

THE COURTHOUSE CLUB

APPETIZERS

DATE NIGHT <i>gf</i>	17
Medjool Dates, Goat Cheese Applewood-Smoked Bacon	
FILET SLIDERS*	19
Seared Tenderloin Creamy Horseradish Pickled Red Onion, Arugula	
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	
STEAK TACOS*	17
Fried White Cheddar Crispy Onion, Chili Oil	
EGG ROLLS	22
Short Rib, Napa Slaw Jalapeño Aioli	
RUSTIC BREAD DIP DUO	8
Rosemary-Honey Butter Seasoned Balsamic Olive Oil	
SHISHITO & WINGS	21
Chipotle Honey Wings Shishito Peppers Ancho Lime Crema	
WILD LOBSTER GRATIN	24
Garlic Butter White Cheddar Gouda, Parmesan Toasted Crostinis	
SALADS	
GRILLED CAESAR	9/12
Grilled Romaine Brioche Crouton Parmesan Crisps Garlic-Parmesan Dressing	
FRIED GOAT CHEESE	11/15
Dried Cranberries, Asian Pears Spiced Walnuts Panko Fried Goat Cheese Lemon-Thyme Vinaigrette	
NOBLE CHOP <i>gf</i>	10/14
Bacon, White Cheddar Pickled Onion, Egg Heirloom Cherry Tomato Buttermilk Dressing	

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	
ROCKEFELLER	22
Bacon Infused Spinach Hollandaise, Parmesan	
LOBSTER ROLL	42
Lobster Claw Meat, Chef Aioli Brioche Bun, Potato Chips	

SOUPS

GUMBO	9/13
Andouille Sausage, Chicken Bell Pepper, Rice	
CORN CHOWDER <i>gf</i>	7/11
Potato, Sweet Corn, Carrot	

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 Paper, Mango, Avocado Arugula, Microgreens Lemon-Thyme Vinaigrette	

SIDES

Club Corn <i>gf</i>	11
Asparagus <i>gf</i>	11
Bacon Brussels Sprouts.....	11
Lobster Mac and Cheese <i>gf</i> ..	27
Battered Fries.....	11
Loaded Baked Potato <i>gf</i>	14
Mashed Potatoes <i>gf</i>	11
Sweet Potato Fries with Jalapeño Aioli.....	11

COMPOSITIONS

THE COURTHOUSE FILET* <i>gf</i>	8oz/48	10oz/58
BONE-IN RIBEYE <i>gf</i>		24oz/90
Steaks served with Crisp Flat Potato, Jumbo Asparagus House-Made Steak Sauce		
STEAK ENHANCEMENTS		
OSCAR STYLE.....		10
Lump Crab Cake, Asparagus, Hollandaise		
GARLIC SHRIMP SCAMPI.....		12
BROILED LOBSTER TAIL 6oz.....		32
TWIN LOBSTER TAILS <i>gf</i>		62
Asparagus, Drawn Butter		
DUROC PORK CHOP <i>gf</i>		36
Mashed Sweet Potato, Green Beans, Mustard Cream Sauce		
GERBER FARMS AIRLINE 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		
PAN-SEARED SALMON* <i>gf</i>		43
Crispy Rice, Asian Slaw, Orange Vinaigrette, Citrus Chili Sauce		
LOADED SWEET POTATO <i>gf</i>		18
Corn, Spinach, Asparagus, Mushrooms, Chimichurri, Goat Cheese		
SCALLOPS		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.