

# THE COURTHOUSE CLUB

## APPETIZERS

- CRAB CAKE MINIS**..... 23  
Sweet Corn Emulsion
- DATE NIGHT**..... 17  
Medjool Dates, Goat Cheese,  
Applewood-Smoked Bacon
- GRILLED ARTICHOKE**... 18  
Jalapeño Aioli,  
Remoulade
- STEAK TACOS\***..... 19  
Fried White Cheddar,  
Crispy Onion, Chili Oil

## SUSHI

- SPICY SALMON\***..... 21  
Salmon, Trout Roe,  
Serrano Pepper,  
Spicy Mayo
- CLUB ROLL**..... 20  
Lobster, Avocado,  
Cucumber, Sriracha  
Vinaigrette
- CRAB ROLL**..... 24  
Tempura Soft Shell Crab, Kiwi,  
Avocado, Ancho Ponzu

## SALADS

- GRILLED CAESAR**..... 12  
Grilled Romaine,  
Brioche Crouton,  
Parmesan Crisps,  
Garlic-Parmesan Dressing

- WHIPPED  
GOAT CHEESE DIP**..... 19  
Rosemary, Trout Roe,  
Sweet Potato Chips

- MUSSELS**..... 21  
Lemon, Artichoke,  
Herbed Crostinis

- LAMB LOLLIPOPS\***..... 23  
Chimichurri,  
Fingerling Potato,  
Brussels Sprouts

## SHELLS

- SHRIMP COCKTAIL**..... 22  
Cocktail Sauce

- ON THE HALF**  
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**..... 20  
Short Rib, Napa Slaw,  
Jalapeño Aioli

- FILET SLIDERS\***..... 22  
Sliced, Seared Tenderloin,  
Creamy Horseradish, Pickled  
Red Onion, Arugula

## FLATBREADS

- BLACK & BLUE\***..... 20  
Diced Filet Mignon, Maytag  
Blue Cheese, Caramelized  
Onion, Chili-Infused Oil

- MUSHROOM**..... 19  
Sautéed Mushrooms,  
Mozzarella, Truffle,  
Arugula

- PEPPERONI**..... 16  
House-Made Tomato Sauce,  
Mozzarella, Pepperoni

OYSTERS

- FRIED GOAT CHEESE**..... 15  
Panko Fried Goat Cheese,  
Dried Cranberries,  
Asian Pears,  
Spiced Walnuts,  
Lemon-Thyme Vinaigrette

- NOBLE CHOP**..... 14  
Bacon, White Cheddar,  
Pickled Onion, Egg,  
Heirloom Cherry Tomato,  
Buttermilk Dressing

## COMPOSITIONS

- 8oz FILET\***..... 48  
Crisp Flat Potato, Jumbo Asparagus, House-Made Steak Sauce

- CHICKEN**..... 32  
Quinoa, Sautéed Spinach, Rosemary-Lemon Cream Sauce

- SEA BASS**..... 51  
Couscous, Tri-colored Carrots, Orange Blossom Cream Sauce

- GRILLED SALMON\***..... 38  
Honey, Balsamic, Mushroom, Wild Rice, Roasted Cauliflower

- LOADED SWEET POTATO**..... 18  
Corn, Spinach, Asparagus, Mushrooms, Chimichurri, Goat Cheese

- SCALLOPS**..... MKT  
Seasonal Accompaniment of Chef's Selection of Vegetables  
and Sauce

## SOUPS

- GUMBO**..... 13
- CORN CHOWDER**..... 11

## SIDES

- Club Corn..... 11
- Vegetable Medley..... 12
- Brussels Sprouts..... 11
- Lobster Mac and Cheese..... 27
- Battered Fries..... 11
- Loaded Mashed Potatoes... 14
- Tempura Oyster Mushrooms 12

\*Consuming undercooked meat or seafood may increase your risk of foodborne illness.

# COCKTAILS

## HAND-CRAFTED

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### **Lavender Gin Fizz**

Uncle Val's Botanical Gin, Lavender-Infused Simple Syrup, Fresh Lemon.....15

### **The 1875**

Basil Hayden Dark Rye, Demorara Syrup, St. George Absinthe Spritz.....14

### **The Club Cosmo**

Hangar One Buddha's Hand Citron, White Cranberry, Fresh Lime, St. Germaine Elderflower, Select Apertivo.....14

### **Rosemary Paloma**

Milagro Select Reposado, Rosemary-Infused Agave, Lime, Grapefruit Soda.....13

# WINE

## RED

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### **King's Ridge Pinot Noir 2022**

Willamette Valley, OR.....12

### **Château Haut-Colombier 2019**

Bordeaux, France.....16

### **Pali Wine Co. Pinot Noir Huntington 2022**

Santa Barbara, CA.....15

### **La Crema Pinot Noir 2022**

Monterey, CA.....15

### **Duckhorn Decoy Merlot 2021**

Sonoma County, CA.....11

### **The Prisoner Wine Company Unshackled Red Blend 2021**

California.....15

### **Vina Robles Winery**

#### **Cabernet Sauvignon 2021**

Paso Robles, Central Coast, CA.....13

### **Katherine Goldschmidt**

#### **Stonemason Hill Cabernet Sauvignon 2022**

Alexander Valley, Sonoma County, CA.....16

## DRAFTS

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### **Sun Light Cream Ale**

Sun King Brewing Company, Indianapolis, IN

### **Truth IPA**

Rhinegeist Brewing Company, Cincinnati, OH

### **Bell's Oberon Ale**

Bell's Brewing Company, Kalamazoo, MI

### **Smoke & Spice**

Pineapple-Infused Dos Hombres Mezcal, Habanero and Serrano Simple, Fresh Lemon, Chocolate Bitters.....17

### **The Dirty Goat**

Goat Cheese Washed Belvedere Vodka, Olive Juice, Goat Cheese Stuffed Olive.....14

## COCKTAILS ON TAP

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### **Spiced Vanilla Old Fashioned**

Woodford, Vanilla and Spice-Infused Simple, Orange, Sassafras and Sorgum Bitters, Rustic Orange Peel.....16

### **Espresso Martini**

Wheatley, Espresso, Giffard Vanilla Liqueur, Baileys.....15

## WHITE

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### **Moscato D'Asti 2022**

Saracco, Italy.....13

### **Trefethen Dry Riesling 2022**

Napa Valley, CA.....16

### **King Estate Pinot Gris 2022**

Willamette Valley, OR.....13

### **Whitehaven Sauvignon Blanc 2023**

Marlborough, New Zealand.....14

### **Emmolo Sauvignon Blanc 2023**

Napa Valley, CA.....10

### **La Crema Chardonnay 2022**

Sonoma, CA.....15

### **Raymond Vineyards**

#### **Reserve Collection Chardonnay 2023**

Napa Valley, CA.....15

## BUBBLY

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### **Mumm Napa Brut Rosé**

Napa Valley, CA.....16

### **Domaine Chandon Classic Brut**

Napa Valley, CA.....15

### **Jai Alai IPA**

Cigar City Brewing, Tampa Bay, FL

### **Foggy Geezer Hazy IPA**

War Pigs Brewing USA, Munster, IN

### **Gumballhead**

3 Floyds Breweing Company, Munster, IN