



COURTHOUSE

GRILLE

Lunch Menu

YOU BE THE JUDGE

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LUNCH APPETIZERS

CALAMARI STEAK TENDER CALAMARI STEAKS SEASONED WITH SEA SALT, CRACKED BLACK PEPPER AND ITALIAN HERBS THEN FLASH FRIED AND TOPPED WITH CAPERS AND SWEET PEPPERS	9.45	SPINACH & SUN-DRIED TOMATO DIP OUR HOUSE-MADE DIP FEATURES PEPPER JACK, PARMESAN & SWISS CHEESES BLENDED WITH BABY SPINACH, GARLIC & SUN-DRIED TOMATOES, SERVED WITH CHIPS & GARLIC FLAT BREAD	7.95
FLATBREAD *MARGHERITTA - TOMATO, MOZZARELLA & PESTO *EGGPLANT - EGGPLANT, MOZZARELLA, ROASTED RED PEPPERS & BALSAMIC VINAIGRETTE	8.95	STEAK TIPS TENDER STEAK SLICES SAUTÉED WITH PORTABELLA MUSHROOMS AND CARAMELIZED ONIONS, DRIZZLED WITH BALSAMIC SAUCE, SERVED WITH CIABATTA TOAST	8.95
ITALIAN SAUSAGE AND PEPPERS ERNESTO'S OWN ITALIAN SAUSAGE RECIPE SAUTÉED WITH CARAMELIZED ONIONS & TRI-COLOR BELL PEPPERS TOSSED WITH HOUSE MARINARA	8.95	CHG BEEF SLIDERS THREE HAND PACKED ANGUS BEEF SLIDERS DRESSED WITH CARAMELIZED ONIONS AND CHEDDAR CHEESE	8.00
NACHO/JALAPENO RAVIOLI CHEESE FILLED RAVIOLI DEEP-FRIED AND SERVED WITH A JALAPENO MARMALADE AND HOUSE MARINARA	5.00	COCONUT SHRIMP FIVE SHRIMP COATED LIGHTLY WITH COCONUT, FLASH FRIED AND SERVED ON A BED OF GREENS WITH AN ORANGE MARMALADE GLAZE	6.00
LAMB CHOP LOLLIPOPS PLUMP NEW ZEALAND LAMB CHOPS MARINATED IN OLIVE OIL AND HERBS. TRY WITH MINT JELLY	MKT		

SALADS

ENTRÉE SALADS		SIDE SALADS	
CHG CHERRY CHICKEN GARDEN GREENS, GRILLED CHICKEN BREAST, PECANS, RED ONION, GORGONZOLA, DRIED CHERRIES WITH OUR UNIQUE CHERRY VINAIGRETTE	11.95	COURTHOUSE GARDEN SALAD SPRING MIX GREENS & ROMAINE, CUCUMBER, CHERRY TOMATOES, JULIENNED CARROTS, RADISH & CROUTONS	4.95
MAURICE BLACK FOREST HAM, ROASTED TURKEY, SWISS CHEESE, ICEBERG, GREEN ONION, HARDBOILED EGG, SWEET GHERKINS, OLIVES WITH ICONIC MAURICE DRESSING	8.95	CLASSIC CAESAR ROMAINE, RED BELGIAN ENDIVE, LEMON, PARMIGIANO REGGIANO, GARLIC CROSTINI + with entrée 3.50 + add Chicken or Shrimp 4.00 Salmon 5.00	8.25
GRILLED SALMON SEARED ATLANTIC SALMON FILET ATOP SPRING MIX GREENS, ASPARAGUS, CHERRY TOMATOES WITH BALSAMIC VINAIGRETTE	13.95	NAPA SALAD GRILLED CHICKEN BREAST ON A BED OF GREENS GARNISHED WITH PISTACHIO, MARCONA ALMONDS, FETA, FRESH BLUEBERRIES AND STRAWBERRIES	12.95
STEAK CHAR-GRILLED STEAK STRIPS ATOP MIXED GREENS, FETA, PARMIGIANO REGGIANO, TOMATOES, CUCUMBERS, BELL PEPPERS WITH BALSAMIC VINAIGRETTE	14.95	CHOICE OF DRESSING HOUSE ITALIAN VINAIGRETTE, RANCH, BLEU CHEESE, DIJON HONEY MUSTARD, CHERRY VINAIGRETTE, THOUSAND ISLAND, BALSAMIC VINAIGRETTE, FRENCH	
SANTA MONICA SALAD GRILLED TIGER SHRIMP, AVOCADO, CUCUMBER, CARROTS, CORN, CHOPPED ROMAINE TOSSED WITH DILL SAUCE	13.95	ADD SOUP OR SALAD ADD CHG GARDEN SALAD OR CUP OF SOUP TO ANY ENTRÉE	1.95

SOUPS

MINISTRONE GARDEN FRESH ITALIAN VEGETABLES, MEZZI TUBETTI NOODLES IN HERBED TOMATO BROTH AND TOUCH OF EXTRA VIRGIN OLIVE OIL	3.50 CUP 4.50 BOWL	SOUP DEL GIORNO SOMETHING NEW EACH DAY. ALWAYS PREPARED FROM SCRATCH. SEE SERVER FOR DETAILS.	3.50 CUP 4.50 BOWL
FRENCH ONION SLOW COOKED ONIONS IN RICH HERB BEEF BROTH, TOPPED WITH CROSTINI & MELTED PROVOLONE	3.95 CUP 4.95 BOWL		

SIDE DISHES

LINGUINI WITH MARINARA	3.95	FRENCH FRIES	2.95
BRANDIED MUSHROOMS	2.50	MAC & CHEESE	5.95
ONION RINGS	2.95		

LUNCH BURGERS & SANDWICHES

BURGERS & SANDWICHES ARE SERVED WITH COLESLAW & PICKLE WEDGE. ADD CHG FRIES OR ONION RINGS, CUP OF SOUP OR GARDEN SALAD 1.95

KOBE BEEF BURGER HALF POUND "AMERICAN KOBE BEEF" (WAGYU), SERVED WITH FRIES OR COLESLAW, SLICED TOMATO & ONION + add cheese .75 or applewood bacon 1.25	10.95	✓ WEST COAST CHICKEN GRILLED CHICKEN TOPPED WITH BABY SWISS CHEESE, AVOCADO, TOMATO, LETTUCE & RANCH DRESSING ON A CIABATTA ROLL	8.95
ANGUS BURGER HALF POUND BURGER SERVED WITH LETTUCE, TOMATO AND ONION + add cheese .75 add applewood bacon 1.25	8.95	✓ GRILLED TURKEY CLUB OVEN-ROASTED TURKEY TOPPED WITH SWISS CHEESE & BACON SERVED ON A GRILLED CIABATTA ROLL WITH LETTUCE, TOMATO & MAYONNAISE	8.95
JUMBO LUMP CRAB MELT JUMBO LUMP CRAB, CITRUS MAYO, BABY SWISS CHEESE ON GRILLED HERB BREAD	12.95	✓ GRILLED PESTO CHICKEN BASIL PESTO & GRILLED CHICKEN WITH SALAD GREENS, TOMATO, PROVOLONE & PARMESAN ON GRILLED HERB FLAT BREAD	8.95
PRIME RIB SANDWICH SLOW COOKED PRIME RIB WITH CHEDDAR CHEESE, HORSERADISH MOUSSE ON A CIABATTA ROLL SERVED WITH AU JUS & SEASONED FRIES	10.95	✓ HALF SANDWICH & CUP OF SOUP OR GARDEN SALAD	8.95

PASTAS

SAUSAGE RAVIOLI RAVIOLI FILLED WITH SAUSAGE TOPPED WITH ITALIAN CHEESES AND MARINARA SAUCE THEN BAKED	9.95	JUMBO CRAB RAVIOLI LEMON PEPPER PASTA FILLED WITH JUMBO CRAB, CELERY, ONION & GARLIC TOPPED WITH SHERRY CREAM SAUCE, BOURSIN CHEESE, PORTABELLA MUSHROOM AND ROASTED RED PEPPERS	14.95
🌿 FETTUCINE ALFREDO EGG FETTUCINE WITH SHALLOTS, GARLIC & CREAM, PARMIGIANO REGGIANO CHEESE TOPPED WITH FRESH HERBS + Add chicken or shrimp \$4.00	9.95	🌿 LINGUINI FAGIOLINI A HEALTHY AND FLAVORFUL DISH OF PASTA COOKED IN A LIGHT GARLIC SAUCE, TOSSED WITH SAUTÉED ESCAROLE, SPINACH AND FAGIOLINI BEANS + add chicken or shrimp 4.00	9.95
PASTA BELLA MUCCI LINGUINI WITH MARINARA OR BOLOGNESE + Add homemade meatballs 2.95 + Grilled Italian fennel sausage 3.25	8.95	🌿 MAC N' CHEESE A UNIQUE GRILLE BLEND OF TWO MICHIGAN CHEESE - VELVETY PINCONNING AND A SHARP CHEDDAR, ALSO PARMESAN & BECHAMEL TOSSED WITH CAVATAPPI PASTA THEN BAKED WITH A CRUNCHY RITZ CRACKER CRUMB CRUST + With ham & bacon 11.95 + With lobster tail chunks 13.95	9.95
ERNESTO LASAGNA LAYERED FRESH EGG PASTA WITH GROUND BEEF, ITALIAN SAUSAGE, RICOTTA AND SPINACH BAKED UNDER TOMATO & MEAT SAUCE AND A TRIO OF ITALIAN CHEESES	9.95		

SAVORY ENTRÉES

BISTRO TENDERLOIN & SHRIMP SERVED WITH VEGETABLE & POTATO DU JOUR	13.95	NEW YORK STEAK 6OZ. CENTER CUT NEW YORK STRIP GRILLED & SERVED WITH BRANDIED MUSHROOM SAUCE, VEGETABLE AND POTATO DU JOUR	13.95
GRILLED ATLANTIC SALMON DISARONNA GRILLED SALMON FILET FINISHED WITH AMARETTO SAUCE, APRICOTS AND ALMOND SLIVERS	13.95	CLASSIC FISH & CHIPS LAGER-STYLE BEER BATTERED ATLANTIC COD, OUR SIGNATURE TARTAR SAUCE, FRIES & SLAW	9.95
STUFFED FILET OF SOLE FILET OF SOLE STUFFED WITH SCALLOPS AND CRAB, BAKED AND TOPPED WITH SHERRY CREAM SAUCE. ACCOMPANIED WITH RISOTTO AND SAUTÉED SPINACH.	14.95	COURTHOUSE MEATLOAF "AMERICAN KOBE BEEF", GROUND PORK AND ROASTED VEGETABLES GENEROUSLY SEASONED, TOPPED WITH RICH MUSHROOM GRAVY, VEGETABLE & POTATO DU JOUR	11.95
CHICKEN PARMESAN PARMESAN ENCRUSTED CHICKEN BREASTS BREADED AND PAN-FRIED THEN BAKED UNDER OUR HOUSE MARINARA & TRIO OF ITALIAN CHEESES	10.95	🌿 EGGPLANT PARMIGIANO BREADED EGGPLANT MEDALLIONS LAYERED WITH ZUCCHINI, SQUASH AND ONIONS TOPPED WITH MARINARA AND OUR THREE CHEESE BLEND, BAKED & DRIZZLED WITH RICH BALSAMIC VINEGAR	9.95
CHICKEN PICCATA SAUTÉED CHICKEN BREAST, ARTICHOKE HEARTS, CAPERS, LEMON BEURRE BLANC SERVED OVER LINGUINI	9.95	SEAFOOD CREPE A SUCCULENT SEAFOOD BLEND IN A CRISP CREPE SITTING ON A BAD OF SAUTÉED SPINACH AND TOPPED WITH A CREAMY DILL SAUCE	9.95
GREAT LAKES PERCH DUSTED IN PANKO & PARMESAN CRUMBS, SAUTÉED WITH CAPERS & LEMON SERVED OVER ROASTED VEGETABLE RISOTTO	12.95		

🌿 DENOTES VEGETARIAN ENTRÉE

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

SPAGHETTI WITH MARINARA	7.99	MAC N' CHEESE	7.99
HAMBURGER AND FRIES	7.99	CHICKEN TENDERS & FRIES	7.99

DESSERTS

SPUMONI	3.25	TIRAMISU	5.50
ICE CREAM - CHOCOLATE OR VANILLA	2.95	LIMONCELLO CHEESECAKE	6.50
AMARETTO SPUMONI CHEESECAKE	6.50	LARGE CANNOLI	3.95

WINE LIST

WHITES				REDS			
	GLS	QRT	BTL		GLS	QRT	BTL
8 MOSCATO, STEMMARI	6.95	9.95	23	50 PINOT NOIR, MONTPELIER	6.95	9.95	23
9 WHITE ZINFANDEL, OAK VINEYARD	6.95	9.95	23	51 PINOT NOIR, COPPOLA DIRECTOR'S	9.25	13.50	37
10 RIESLING, CHATEAU ST. MICHELLE	7.50	10.95	27	52 MERLOT, DOUGLAS HILL	6.95	9.95	23
11 PINOT GRIGIO, STEMMARI	6.95	9.95	23	53 RED BLEND, HOB NOB	7.95	10.95	29
12 WHITE BLEND, APOTHIC	7.95	10.95	29	54 CHIANTI DOCG, RUFFINO	7.95	10.95	29
13 SAUVIGNON BLANC, DOUGLAS HILL	6.95	9.95	23	55 MALBEC, TILIA	7.95	10.95	29
14 SAUVIGNON BLANC, MUDHOUSE	8.95	13	33	56 SHIRAZ, MCWILLIAMS	7.95	10.95	29
15 FUME BLANC, FERRARI CARANO	8.95	13	33	57 CABERNET, OAK VINEYARD	6.95	9.95	23
16 CHARDONNAY, CANYON ROAD	6.95	9.95	23	58 CABERNET, RUTHERFORD RANCH	9.25	13.50	37
17 CHARDONNAY, KENDALL JACKSON	7.95	10.95	30	59 CABERNET, LOUIS MARTINI	9.25	13.50	36

ASK TO SEE OUR EXPANDED WINE LIST

"PITCHER PERFECT" SANGRIAS

17OZ. PITCHER 11.50

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 WINES, PEACH SCHNAPPS, FRESH FRUIT & FRENCH FRUIT SYRUP

BEER LIST

BEERS ON DRAFT IN CHILLED 20OZ. PINT GLASSES

BUD LITE	4.75	BELL'S SEASONAL	6.25	SAMUEL ADAM'S	6.25
LABATT'S BLUE	5.25	GUINNESS	6.95	BASS ALE	6.50
STELLA ARTOIS	6.25	SEASONAL PICK	MKT		
BOTTLED BEERS					
AMSTEL LITE	4.75	BUDWEISER	3.75	MICHELOB LIGHT	4.00
LABATT LIGHT	3.75	BUD LIGHT	3.75	MICHELOB ULTRA	4.00
LABATT	3.75	COORS LIGHT	3.75	CORONA	4.50
LABATT NON-ALCOHOLIC	3.75	HEINEKEN	4.75	O'DOULS NON-ALCOHOLIC	3.75
MILLER LITE	3.75	MOLSON	4.00		