

THE COURTHOUSE CLUB

APPETIZERS

MUSSELS	21
Lemon-Artichoke Cream Broth, Roasted Tomato, Herbed Crostinis	
DATE NIGHT gf	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 gf	25
Lobster, Avocado, Cucumber, Sriracha Vinaigrette	
SHRIMP ROLL	26
Tempura Shrimp, Jalapeño, Cream Cheese, Avocado, Crispy Onion	

WHIPPED GOAT CHEESE DIP gf	19
Rosemary, Trout Roe, Sweet Potato Chips	
CRAB CAKE MINIS	23
Sweet Corn Emulsion	
LAMB LOLLIPOPS gf	23
Chimichurri, Fingerling Potato, Brussels Sprouts	

SHELLS

SHRIMP COCKTAIL gf	22
Cocktail Sauce	
ON THE HALF* gf	
East Coast.....	21
West Coast.....	24
Champagne Mignonette, Cocktail Sauce	
ROCKEFELLER	22
Bacon Infused Spinach, Hollandaise, Parmesan	
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 gf	14
Bacon, White Cheddar, Pickled Onion, Egg, Heirloom Cherry Tomato, Buttermilk Dressing	

COMPOSITIONS

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

SOUPS

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

SIDES

Club Corn gf	11
Vegetable Medley gf.....	12
Brussels Sprouts.....	11
Lobster Mac and Cheese.....	27
CC Battered Fries.....	11
Loaded Mashed Potatoes gf...	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.