

# THE COURTHOUSE CLUB

## APPETIZERS

<b>DATE NIGHT</b> <i>gf</i> .....	17
Medjool Dates, Goat Cheese Applewood-Smoked Bacon	
<b>FILET SLIDERS*</b> .....	19
Seared Tenderloin Creamy Horseradish Pickled Red Onion, Arugula	
<b>WHIPPED GOAT CHEESE DIP</b> <i>gf</i> .....	19
Rosemary, Trout Roe Sweet Potato Chips	
<b>CRAB CAKE MINIS</b> .....	23
Sweet Corn Emulsion	
<b>LAMB LOLLIPOPS</b> <i>gf</i> .....	23
Chimichurri, Fingerling Potato Brussels Sprouts	
<b>CHICKPEA DIP</b> .....	16
Chickpeas, Artichoke Hearts Lemon Juice, Tahini Paste	
<b>STEAK TACOS*</b> .....	17
Fried White Cheddar Crispy Onion, Chili Oil	
<b>EGG ROLLS</b> .....	22
Short Rib, Napa Slaw Jalapeño Aioli	
<b>RUSTIC BREAD DIP DUO</b> .....	8
Rosemary-Honey Butter Seasoned Balsamic Olive Oil	
<b>SHISHITO &amp; WINGS</b> .....	21
Chipotle Honey Wings Shishito Peppers Ancho Lime Crema	
<b>WILD LOBSTER GRATIN</b> .....	24
Garlic Butter White Cheddar Gouda, Parmesan Toasted Crostinis	
<b>SALADS</b>	
<b>GRILLED CAESAR</b> .....	12
Grilled Romaine Brioche Crouton Parmesan Crisps Garlic-Parmesan Dressing	
<b>FRIED GOAT CHEESE</b> .....	15
Dried Cranberries, Asian Pears Spiced Walnuts Panko Fried Goat Cheese Lemon-Thyme Vinaigrette	
<b>NOBLE CHOP</b> <i>gf</i> .....	14
Bacon, White Cheddar Pickled Onion, Egg Heirloom Cherry Tomato Buttermilk Dressing	

## SHELLS

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

## SOUPS

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

## SUSHI

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

## SIDES

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

## COMPOSITIONS

<b>THE COURTHOUSE FILET*</b> <i>gf</i> .....	8oz/48 10oz/58
Crisp Flat Potato, Jumbo Asparagus, House-Made Steak Sauce	
Add Broiled Lobster Tail 6oz.....	32
<b>FILET ENHANCEMENTS</b>	
<b>OSCAR STYLE</b> .....	18
Lump Crab Cake, Asparagus, Hollandaise	
<b>GARLIC SHRIMP SCAMPI</b> .....	17
<b>SAUTÉED MUSHROOMS</b> .....	12
<b>LOBSTER RAVIOLI</b> .....	12
Roasted Red Pepper Crema	
<b>TWIN LOBSTER TAILS</b> <i>gf</i> .....	62
Asparagus, Drawn Butter	
<b>DUROC PORK CHOP</b> <i>gf</i> .....	36
Mashed Sweet Potato, Green Beans, Mustard Cream Sauce	
<b>GERBER FARMS AIRLINE CHICKEN</b> <i>gf</i> .....	32
Quinoa, Sautéed Spinach, Rosemary-Lemon Cream Sauce	
<b>SEA BASS</b> <i>gf</i> .....	51
Couscous, Tri-Colored Carrots, Orange Blossom Cream Sauce	
<b>GRILLED SALMON*</b> <i>gf</i> .....	38
Honey-Balsamic Glaze, Wild Rice Pilaf, Mushrooms and Roasted Cauliflower	
<b>LOADED SWEET POTATO</b> <i>gf</i> .....	18
Corn, Spinach, Asparagus, Mushrooms, Chimichurri, Goat Cheese	
<b>SCALLOPS</b> .....	42
Accompaniment of Chef Selected Seasonal Vegetables and Sauce	

*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.