\$45.0
2020 LES HAUTS DE LAGARDE, WHITE BLEND, AOC, BORDEAUX	\$48.0
2019 CHATEAU REYNON, BORDEAUX BLANC, BORDEAUX	\$65.0

House Made Flat Breads

DICED LAMB	\$24.0
CURED BEEF PASTRAMI CHEESE	\$24.0
POTATOES, SHISHITO PEPPER CHEESE	\$18.0
SPINACH, CARAMELIZED ONION, MUSHROOM CHEESE	\$20.0
DICED LAMB CHEESE	\$26.0

These Types Of Dishes Are Being Served

- LAMB
- LAMB CHOPS
- SALAD
- TUNA STEAK
- BREAD

Ingredients Used



- CHEESE
- QUINOA
- YOGURT

- BEEF
- SHRIMPS
- SCALLOP

Red Wine

2016 CHÂTEAU COUTET, MERLOT/CAB, ST EMILION	\$75.0
2017 CHÂTEAU TOURNEFEUILLE, MERLOT/CAB, LALANDE DE POMEROL	\$60.0
2018 COMTESSE DE MALET ROQUEFORT, BORDEAUX ROUGE, BORDEAUX	\$9.0
2018 CHÂTEAU BLOUIN, BORDEAUX ROUGE, BORDEAUX	\$34.0

Bordeaux Lounge By Turquoise Menu



LES HAUTES DE LAGGARDE, BOREAUX ROUGE, BORDEAUX	\$38.0	2017 CHATEAU MONGRAVEY, CAB/MERLOT, MARGAUX	\$100.0
2017 CHÂTEAU HAUT COLOMBIER, MERLOT, BORDEAUX	\$40.0	2018 CHATEAU LASSEGUE, GRAND CRU ST EMILION	\$150.0
2016 CHATEAU ST ANDRE CORBIN, MERLOT/CAB, PAUILLAC	\$45.0	2018 LA GAFFELIÈRE DAME DE GAFFELIERE, GRAND CRU ST EMILION	\$150.0
2018 CHÂTEAU BLAIGNAN, CAB/MERLOT, MEDOC	\$45.0	2017 CHÂTEAU GRAND PUY DUCASSE, MERLOT/CAB, LALANDE DE POMEROL	\$250.0

Bordeaux Lounge By Turquoise

2147 W Roscoe Street1E,
Chicago, United States

Opening Hours:

Monday 11:00 -22:00
Tuesday 11:00 -22:00
Wednesday 11:00 -22:00
Thursday 11:00 -22:00
Friday 11:00 -22:00
Saturday 11:00 -22:00
Sunday 10:00 -21:00

Made with [Menu](#)

