

The Courthouse Grille

NEW YEARS EVE 2016

Wishing You the Joy of Family, the Happiness of Friends, and the Wonder of the New Year

APPETIZERS

Calamari Steak w/Capers & Sweet Peppers	10.95	Shrimp Cocktail (5)	12.95
Crab Cakes	11.95	Frog Legs	8.95
Lamb Chop Lollipops	10.95	Sea Scallops	10.95

SOUPS

French Onion Soup	3.95	Lobster Bisque	5.95
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ENTREES

Entrees include fresh garden salad

FILET MIGNON

The most tender Certified Black Angus 8oz center cut filet mignon cooked to your liking, served with Burgundy mushrooms, mashed potatoes and vegetables
30.95

PRIME RIB

Slow roasted choice prime rib with Courthouse herbs & spices, served with scallop potatoes and vegetables
10oz – 20.95 14oz – 25.95

Add baked potato 1.00 or twice baked cheese & herb potato 1.95

BISTRO TENDERLOIN & CHICKEN MARSALA

Two choice medallions of beef joined with chicken Marsala over mashed potatoes & vegetable du jour
23.95

LANGOUSTINE AND ANGEL HAIR PASTA

Fresh Langoustines from the cold North Atlantic prepared with prosciutto and a white wine coulis tossed with angel hair pasta. *Langoustine is a relative of the Lobster, prized for the sweet meat found in their tails, some describe as "incredibly delicious".*

23.99

GRILLED SWORDFISH

Fresh Swordfish filet grilled and served with Tuscan white cannellini beans, fresh vegetables and sun-dried tomato salsa

22.95

VEGETABLE PAELLA DI MARE

Roasted acorn squash, red onion, zucchini, yellow squash & bell peppers tossed with wild rice & house spices then topped with freshly sautéed clams and shrimp.

23.95

LAMB CHOPS

Grilled New Zealand lamb chops marinated in extra virgin olive oil served with classic mint jelly on request, vegetable of the season and scallop potatoes

28.95

VEAL BENTE VIOLA

Tender veal medallions crowned with gulf shrimp and sea scallops in an herbed mushroom-tomato sauce served with mashed potatoes & vegetable du jour

29.95

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

19.95

PECAN CRUSTED WALLEYE

Lake Superior Walleye crusted with pecans sauced with caramelized peach beurre blanc, vegetable du jour & scallop potatoes

21.95

SALMON Di SARONNA

Salmon filet grilled then finished with an amaretto sauce with apricots and almonds, served with scallop potato & vegetable

20.95

SCALLOPS

Large sea scallops pan seared, served with shallot risotto, grilled asparagus & white wine butter sauce

23.99

KIDS (Ages 5 – 10)

Hamburger & Fries	8.99	Chicken Tenders & Fries	8.99
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DESSERTS

Lemoncello Cheesecake	White Chocolate Raspberry
Flourless Chocolate Torte	New York Style Cheesecake
Tiramisu	Large Cannoli

Split Plate Charge 5.00

Notice: Consuming raw or undercooked meats poultry, seafood, shellfish or eggs may increase your risk of food borne illness.