

THE COURTHOUSE CLUB

APPETIZERS

- CRAB CAKE MINIS**..... 23
Sweet Corn Emulsion,
Fennel Salad
- 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
Tempura, 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 Crostini

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

SHELLS

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

- ON THE HALF**
East..... 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 Crostini

- 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 Wild Mushrooms,
Mozzarella, Truffle,
Arugula

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

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

SOUPS

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

SIDES

- Club Corn..... 11
Tri-Colored Carrots..... 12
Brussels Sprouts..... 11
Cauliflower..... 11
White Cheddar Mac..... 13
Battered Fries..... 11
Garlic Mashed Potatoes..... 11
Asparagus..... 11
Tempura Oyster Mushrooms 12

COMPOSITIONS

- 8oz FILET***..... 48
Crisp Flat Potato, Jumbo Asparagus, House-Made Steak Sauce
- CHICKEN**..... 32
Quinoa, Sautéed Spinach, Lemon Cream Sauce
- SEA BASS**..... 51
Couscous, Tri-colored Carrots, Orange Blossom Cream Sauce
- GRILLED SALMON***..... 38
Honey, Balsamic, Wild Mushroom, Wild Rice,
Roasted Cauliflower
- LOADED SWEET POTATO**..... 18
Corn, Spinach, Asparagus, Mushrooms, Chimichurri, Goat Cheese

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

COCKTAILS

HAND-CRAFTED

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

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

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

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

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

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