

The Courthouse Grille



Banquet Menu

~Dinner~

Events & Private Dining

Fresh natural cuisine made from scratch every day.

Thank you for considering the Courthouse Grille for your next event. We regularly host baby showers, bridal showers, rehearsal dinners, wedding receptions, birthdays, anniversary celebrations, retirement parties, sports banquets, financial planning conferences, business meetings, memorial luncheons, religious celebrations, pharmaceutical conferences and any function requiring a private facility with superior quality food and hospitable service.

When you select The Courthouse Grille for your family or business event, you can expect complete guest satisfaction. Our service begins with our staff assisting you in planning the event. We will accommodate all of your needs, as well as offer suggestions to make the occasion a memorable happening at truly manageable prices. We have eight totally private banquet rooms to fit various size gatherings many with a fireplace, convenient parking for 200 cars, and a commitment to provide great food and the best service possible.

The Courthouse Grille

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The Courthouse Grille

Dinner Banquet Menus

~Plated Dinner Entrées~

*Dinner entrees are served with fresh garden salad, freshly baked rolls,
Chef's choice of appropriate starch & vegetable & freshly brewed coffee, soft drinks & herbal teas.
Cup of house-made minestrone available for \$2.25 per guest.*

*Pre-select up to 3 entrees to offer your guests, we will print a personalized menu for your guests
to order from the evening of your event. Available to groups of 30 or less.*

Chicken Piccata	\$21.99
Sautéed chicken breasts in white wine, lemon, capers, artichoke hearts, served with vegetable & potato	
Chicken Siciliano	\$21.99
Baked in herb bread crumbs, dressed with lemon butter sauce, with vegetable and potato	
Chicken Ernesto	\$22.99
Tender sautéed chicken breast, Italian sausage, onions, mushrooms, potatoes and sweet cherry pepper sauce'	
Chicken Tosca	\$22.99
Breasts bathed in a batter of egg, flour, parmesan and Romano cheeses, with vegetable and potato	
Salmon Di Saronna	\$26.99
Grilled salmon filet finished with amaretto sauce, apricots and almond slivers	
Pecan Crusted Walleye	\$26.99
Great Lakes Walleye crusted in toasted chopped pecans then sauced with a caramelized peach beurre blanc sauce	
Tilapia Siciliano	\$22.99
Tilapia filets breaded with Ernesto herbed crumbs, sautéed then baked, dressed with lemon butter sauce, served with seasonal vegetable and potato	
Jumbo Crab Ravioli	\$24.99
Lemon pepper pasta filled with jumbo crab, celery, onion and garlic topped with sherry cream sauce, boursin cheese, portabella mushroom	
Crab Stuffed Colossal Shrimp	\$28.95
Jumbo shrimp stuffed with fresh crab meat, baked and covered with a fine sherry cream sauce, served with vegetable risotto and spinach	
Grilled Tenderloin of Beef	\$30.99
With brandied button mushrooms and a rich demi-glace, vegetable and potato	
Bistro Tenderloin & Shrimp	\$26.99
Two medallions of beef marinated in natural juices, grilled with shrimp topped with demi-glace	
<i>All served at medium rare temperature</i>	
Filet Mignon	\$33.99
Angus beef filet topped with Chianti demi glaze.	

New York Strip Steak	\$31.99
Center cut USDA Choice New York strip, served with whole grain mustard cream sauce	
<i>All served at medium rare temperature</i>	
Prime Rib	
Slow roasted with Courthouse herbs and spices	
<i>All served at medium rare temperature</i>	
10 oz.	\$25.99 (14 minimum pre-order except Fri/Sat)
14 oz.	\$28.99 (10 minimum pre-order except Fri/Sat)
Veal Parmigiano	\$24.99
Breaded and baked under marinara sauce and an Italian cheese trio, served over linguine	
Veal Marsala	\$24.99
Pan seared with mushrooms in light Marsala wine sauce, vegetable and potato	

PASTA SELECTIONS

Chicken Primavera	\$21.99
Sautéed chicken breast with fresh vegetables and linguini pasta in Alfredo sauce	
Tortelloni Gorgonzola	\$20.99
Cheese tortelloni with garden peas and prosciutto in a mild gorgonzola cream sauce	
Shrimp Scampi	\$23.99
Gulf shrimp with tomatoes and mushrooms in a light garlic olive oil sauce	
Vegetable Paella	\$20.95
Roasted acorn squash, red onion, zucchini, yellow squash and bell peppers tossed with Arborio rice and house spices	
<i>Add Chicken, Shrimp or chorizo \$3.00 Salmon \$4.00</i>	
Eggplant Medallions Parmigiano	
Breaded eggplant medallions layered with zucchini, squash and onions, baked with 3 cheese blend	
Gnocchi	\$20.99
Pasta pillows simmered in a tomato cream sauce topped with fresh basil & portabella mushrooms (also available with fennel sausage and palomino sauce)	
Grilled Salmon Salad	\$21.99
Seared Atlantic salmon filet atop spring mix greens and romaine with tomato wedges, topped with creamy dill sauce	

~Dinner Buffet Selections~

One Entrée Selection \$20.95

Two Entrée Selections \$24.95

Three Entrée Selections \$27.95

Dinner buffet includes fresh garden salad, freshly baked rolls, freshly brewed coffee, soft drinks & herbal teas.

Minimum of 30 guests

Fresh Garden Salad

Spring mix, romaine & chopped greens
Caesar Salad or classic Greek Salad (*add \$1.50 pp*)

Entrée Selections

Chicken Ernesto

Chicken breast, Italian fennel sausage, bell peppers, mushrooms, potatoes & sweet cherry pepper sauce

Chicken Tosca

Chicken breast bathed in bath of egg batter, flour, parmesan & Romano cheeses sautéed in olive, garlic lemon & parsley, baked lightly

Roasted Honey Butter Chicken

Sautéed chicken breasts and drumsticks topped with a honey butter glaze

Chicken Piccata

Sautéed in white wine, lemon, artichoke hearts & capers

Shepherd's Pie

Special recipe w/roasted turkey, carrots, peas, celery, and mashed potato (*add \$1.00*)

Vegetable Paella

Roasted acorn squash, red onion, zucchini, yellow squash & bell peppers tossed with Arborio rice & house spices
Add Chicken, Shrimp or chorizo \$3.00 per person, salmon \$4.00

Eggplant Medallions Parmigiano

Breaded eggplant medallions layered with zucchini, squash and onions, baked with 3 cheese blend

Roasted Vegetable Ravioli

Tossed with oil & garlic aioli

Roast Top Round of Beef

Sauced with a rich Chianti wine with button mushroom demi-glace

Calvados Glazed Pork Loin

Prepared with caramelized apples, dried cherries & brandy demi-glace

Baked Tilapia Siciliano

Breaded & sauced with lemon, garlic & olive oil

Broiled Salmon Di Saronna w/Amaretto Cream Sauce (*add \$4.00 pp*)

Veal Siciliano, Veal Piccata or Veal Marsala (*add \$5.00 pp*)

Pasta Selections

Penne Pasta with Marinara or Bolognese Sauce Courthouse Mac n' Cheese
Alfredo Sauce (*add \$2.00 pp*) Tortelloni Gorgonzola (*add \$2.00 pp*)
Gnocchi with tomato sauce & Italian sweet fennel sausage (*add \$2.00 pp*)

A Seasonal Vegetable will be selected by our Chef to complement your dinner.

Prices subject to 6% sales tax and 20% gratuity.

Family Style Dinner

Family style dinners are served with large platters and bowls of food, presented to each table, allowing your guests to choose ample helpings from each platter. Vegetable du jour are included in each package. All non-alcoholic beverages are also included.

Primo Festa

This package features succulent and tasty chicken breasts with savory sauces with accompanying pasta.

Start with CHG'S house-made rolls, garden salad of spring mix, romaine, cucumber, cherry tomatoes, etc.

Choose one chicken entrée: Chicken Piccata, Chicken Marsala, Chicken Ernesto, Chicken Tosca, Chicken Siciliano or Honey Butter Chicken.

Choose one pasta entrée: penne with marinara, penne with Bolognese or penne with a palomino sauce.

Vegetable Course will also be served, with one item chosen from the following:

Green beans almondine, orzo & rice pilaf, or Italian medley of broccoli, cauliflower & carrots.

Dinner Price \$21.95

Secundi Bella Festa

This package features several of our most popular meat and fish dishes along with a CHICKEN ENTRÉE, and an accompanying PASTA, of course.

Start with CHG'S house-made rolls, garden salad of spring mix, romaine, cucumber, cherry tomatoes, etc.

Choose one chicken entrée: chicken piccata, chicken Marsala, chicken Ernesto, chicken Tosca, chicken Siciliano, or honey butter chicken

Choose one entrée from this group: roast top round of beef, pork loin Calvados, tilapia Siciliano, lake perch

Choose one pasta entrée: penne with marinara, penne with Bolognese or penne with a palomino sauce.

Vegetable Course will also be served, with one item from the following:

Green beans almondine, orzo & rice pilaf, or Italian medley of broccoli, cauliflower & carrots

Dinner Price \$25.95

Magnifico Bella Festa

This ultimate family celebration package offers all the best entrees we have to offer!

Begin with a celebration toast of champagne or prosecco!

Start dinner with CHG's house-made rolls, garden salad of spring mix, romaine, cucumber, cherry tomatoes, etc.

THEN, Choose entrées from all THREE protein groups plus pasta and vegetables:

Choose one chicken entrée: chicken piccata, chicken Marsala, chicken Ernesto, chicken Tosca, chicken Siciliano, or honey butter chicken

Choose two entrees from this group: bistro tenderloin & shrimp, veal parmigiana, roast top round of beef, pork loin calvados, tilapia Siciliano, or lake perch

Choose one pasta: roasted vegetable ravioli, penne pasta with marinara or Bolognese, tortelloni gorgonzola, or gnocchi with tomato sauce & Italian sausage

Choose your favorite vegetable.

Dinner Price \$30.95

All prices subject to 6% sales tax and 20% gratuity.

~Duet Plates~

Ideal for parties of 30 or more, when everyone is to enjoy the same fare, that is, ONE selection for the entire party. Provides efficient service and favorable pricing.

Each dinner is served with a dinner salad of assorted lettuces with sliced pear, toasted almonds, dried cranberries and baby Swiss cheese, two dressings on each table. Fresh baked house rolls and all non-alcoholic beverages are also included. Freshly brewed coffee and herbal teas with chocolate shavings and Chantilly crème.

Bistro Tenderloin & Chicken Piccata

Medallion of beef marinated in natural juices paired with a worthy entrée of grilled sautéed chicken breast, artichoke hearts, lemon and capers

Accompanied by Yukon Gold mashed potatoes and asparagus,
\$25.99

Norwegian Salmon & Chicken Marsala

Grilled Norwegian salmon, chardonnay dill sauce with a happy combination of sautéed chicken breast with mushroom Marsala sauce

Accompanied by Yukon Gold mashed potato and asparagus
\$26.99

Norwegian Salmon & Sliced Tenderloin

Grilled Norwegian Salmon, chardonnay dill sauce with everybody's favorite roasted sliced beef tenderloin, brandied button mushrooms

Accompanied by shallot risotto and asparagus
\$29.99

Petit Filet & Chicken Piccata

Petit filet, burgundy mushrooms sharing the plate with sautéed chicken breast, artichoke hearts, lemon & capers

Accompanied by baked potato and asparagus
\$28.99

Prime Rib & Eggplant Parmigiano

Slow roasted prime rib rubbed with Courthouse herbs and spices, au jus married with breaded eggplant medallions with zucchini, squash and onion baked with a 3 cheese blend

\$28.99

Veal Marsala & Tortelloni Gorgonzola

Pan seared veal medallions sautéed with mushrooms in a light Marsala wine sauce paired with an Italian favorite tortelloni gorgonzola with garden peas and prosciutto Italian ham in a mild gorgonzola cream sauce

\$28.99

Tilapia Siciliano & Vegetable Paella

A nice healthy combination of fish and vegetable – tilapia filets lightly seasoned & breaded then baked, dressed with lemon butter sauce, on the plate with roasted acorn squash, red onion, zucchini, yellow squash and bell peppers tossed with Arborio rice and house spices

\$27.99

Roasted Tenderloin & Crab Cakes

Roasted sliced beef tenderloin, brandied button mushrooms with always special lump crab cakes, tomato garlic aioli. Accompanied by Yukon Gold mashed potato and asparagus

\$31.99

Filet Mignon & Jumbo Crab Ravioli

The King of steaks with the Queen of fish – finest certified Angus beef filet topped with Chianti demi-reduction sharing the throne with lemon pepper pasta-filled ravioli filled with jumbo crab, celery, onion and garlic topped with sherry cream sauce, boursin cheese, portaballo mushrooms

\$35.99

Pork Loin Calvados & Grilled Shrimp

*Spanish-influenced glazed pork loin, Calvados liqueur, caramelized apples & cherries
grilled jumbo shrimp, tempesto sauce*

Accompanied by Yukon Gold mashed potato and green beans

\$24.99

Lasagna & Italian Sausage

An Italian treat of house made lasagna layered with cheese and Bolognese sauces, and Ernesto's unique Italian fennel sausage with sautéed peppers, onions and sauce, Ciao!

\$20.99

Dessert

A wide assortment of specialty desserts are available at additional cost to complement that special event.

All prices subject to 6% sales tax and 20% gratuity.

~The Courthouse Grille Hors D'Oeuvres~

Available with Luncheon and Dinner Service Only

15 Person Minimum for Any Item

Hors D'Oeuvres are served on a skirted banquet table and are priced **per person** unless noted.

<i>Warm Hors D'Oeuvres</i>		<i>Cold Hors D'Oeuvres</i>	
Artichoke Hearts, battered	2.99	Antipasto Platter	3.95
Duck Pot stickers (4 per serving)	4.95	Asparagus & Boursin Wrapped in Prosciutto	3.99
Buffalo Wings (25 pieces)	30.00	Bruschetta Pommadori	2.50
Calamari	3.50	Caprese w/ Buffalo Mozzarella	2.99
Cocktail Meatballs w/ light gravy	2.50	Domestic Cheese & Crackers	3.25
Coconut Chicken & Orange Marmalade	2.95	Fancy Mixed Nuts (lb.)	9.99
Crab Cakes	3.95	Fresh Vegetable Tray & Dip	2.99
Crab Stuffed Mushrooms	3.95	Imported Cheese & Crackers	3.99
Hand Breaded Chicken Strips w/ sauce	2.95	Jumbo Shrimp Cocktail (3 pp)	3.99
Italian Sausage and Peppers	2.95	Roasted Red Pepper or Spinach Hummus	2.75
Sausage Stuffed Mushrooms	3.25	Seasonal Fruit Tray and Dipping Sauce	3.99
Shrimp Ernesto	3.95	Smoked Salmon on Cucumber Slices	4.25
Spinach & Sundried Tomato Dip	2.75	Flat Bread w/prosciutto & arugula	3.25
Steak Tips, Portabella Mushrooms	3.75	Flat Bread Margherita	3.25
Toasted Ravioli w/two sauces	2.75		
Lollipop Lamb chops (25 pieces)	Mkt.		
Tuscan meatballs with raspberry/chipotle sauce	4.95		
Eggplant Parmigiano Medallions	2.95		

~Desserts~

Prices per serving (each) unless noted.

Tiramisu	\$5.95
Cannoli - Large	\$4.95
Cannoli - Mini	\$2.95
Sherbert	\$1.75
Spumoni	\$3.25
Chocolate Cake	\$6.95
Lemoncello Cheesecake	\$6.50
N.Y Cheesecake	\$6.95
Petite Cheesecakes-locally made	\$2.50 ea.
Flourless Chocolate Cake	\$6.50
Guernsey Ice Cream	\$2.25
Petit fours -assorted miniature pastries	\$3.95
Chocolate dipped strawberries	\$26.00/dozen

Dessert Tray with Several Items Can Be Passed Among Your Guests

Prices are subject to 6% Michigan sales tax and 20% gratuity.

~The Courthouse Grille Beverage Service~

The Courthouse Grille is pleased to provide full bar service to you and your guests for your business and social events. Listed below are options available to you. We will custom-design a package that best fits your needs; your event coordinator will be pleased to assist you.

Tab Bar

The host-sponsored bar will place all drinks actually consumed on one tab to be paid for by the host or designated person.

Cash Bar

The cash bar is used when each guest is to pay for their own drinks as they are served.

House Wines & Draft Beer Package \$15 per drinking age person – unlimited drinks for a three-hour period featuring our house wines and domestic draft beers; \$2.00 per person each ½ hour beyond the original 3-hour schedule. Add \$1.00 per person for domestic bottled beer; add \$2.00 per person for premium draft beer.

Full Open Bar Packages

These popular packages are based on unlimited drinks available to your guests during a three (3) hour period. The host is charged for each drinking age person based on the option selected below.

Guests are not allowed to accumulate drinks or request double pours at the closing of the bar; shot pours are strongly discouraged.

<i>Standard House Bar</i> \$20.95 pp	<i>Premium Open Bar</i> \$24.95 pp	<i>Super Premium Open Bar</i> \$27.95 pp
Royal Canadian Whiskey Lauders Scotch Jim Beam Bourbon Smirnoff Vodka Castillo Rum Gordon Gin El Toro Tequila A selection of 5 House Red & 5 White Wines Domestic Draft Beers Domestic Bottled Beers	Canadian Club Dewars Scotch Johnny Walker Red Jack Daniels Absolut Vodka Bacardi Rum Captain Morgan Rum Jose Cuervo Beefeaters Gin Southern Comfort Amaretto Di Saronna Kahlua House Red & White Wines Domestic Beers Imported Draft Beers	Crown Royal Johnny Walker Black Makers Mark Grey Goose Vodka Flavored Vodkas Bacardi Rum Captain Morgan Rum Jose Cuervo Especial Bombay Sapphire Gin Southern Comfort Amaretto Di Saronna Kahlua House Red & White Wines Domestic Beers Imported Beers

Cordials not mentioned above will be billed based on consumption.

We also stock an amazing array of single malt scotches and other premium spirits.

Michigan Liquor Control Commission rules require that alcoholic beverages be provided by this establishment. Wine can be brought in with prior approval, subject to a \$20.00/bottle corkage fee.

Champagne toast available \$3.00 per guest with any package, tab or cash bar.

Additional Wines and Champagnes are available from our wine list.

All prices are subject to 6% Michigan sales tax and 20% gratuity.

The Courthouse Grille

~Private Event Rooms~

Messina Room

A completely private facility with a marble fireplace & French doors to a covered patio, separate entrance & restrooms.

*Maximum seating 100/Minimum seating 60 Deposit \$300.00 **ROOM SET UP CHARGE \$150**

Veranda Room

Terra cotta flooring, cheery pale blue sky ceiling and full private bar, separate restrooms.

*Maximum seating 70/Minimum seating 40 Deposit \$200.00 **ROOM SET UP CHARGE \$75**

Walden Room

Palladian windows across the entire west wall, fireplace separates the room from the Fireside Lounge.

* Maximum seating 65/Minimum seating 40 Deposit \$300.00 **ROOM SET UP CHARGE \$100**

Country Room

A favorite room featuring a brick fireplace centered between French doors that open onto a private patio featuring a pergola.

*Maximum seating 40/Minimum seating 28 Deposit \$200.00 **ROOM SET UP CHARGE \$50**

Beacon Room

Comfortable and elegant with cozy fireplace and mirrored walls.

*Maximum seating 30/Minimum seating 20 Deposit \$200.00 **ROOM SET UP CHARGE \$50**

Franklin Room

Private room "adorned" with frames of innovative, luminary chef cook books who have inspired many of our daily specials. Has two 42" TV's perfect for watching college sports or for power-point presentations. **STAIRS INVOLVED.**

*Maximum seating 26/Minimum seating 12 Deposit \$100.00 **ROOM SET UP CHARGE \$25**

Library

A dining room so intimate and warm it will enhance any social or business event. **STAIRS INVOLVED.**

*Maximum seating 12/Minimum seating 8 Deposit \$100.00 **ROOM SET UP CHARGE \$25**

Tack Room

This cozy room features a round table large enough to accommodate 12 guests with ease. **STAIRS INVOLVED.**

*Maximum seating 12/Minimum seating 8 Deposit \$100.00 **ROOM SET UP CHARGE \$25**

Main Dining Room

A comfortable and spacious setting with large marble fireplace. This "inner parlour" is set off from the rest of the main dining area by a half wall providing a comfortable, semi-private area.

*Maximum seating 40/Minimum seating 12 Deposit \$200.00 **ROOM SET UP CHARGE \$50**

Room setup charges include crisp white linen table clothes and napkins, skirting as appropriate, china, silverware and stemware, setup and cleanup by our staff.

The Courthouse Grille

~Private Event Room Policies~

- To guarantee your reservation, a deposit is required based on the room selected in accordance with the attached room schedule. Deposits may be made with cash, checks or any major credit card; the deposit will be deducted from your total bill at the conclusion of the event.
- Security deposits—if an event is cancelled 60 days prior to the event date 50% of deposit will be refunded; nonrefundable 30 days prior to the event.
- Bookings will be accepted for a guest count less than the Minimum listed subject to a sur charge. The sur charge will be equivalent to \$10 per person for a luncheon event or \$15 per person for a dinner event for the shortage in the guest count and/or guarantees not met.
- Day functions have the use of a private room for 4 hours beginning any time between the hours of 11 AM and 1PM. Evening functions have use from as early as 5 PM – midnight with a 4 hour maximum. Additional rental charges may apply after 4 hours of occupancy.
- Parties of 15 or more are required to have a pre-arranged menu to ensure superior service to you and your guests. Where individually plated service is available, entrée choices are limited to no more than three (3) items selected from the banquet menu.
- Menu selection and final count must be provided not less than seven (7) days prior to your function. Final charges will be based on the minimum guaranteed guest count or the actual number of guests, whichever is greater.
- Any dessert not provided by The Courthouse Grille is subject to a \$1.00 per person service charge.
- **Kids' prices – children 3-9 years are half price for buffet and family style dinners; KIDS' DISHES of Mac n' cheese, chicken tenders/fries, Hamburger w/fries, pasta w/marinara are \$8.95 lunch and \$9.95 dinner**
- We offer other items to enhance your experience such as colored linens, projector screen, podium with microphone, etc. for an additional nominal charge:

EQUIPMENT RENTAL:

\$10	SCREEN
\$10	CD/IPOD PLAYER
\$25	PROJECTOR
\$10	EASEL
\$10	PODIUM

COLOR LINEN CHARGE:

50 cents each napkin

CHAIR COVERS w/SASHES:

\$3.00 each

- Candles are allowed only in glass enclosures.
- **Absolutely no decorations on painted walls.**
- **Separate checks are not available for events with 15 guests or more.**
- **U-SHAPE or BOX shape table arrangements may be subject to an additional set-up charge of \$30.00**
- **Promotional discounts and coupons are not honored in private rooms**
- When the event is complete, all decorations, dishes, cupcake stands, etc. must be removed from the premises. The Courthouse Grille is not responsible for items left on our site.
- **Terms of Final Payment** Final payment will be due on the day of the event by check, cash or any major credit card. No promotional discount can be used for a private event. **All prices are subject to change at any time without notice. All prices are subject to 6% Michigan sales tax and 20% gratuity.**

The Courthouse Grille

~Special Events~

The Courthouse Grille is more than a banquet facility, we like to think of ourselves as an upscale “neighborhood gathering spot”. Our prices are extremely friendly and our staff attentive. We also schedule many entertaining and adventuresome events, always at friendly prices. Here’s a list of some of those events:

- The Courthouse Grille regularly hosts formal wine dinners as well as more casual cocktail style wine tastings. We are fortunate to have the wine vintner in attendance at many of the tastings to enhance the appreciation of the wines’ characteristics, soil conditions, many behind the scenes nuances, etc.
- We also hold beer/food pairings generally to correspond with the change of seasons. If you would like to host your own private wine tasting or beer/food pairing, we would be pleased to arrange the event in one of our 8 private rooms.
- Our Las Vegas style cabaret dinner shows feature celebrity impersonators of popular artists from the fifties as well as current popular singers. Large groups often attend for a special “night out” together. These “Double Take” shows are always sell-outs, reservations are required.
- Guests in our Fireside Lounge enjoy live entertainment most Thursdays and every Friday and Saturday evening sitting near the floor-to-ceiling fireplace. No cover charge required.
- The Back Porch is open throughout spring, summer and fall, weather permitting. Custom retractable awnings protect guests from the sun or light showers. It is a quiet setting and a great place for dinner or a private gathering. We sometimes offer entertainment on the porch.

To receive timely information about all these events and other news, you can subscribe to our monthly newsletter on our website by selecting “Newsletter Service”, or you can ask to be placed on our e-mail list while you are in the restaurant, and someone will enter your information for you. You can also like us on Facebook,

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