



COURTHOUSE

GRILLE

Lunch Menu

YOU BE THE JUDGE

LUNCH APPETIZERS

CALAMARI STEAK 10.95 Tender calamari steaks seasoned with sea salt, cracked black pepper and Italian herbs, flash fried and topped with capers and sweet cherry peppers

BRAISED BEEF SHORT RIB 11.95 Red wine braised, parsley puree on a slow poached egg

LAMB CHOP LOLLIPOPS MKT Plump New Zealand lamb chops marinated in olive oil and herbs with pomegranate and dates

SPINACH & ARTICHOKE DIP 8.95 Our house-made dip features pepper jack, Parmesan & Swiss cheeses blended with baby spinach, garlic, artichoke & sun-dried tomatoes, served with house made corn chips & garlic flat bread

STEAK TIPS 10.95 Tender steak slices sautéed with portabella mushrooms and caramelized onions, drizzled with balsamic reduction, served with toast points

CAPRESE DI BUFFALO 9.95 Freshly sliced tomato & Buffalo mozzarella & basil drizzled with extra virgin olive oil

SAN MARCO TUSCON MEATBALL 5.95 Italian meatballs bathed in raspberry chipotle sauce on a bed of sautéed spinach

DUCK POT STICKERS 5.95 Topped with a Sherry demi-reduction, shallots and dried cherries

FLATBREAD 8.95 *Margherita - tomato, mozzarella & pesto *Carnivore - sausage, pepperoni, prosciutto, Ricotta & marinara

SALADS

CHG CHERRY CHICKEN 11.95 Garden greens, grilled chicken breast, pecans, red onion, gorgonzola, dried Michigan cherries with our unique Cherry Vinaigrette

MAURICE 9.95 Black Forest ham, roasted turkey, baby Swiss Cheese, iceberg, green onion, hardboiled egg, sweet gherkins, olives with iconic Maurice dressing

CLASSIC CAESAR 8.25 Romaine, red Belgian endive, lemon, Parmigiano Reggiano, garlic crostini & CHG Caesar dressing
* with entrée 3.50 / add chicken 4.00 shrimp 5.00 salmon 7.00

GRILLED SALMON 14.95 Seared Atlantic Salmon filet atop spring mix greens, asparagus, cherry tomatoes, balsamic vinaigrette

SANTA MONICA SALAD 13.95 Sautéed shrimp, avocado, cucumber, carrots, corn, chopped Romaine tossed with dill sauce

STEAK 14.95 Char-grilled steak strips atop mixed greens, feta, Parmigiano Reggiano, tomatoes, cucumbers, roasted potatoes with Bleu Cheese dressing

NIÇOISE CLASSIQUE 12.95 Mixed greens, red bell pepper, cucumber, green onion, basil & tomato topped with hard boiled eggs & olive oil packed tuna

COURTHOUSE GARDEN SALAD 4.95 Spring mix greens & Romaine, cucumber, cherry tomatoes, julienned carrots, radish & ranch infused croutons

CHOICE OF DRESSING House Italian Vinaigrette, Ranch, Bleu Cheese, Cherry Vinaigrette, Thousand Island, Balsamic Vinaigrette

Add Soup or Salad to any entrée 2.25

SOUPS

MINISTRONE 3.50 CUP 4.50 BOWL Fresh Italian vegetables & pasta in herbed tomato broth and touch of extra virgin olive oil

SOUP DEL GIORNO 3.50 CUP 4.50 BOWL Something new each day. Always prepared from scratch. Ask server for details.

FRENCH ONION 3.95 CUP 4.95 BOWL Slow cooked onions in rich herb beef broth, topped with crostini & melted Provolone

SIDE DISHES

LINGUINI WITH MARINARA 4.95

BRANDIED MUSHROOMS 2.50

MAC & CHEESE 5.95

FRENCH FRIES 2.95

ONION RINGS 2.95

EGGPLANT PARMESAN 5.95

Gluten Free Entrée

Vegetarian Entrée

Split Plate Charge \$5.00

LUNCH BURGERS & SANDWICHES

Burgers & sandwiches are served with coleslaw & pickle wedge. Add CHG fries, onion rings, cup of soup or garden salad 2.25

KOBE BEEF BURGER 10.95 Half pound "American Kobe Beef" (Wagyu) grilled to order, served with lettuce, tomato and onion
* add cheese .75 or applewood bacon 1.25

ANGUS BURGER 8.95 Half pound burger grilled to order, served with lettuce, tomato and onion
* add cheese .75 add applewood bacon 1.25

JUMBO LUMP CRAB MELT 12.95 Jumbo lump crab, citrus mayo, baby Swiss cheese on grilled herb bread

PARMESAN SANDWICH - CHICKEN 9.95 / VEAL 12.95 Pan-fried with Parmesan breading, baked with marinara, Provolone & Caciocavallo cheese on grilled herbed flat bread

PRIME RIB SANDWICH 10.95 Slow cooked prime rib, cheddar cheese, horseradish mousse on a ciabatta roll served with au jus

★ **WEST COAST CHICKEN 8.95** Grilled chicken topped with baby Swiss cheese, avocado, tomato, lettuce & ranch dressing on a ciabatta roll

★ **GRILLED TURKEY CLUB 8.95** Oven-roasted turkey topped with baby Swiss cheese & bacon served on a grilled ciabatta roll with lettuce, tomato & mayonnaise

★ **GRILLED PESTO CHICKEN 8.95** Basil pesto, chicken, salad greens, tomato, provolone & parmesan on grilled herb flat bread

★ Available as Half sandwich with cup of soup or garden salad 8.95

PASTAS

🍴 **FETTUCINE ALFREDO 10.95** Egg fettuccine with shallots, garlic & cream, Parmigiano Reggiano cheese topped with fresh herbs
* add chicken 4.00 shrimp 5.00 salmon 7.00

SAUSAGE RAVIOLI 10.95 Italian sausage, broccolini, Mozzarella, Ricotta & Romano cheese ravioli baked with marinara & Italian cheeses

🍴 **ROASTED VEGETABLE RAVIOLI 10.95** A blend of roasted vegetables with Parmesan & mozzarella cheese ravioli tossed with Palomino sauce, sautéed peppers, onions, asparagus & corn

TORTELLONI GORGONZOLA 11.95 Cheese tortelloni with garden peas and prosciutto tossed in a mild gorgonzola cream sauce

ERNESTO LASAGNA 10.95 Layered fresh egg pasta with ground beef, Italian sausage, ricotta and spinach baked under tomato & meat sauce and a trio of Italian cheeses

🍴 **LINGUINI FAGIOLINI 10.95** A healthy, flavorful dish of sautéed spinach, green leaf lettuce & fagiolini beans in a light garlic sauce with linguini
* add chicken 4.00 shrimp 5.00 salmon 7.00

PASTA BELLA MUCCI 8.95 Linguini with marinara, meat sauce or Bolognese
* add housemade meatballs 2.95 Italian fennel sausage 3.25

🍴 **MAC N' CHEESE 11.95** A unique Grille blend of two Michigan cheeses - velvety Pinconning and a sharp cheddar, also Parmesan & béchamel tossed with cavatappi pasta then baked with a crunchy Ritz cracker crumb crust
* with ham & bacon 13.95 / with lobster tail chunks 15.95

SAVORY ENTRÉES

BISTRO TENDERLOIN & SHRIMP 13.95 Medallion of beef marinated in natural juices, grilled with shrimp, topped with demi-glace, served with vegetable & potato du jour

🍴 **NEW YORK STRIP 13.95** 6oz. Center cut New York Strip, mushroom cabernet demi-glace, grilled asparagus & potato du jour

🍴 **GRILLED ATLANTIC SALMON 13.95** Grilled salmon filet finished with creamy dill sauce, served with char grilled asparagus & potato du jour

CLASSIC FISH & CHIPS 10.95 Lager-style beer battered Atlantic cod, our signature tartar sauce, fries & coleslaw

COURTHOUSE MEATLOAF 9.95 A blend of "American Kobe Beef" (Wagyu), ground pork and roasted vegetables, generously seasoned, topped with rich mushroom gravy, vegetable & potato du jour

🍴 **VEGETABLE PAELLA 12.95** Roasted zucchini, yellow squash, red onion & bell peppers with imported Arborio rice & house spices
* add chicken 4.00 shrimp 5.00 salmon 7.00

CHICKEN TOSCA 11.95 Chicken breast baked in a light batter of flour, egg, Italian spices & Romano cheese

CHICKEN PARMESAN 11.95 Chicken breast with Parmesan breading, pan-fried then baked with marinara & Italian cheeses

CHICKEN PICCATA 10.95 Sautéed chicken breast, artichoke hearts, capers, lemon beurre blanc served over linguini

🍴 **EGGPLANT PARMIGIANO 10.95** Breaded eggplant medallions layered with zucchini, squash and onions topped with marinara and our three cheese blend, baked & drizzled with rich balsamic vinegar

SEAFOOD CREPE 9.95 A succulent seafood blend in a crisp crepe sitting on a bed of sautéed spinach with creamy dill sauce

GREAT LAKES PERCH 12.95 Dusted in panko & Parmesan crumbs, sautéed with capers & lemon with roasted vegetable risotto

Ask your server about menu items that are cooked to order. Consuming raw or undercooked meats or eggs may increase your risk of foodborne illness.

KIDS' MENU

MAC N' CHEESE 7.99
SPAGHETTI WITH MARINARA 7.99

CHICKEN TENDERS & FRIES 7.99
HAMBURGER AND FRIES 7.99

DESSERTS

N.Y. CHEESECAKE 6.50
TIRAMISU 5.50
🌱 GLUTEN FREE CHOCOLATE CAKE 6.50

SPUMONI 3.25
* by Alinosi *
LIMONCELLO CHEESECAKE 6.50
LARGE CANNOLI 3.95

WINE LIST

Whites

Reds

GLASS QUARTINO BOTTLE

- 8 MOSCATO, STEMMARI 6.95 9.95 23
- 9 WHITE ZINFANDEL, OAK VINEYARD 6.95 9.95 23
- 10 RIESLING, CHATEAU ST. MICHELLE 7.50 10.95 27
- 11 PINOT GRIGIO, STEMMARI 6.95 9.95 23
- 12 WHITE BLEND, APOTHIC 7.95 10.95 29
- 13 SAUVIGNON BLANC, DOUGLAS HILL 6.95 9.95 23
- 14 SAUVIGNON BLANC, MUDHOUSE 8.95 13.00 33
- 15 FUME BLANC, FERRARI CARANO 8.95 13.00 33
- 16 CHARDONNAY, CANYON ROAD 6.95 9.95 23
- 17 CHARDONNAY, KENDALL JACKSON 7.95 10.95 30

GLASS QUARTINO BOTTLE

- 50 PINOT NOIR, MONTPELIER 6.95 9.95 23
- 51 PINOT NOIR, COPPOLA DIRECTOR'S 9.25 13.50 37
- 52 MERLOT, DOUGLAS HILL 6.95 9.95 23
- 53 RED BLEND, HOB NOB 7.95 10.95 29
- 54 CHIANTI DOCG, RUFFINO 7.95 10.95 29
- 55 MALBEC, TILIA 7.95 10.95 29
- 56 SHIRAZ, MCWILLIAMS 7.95 10.95 29
- 57 CABERNET, OAK VINEYARD 6.95 9.95 23
- 58 CABERNET, RUTHERFORD RANCH 9.25 13.50 37
- 59 CABERNET, LOUIS MARTINI 9.25 13.50 36

Ask to see our expanded wine list

"PITCHER PERFECT" SANGRIAS

17oz. Pitcher 12.50

BERRY BURST

Merlot, Absolut Raspberry Vodka, fresh fruit & French fruit syrup

PARTY RED

Cabernet, Bacardi Rum, Ginger Ale, Fresh fruit & French fruit syrup

BLUSH

White Zinfandel, Absolut Mandarin Vodka, Fresh fruit & French fruit syrup

WHITE PEACH

White Wine, Peach Schnapps, Fresh fruit & French fruit syrup

BEER LIST

BEERS ON DRAFT IN CHILLED 20 OZ. PINT GLASSES

SAMUEL ADAM'S 6.50
BELL'S SEASONAL 6.50
LABATT'S BLUE 5.25

STELLA ARTOIS 6.50
BUD LITE 5.00

SEASONAL PICKS (3) MKT

Ask your server about our Seasonal Draft Beer Selections

Bottled Beers

AMSTEL LITE 3.50
LABATT LIGHT 3.75
BUDWEISER 3.75
HEINEKEN 4.75
O'DOULS NON-ALCOHOLIC 3.50
MOLSON 4.00

MICHELOB ULTRA 4.00
MILLER LITE 3.75
LABATT NON-ALCOHOLIC 3.75
BUD LIGHT 3.75
CORONA 4.50