

THE COURTHOUSE CLUB

APPETIZERS

MUSSELS	21
Lemon-Artichoke Cream Broth, Roasted Tomato, Herbed Crostinis	
DATE NIGHT <i>gf</i>	17
Medjool Dates, Goat Cheese, Applewood-Smoked Bacon	
FILET SLIDERS*	19
Seared Tenderloin, Creamy Horseradish, Pickled Red Onion, Arugula	

SUSHI

SPICY SALMON*	24
Salmon, Trout Roe, Serrano Pepper, Spicy Mayo	
CLUB ROLL <i>gf</i>	25
Lobster, Avocado, Cucumber, Sriracha Vinaigrette	
SHRIMP ROLL	26
Tempura Shrimp, Jalapeño, Cream Cheese, Avocado, Crispy Onion	
VEGGIE ROLL	20
Tempura Fried Asparagus, Soy Pepper, Mango, Avocado, Arugula, Microgreens, Lemon- Thyme Vinaigrette	

WHIPPED GOAT CHEESE DIP <i>gf</i>	19
Rosemary, Trout Roe, Sweet Potato Chips	
CRAB CAKE MINIS	23
Sweet Corn Emulsion	
LAMB LOLLIPOPS <i>gf</i>	23
Chimichurri, Fingerling Potato, Brussels Sprouts	
CHICKPEA DIP	16
Chickpeas, Artichoke Hearts, Lemon Juice, Tahini Paste	

SHELLS

SHRIMP COCKTAIL <i>gf</i>	22
Cocktail Sauce, Raw Horseradish	
ON THE HALF* <i>gf</i>	
East Coast.....	21
West Coast.....	24
Champagne Mignonette, Cocktail Sauce	
BAKED FRENCHIE	23
Tabasco Lemon Butter, Tillamook Sharp White Cheddar, Herbed French Crostinis	

RUSTIC BREAD DIP DUO	7
Whipped Rosemary- Honey Butter, Seasoned Balsamic Olive Oil	
SHISHITO & WINGS	21
Chipotle Honey Wings, Shishito Peppers, Ancho Lime Crema	
EGG ROLLS	22
Short Rib, Napa Slaw, Jalapeño Aioli	
STEAK TACOS*	17
Fried White Cheddar, Crispy Onion, Chili Oil	

SALADS

GRILLED CAESAR	12
Grilled Romaine, Brioche Crouton, Parmesan Crisps, Garlic-Parmesan Dressing	
FRIED GOAT CHEESE	15
Dried Cranberries, Asian Pears, Spiced Walnuts, Panko Fried Goat Cheese, Lemon-Thyme Vinaigrette	
NOBLE CHOP <i>gf</i>	14
Bacon, White Cheddar, Pickled Onion, Egg, Heirloom Cherry Tomato, Buttermilk Dressing	

COMPOSITIONS

8oz FILET* <i>gf</i>	48
Crisp Flat Potato, Jumbo Asparagus, House-Made Steak Sauce	
CHICKEN <i>gf</i>	32
Quinoa, Sautéed Spinach, Rosemary-Lemon Cream Sauce	
SEA BASS <i>gf</i>	51
Couscous, Tri-colored Carrots, Orange Blossom Cream Sauce	
GRILLED SALMON* <i>gf</i>	38
Honey-Balsamic Glaze, Wild Rice Pilaf, Mushrooms and Roasted Cauliflower	
LOADED SWEET POTATO <i>gf</i>	18
Corn, Spinach, Asparagus, Mushrooms, Chimichurri, Goat Cheese	
SCALLOPS	MKT
Accompaniment of Chef Selected Seasonal Vegetables and Sauce	
DUROC PORK CHOP <i>gf</i>	36
Mashed Sweet Potato, Green Beans, Mustard Cream Sauce	
THE BURGER* <i>gf</i>	24
Truffle Spread, White Cheddar, Tempura Mushroom, Battered Fries	

SOUPS

GUMBO	13
Andouille Sausage, Chicken, Bell Pepper, Rice	
CORN CHOWDER <i>gf</i>	11
Potato, Sweet Corn, Carrot	

SIDES

Club Corn <i>gf</i>	11
Vegetable Medley <i>gf</i>	12
Brussels Sprouts	11
Lobster Mac and Cheese <i>gf</i>	27
Battered Fries	11
Loaded Mashed Potatoes <i>gf</i> ...	14
Tempura Oyster Mushrooms	12

gf CAN BE MADE GLUTEN-FREE FRIENDLY WITH MODIFICATIONS ON REQUEST

*Consuming undercooked meat or seafood may increase your risk of foodborne illness. We offer gluten-free friendly options, however our kitchen is not completely Gluten-Free.