

# *The Courthouse Grille*



## *Banquet Menu ~Luncheon~*

### *Events & Private Dining*

*Fresh natural cuisine made from scratch every day.*

Thank you for considering the Courthouse Grille for your next event, a special occasion restaurant for over 85 years. 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  
41661 Plymouth Road  
Plymouth, MI 48170  
Phone (734) 453-2002*

[www.CourthouseGrille.com](http://www.CourthouseGrille.com)  
[Sam@SamMessina.com](mailto:Sam@SamMessina.com)

# *The Courthouse Grille*

## *Luncheon Banquet Menus*

### *Brunch Buffet \$16.50*

Guests will wake up to two breakfast meats - applewood smoked bacon and link sausage, open face Italian frittata with sautéed vegetables and cheese, cubed potatoes with corn, pimento and Italian sausage, assorted pastries, fresh cut fruit and juices.

*Enhance the experience with a Mimosa or Bloody Mary Cocktail! Don't miss the dozen fun, exciting, some classic punches presented later in this package.*

### *~Salad Luncheon~*

## *\$16.99*

*All salads are served with fresh house-baked rolls, freshly brewed coffee, soft drinks & herbal teas.  
Cup of house-made minestrone soup available for \$2.25 per guest.*

#### **Chicken Caesar Salad**

Crisp chopped romaine tossed in our house Caesar dressing with polenta croutons, freshly grated parmesan cheese topped with sliced char-grilled chicken breast  
(**Grilled Salmon** available for additional \$3.00)

#### **Chicken, Pecan & Fruit Salad**

Sliced apples, bananas and strawberries tossed with fresh mixed greens with a strawberry-yogurt dressing (on side) topped with sliced char-grilled chicken breast

#### **CHG Chicken/Cherry Salad**

A Courthouse Grille favorite, fresh greens, sun-dried Michigan cherries, toasted pecans, red onions and gorgonzola cheese served with our signature cherry vinaigrette topped with grilled chicken

#### **Waldorf Chicken Salad Croissant**

Char-grilled chicken breast chopped and mixed with sun-dried Michigan cherries and walnuts tossed in Courthouse Grille's Waldorf dressing, served on a flaky croissant with gourmet potato chips

#### **Brown Derby Turkey Cobb Salad**

Roast turkey breast with egg, bacon, green beans, tomato, gorgonzola, avocado and balsamic vinaigrette

#### **Napa Chicken Salad**

Grilled chicken breast on a bed of greens garnished with pistachio, Marcona almonds, feta cheese, fresh blueberries and strawberries

#### **Maurice Salad**

Black Forest ham, roasted turkey, swiss cheese, iceberg, green onion, hardboiled egg, sweet gherkins, olives and our iconic Maurice dressing, made famous by Detroit's JL Hudson

#### **Santa Monica Shrimp Salad \$18.99**

Shrimp, avocado, cucumber, carrots, avocado, corn, chopped romaine tossed with creamy dill sauce

#### **Blackened Salmon Salad \$19.99**

Salmon fillet blackened with Mediterranean spices presented on spring mix and romaine with tomato wedges, topped with creamy dill sauce (available "un-blackened" on request)

***ALL PRICES SUBJECT TO 6% SALES TAX AND 20% GRATUITY***

## *Plated Entrée Luncheon*

*Luncheon entrees are served with fresh garden salad, house-baked rolls, chef's choice of appropriate starch and vegetable, freshly brewed coffee, soft drinks & herbal teas.*

*Cup of house-made minestrone soup available for \$2.25 per guest.*

**CHICKEN PICCATA \$17.95**

Boneless chicken breast, served with lemon, artichoke hearts and mushrooms

**CHICKEN PARMIGIANO \$17.95**

Baked under marinara and a trio of Italian cheeses

**CHICKEN PRIMAVERA \$17.95**

Sautéed chicken breast, fresh vegetables tossed with linguine pasta in Alfredo sauce

**BAKED EGGPLANT MEDALLIONS \$17.95**

Marinated and breaded with tomato basil sauce & mozzarella

**CHICKEN ERNESTO \$18.50**

Sautéed chicken breast, Ernie's Italian fennel sausage, onions, mushrooms, potatoes and sweet cherry peppers in a picante sauce

**VEGETABLE PAELLA \$17.95**

Roasted acorn squash, red onion, zucchini, yellow squash & bell peppers tossed with wild rice & house spices  
(Add chicken, shrimp or Italian sausage \$3.00 pp Salmon \$4.00 pp)

**TORTELLONI GORGONZOLA \$17.95**

Cheese tortelloni with garden peas and prosciutto in gorgonzola cream sauce

**SHRIMP SCAMPI \$19.50**

Gulf shrimp with tomatoes & mushrooms in a lemon, garlic butter sauce served over linguine pasta

**GRILLED SALMON FILET \$21.50**

Char-grilled salmon finished with a classic dill cream sauce

**VEAL MARSALA \$20.50**

Pan-seared veal medallions with Marsala mushroom sauce

**VEAL PARMESAN \$20.50**

Baked under marinara and a trio of Italian cheeses

**CALVADOS PORK LOIN \$17.99**

**(Minimum 10 entrees pre-ordered)**

Prepared with caramelized apples, sun-dried cherries & a Spanish apple brandy demi-glace

**BISTRO TENDERLOIN & SHRIMP \$21.50**

Beef tenderloin marinated in natural juices and oil, grilled with shrimp topped with demi-glace, served with potato and vegetable (all are prepared at medium rare temperature)

**NEW YORK STRIP STEAK \$23.95**

6 oz. filet served with brandied mushrooms (all prepared at medium rare temperature)

**PETIT FILET \$25.99**

6oz. Black Angus choice cut topped with Chianti demi reduction (all prepared at medium rare temperature)

## *Children's Choices*

(Ages 3 – 9)

Spaghetti with Marinara Sauce	\$8.99	Hamburger w/fries	\$8.99
Fresh Chicken Tenders w/fries	\$8.99	Mac n' Cheese	\$8.99

***ALL PRICES SUBJECT TO 6% SALES TAX AND 20% GRATUITY***

## *~Buffet Luncheon~*

*One Entrée Selection \$17.95*

*Two Entrée Selections \$19.95*

*Three Entrée Selections \$21.95*

Available for gatherings of 30 or more starting between 11:00 AM and 1:30 PM.

***Buffet luncheons are served with house-baked rolls, one of the pasta entrees shown below, your choices of entrees & vegetable, one of the pasta selections listed below, and freshly brewed coffee, soft drinks & herbal teas.***

### **Fresh Garden Salad**

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

### **Entrees**

Chicken Parmigiano or Eggplant Parmigiano Medallions

Chicken Piccata with lemon zest and Artichoke Hearts

Chicken Tosca with light baked cheese sauce

Chicken Marsala with Mushrooms

Roasted Honey Butter Chicken

Breaded Chicken Siciliano

Vegetable Paella Featuring Roasted Yellow Squash, Zucchini, other Vegetables & Spiced Wild Rice

*(Add Chicken, Shrimp or Italian Sausage \$3.00 pp, Salmon \$4.00 pp)*

*Shepherds' Pie – special recipe w/roasted turkey, carrots, peas, celery, and mashed potato (add \$1.00)*

Calvados Pork Loin with Apple Compote

Sliced Roast Beef with Chianti Wine Sauce & Button Mushrooms

Italian Sausage with Tri-color Peppers & Onions

Vegetable Ravioli with Marinara Sauce

Baked Tilapia Siciliano, breaded & sauced with lemon, garlic & olive oil

Baked Siciliano Whitefish

Grilled Salmon W/Dill Cream Sauce (*add \$4.00 pp*)

### **Choice of an Accompaniment**

Herb Roasted Redskin Potatoes

Steamed New Potatoes

Orzo & Rice Pilaf

Green Beans Almandine

Italian Mix (Broccoli, Cauliflower & Carrots)

### **Pasta**

Penne Pasta with Marinara or Bolognese Sauce

Tortelloni Gorgonzola (*add \$2.00 pp*)

~~~~~  
***~Family Style Luncheon~ Choose from above offerings, add \$2.00 for family style portions and service.***

***Family style luncheons feature the same choices as above served with large platters and bowls of food, presented to each table, allowing your guests to choose ample helpings from each platter.***

*The Courthouse Grille*  
*is pleased to offer*  
*Pizza Party Amore*

*A casual, fun party approach for those who enjoy  
Italy's complete food. Offered in the Veranda  
Room,  
replicating your home patio or garden room.*

*\$15.99 per person*  
*\$8.99 ages 3-9*

*Available for parties of 40 or more in the Veranda Room only*

*A Non-stop Buffet*

FEATURING

- assorted home-made pizzas with traditional & gourmet toppings
    - penne pasta with meat or marinara sauce
      - fresh mixed greens salad
      - coffee, tea, iced tea & soft drinks
- Other Buffet Items can be added:
- add soup \$2.25 per person
  - upgrade salad \$1.00 per person
  - Chicken Piccata, Marsala or Primavera \$3.00 per person
    - Salmon with Dill Sauce \$4.00 per person
  - Additional Pasta, Vegetable Ravioli or Sausage Ravioli \$3.00 per person

*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        |      |
| Buffalo Wings (25 pieces)            | 30.00 | Prosciutto                            | 3.99 |
| Calamari                             | 3.50  | Bruschetta Pommadori                  | 2.50 |
| Cocktail Meatballs w/ light gravy    | 2.50  | Caprese w/ Buffalo Mozzarella         | 2.99 |
| Coconut Chicken & Orange Marmalade   | 2.95  | Domestic Cheese & Crackers            | 3.25 |
| Crab Cakes                           | 4.95  | Fancy Mixed Nuts (lb.)                | 9.99 |
| Crab Stuffed Mushrooms               | 3.95  | Fresh Vegetable Tray & Dip            | 2.99 |
| Hand Breaded Chicken Strips w/ sauce | 2.95  | Imported Cheese & Crackers            | 3.99 |
| Italian Sausage and Peppers          | 2.95  | Jumbo Shrimp Cocktail (3 pp)          | 3.99 |
| Sausage Stuffed Mushrooms            | 3.25  | Roasted Red Pepper Hummus             | 2.75 |
| Shrimp Ernesto                       | 3.95  | Seasonal Fruit Tray and Dipping Sauce | 3.99 |
| 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)      | 85.00 |                                       |      |
| 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        |
| Sherbet                                  | \$1.75        |
| Spumoni                                  | \$3.25        |
| Chocolate Cake                           | \$6.95        |
| Lemoncello Cheesecake                    | \$6.50        |
| N.Y Cheesecake                           | \$6.95        |
| 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*

## *~Signature Punches~*

*The Courthouse Grille takes great pride in the creation of several special punch offerings that are fun, fruity and refreshing for your gathering to be enjoyed by all of your guests.*

*You may order from the following list for a beautiful and refreshing libation.*

*Our punch bowls serve approx. 40 four oz. sparkling champagne glasses that will add an air of sophistication to your event*

### *Non-Alcoholic \$35.00*

This refreshing and beautiful punch is fruity and tasty, garnished with seasonal fresh fruit slices.

### *Champagne Punch \$60.00*

Fit for a toast, you can add some bubbly and fizz to your fruity drink

### *Kir Royale Punch \$60.00*

A sophisticated blend of Champagne, cherry heering liqueur and imported Cherry Puree makes this signature punch something special. This CHG signature punch is garnished with assorted fresh fruits and juices.

### *Sangria-style Punch – Red or White \$60.00*

This classic Spanish drink is made with semi-sweet wines and generous use of fresh fruit garnishes.

### *Sassy Pink Lady \$65.00*

This sweet but sometimes sassy sweet/sour concoction combines limeade and lemonade with raspberry vodka and pink champagne for the naughty in you.

### *Fresh Apple Mojito \$65.00*

The cooling character of fresh mint, slices of fresh apples, white rum, mojito mix, and lime juice makes this punch a truly refreshing drink.

### *Blissful Bride Punch \$65.00*

Our bride-to-be will be thrilled to share this drink of Coco Lopez cream of coconut, fresh lemon & lime juices, pineapple and cranberry juices and vodka garnished with seasonal fresh fruits.

### *Blue Boy Baron \$65.00*

This drink has royal lineage – combines Blue Curacao liquor (orange flavored but very BLUE) with fresh blueberries, white cranberry juice, lemon-lime soda and blueberry pomegranate vodka.

### *Raspberry Bellini \$65.00*

This beautiful punch is a variation of the classic Bellini created by Ernest Hemingway at Harry's Bar in Rome. It features imported Raspberry Puree, peach schnapps and rose` Champagne.

### *Merry Margarita \$65.00*

This punch of gold tequila, triple sec, limeade and a small dose of lite Mexican beer, garnished with lime wheels will make your party merry!

### *Cosmo Cooler Punch \$65.00*

The effervescence of the Mexican beer in this concoction will lighten the party! It also includes vodka, fresh lime juice and cranberry juice, garnished with fresh fruit slices.

ALL PRICES SUBJECT TO 6% 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><br>\$20.95 pp                                                                                                                                                                                            | <i>Premium Open Bar</i><br>\$24.95 pp                                                                                                                                                                                                                                                | <i>Super Premium Open Bar</i><br>\$27.95 pp                                                                                                                                                                                                                                                               |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Royal Canadian Whiskey<br>Lauders Scotch<br>Jim Beam Bourbon<br>Smirnoff Vodka<br>Castillo Rum<br>Gordon Gin<br>El Toro Tequila<br>A selection of<br>5 House Red & 5 White Wines<br>Domestic Draft Beers<br>Domestic Bottled Beers | Canadian Club<br>Dewars Scotch<br>Johnny Walker Red<br>Jack Daniels<br>Absolut Vodka<br>Bacardi Rum<br>Captain Morgan Rum<br>Jose Cuervo<br>Beefeaters Gin<br>Southern Comfort<br>Amaretto Di Saronna<br>Kahlua<br>House Red & White Wines<br>Domestic Beers<br>Imported Draft Beers | Crown Royal<br>Johnny Walker Black<br>Makers Mark<br>Grey Goose Vodka<br>Ketel One Vodka<br>Bacardi Rum<br>Captain Morgan Rum<br>Jose Cuervo Especial<br>Bombay Sapphire Gin<br>Southern Comfort<br>Amaretto Di Saronna<br>Kahlua, Baileys<br>House Red & White Wines<br>Domestic Beers<br>Imported Beers |

***Cordials not mentioned above will be billed based on consumption.***

***We also stock an amazing array of single malt scotches, hard-to-get bourbons and other premium spirits, available at an additional cost.***



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 \$4.00 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 \$100**

#### *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 lovely area is set off from the rest of the main dining area by a half wall providing a comfortable, semi-private space.

\*Maximum seating 40/Minimum seating 12 Deposit \$200.00 **ROOM SET UP CHARGE \$100**

Room setup charges include crisp white linen table clothes and napkins, skirting as appropriate, china, silverware and stemware, table placement to accommodate your specific needs 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 5:30 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 w/ 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    |
| \$25 | PROJECTOR |
| \$10 | EASEL     |
| \$10 | PODIUM    |

**COLOR LINEN CHARGE:**

50 cents each napkin

**CHAIR COVERS w/SASHES:**

\$3.75 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.

## *Memories of an Iconic Restaurant Thru 85 years*

*This grand and historic Plymouth restaurant began its life as a typical 1890's farmhouse. Then, in the 1930's, immediately following prohibition, the family home was converted into the Hillside Inn. The Hillside Inn was a special occasion restaurant, and also served very special food such as African lion, hippopotamus, black bear, etc. The main cuisine was American traditional including prime rib dinners and complimentary appetizers featuring finan haddie, etc.*

*In 1983, present owner Sam Messina and brother Stephan purchased the restaurant from descendants of the original owners, the Stremichs. The Hillside Inn continued for awhile, grew to the area's most complex restaurant with seating for 500 guests on 3 floors, and the area's first outdoor patio with an additional 100 seats! A short time later, the brothers brought master chef Ernie DeMichelle to Plymouth – the restaurant was re-named Ernesto's an Italian Country Inn in recognition of Ernie's celebrity chef status and his love of simple, flavor-loaded Italian foods. With Sam at the helm in the front of the house and Ernie's incredible talents in the kitchen, it soon became a region-wide favorite.*

*As we crossed over into the new millennium and the world became a more casual place, we did too! The Courthouse Grille was born, a casual upscale restaurant with decidedly affordable prices. Our menu has slowly evolved to please the palates of today's diners, offering more American comfort foods and fresh farm-to-table fare. As a salute to the past, we still proudly feature many of Chef Ernie's classic and wonderful dishes. After all, memories are what we are all about – may you enjoy many more dining experiences at the Courthouse Grille. Enjoy our unique contemporary atmosphere in Plymouth's finest landmark building.*

*Buon Appetito!*

*The Courthouse Grille*  
*41661 Plymouth Road*  
*Plymouth, MI 48170*  
*Phone (734) 453-2002*  
[www.CourthouseGrille.com](http://www.CourthouseGrille.com)  
Sam@SamMessina.com