

At the Courtyard all of our dishes are made from scratch to order and with love. We strive to create a quality dining experience where your feedback is truly appreciated and crucial to our success. Thank you for supporting our local business...glory, Chris and Lora



APPETIZERS

- CLAMS** | Sautéed in a lemon, wine, caper and garlic butter sauce and served with a parmesan baguette 13
- BRUSCHETTA** | Fresh mozzarella, tomatoes and basil drizzled with basil-infused olive oil over house-made crostini topped with balsamic glaze 11
- SEARED SHRIMP** | Six jumbo shrimp sautéed with a Thai-chili garlic butter and served with a chipotle glaze and parmesan baguette 14
- CALAMARI** | Nori-sesame breaded and served with garlic-chili aioli 11
- SMOKED WHITEFISH DIP** | Great Lakes whitefish slow smoked and blended with cream cheese, spices and served with house made crostinis 12
- ASPARAGUS FLATBREAD** | Fresh asparagus, goat cheese and prosciutto baked on our house flatbread then drizzled with a honey-balsamic reduction 11
- AHI TUNA POKE** | Sashimi tuna sautéed in sesame oil, soy sauce, nori, sesame seeds, red and green onions, served with ocean salad and wasabi aioli 16
- BLOOMING TOMATO** | Vine-ripened tomato gently marinated and baked with garlic, fresh basil and young feta, served with "everything" crispy flatbread 12
Vegan option with tofu.

SALADS

All our lettuces are non gmo organic seed grown in our local garden when seasonally available.

- COBB SALAD** | Mixed greens topped with chopped egg, bacon, avocado, tomato, red onion, mixed cheese, bleu cheese and your choice of dressing 17
- CRANBERRY GOAT CHEESE SALAD** | Mixed greens topped with Montchevré goat cheese, toasted pine nuts and crumbled bacon complimented by a house-made port wine cranberry vinaigrette 17 Add Salmon 7 Small 8 Entrée add 4.50
- MICHIGAN SALAD** | Mixed greens topped with seasonal fruit, dried cranberries, bleu cheese, red onions, candied walnuts and tossed with house-made apple cider vinaigrette 15 Small 8 Entrée add 4.50
- ANTI-PASTA SALAD** | Kalamata olives, prosciutto, young feta, pepperoncini, grape tomatoes and artichoke hearts on a bed of arugula with house-made vinaigrette, topped with shaved parmesan 15 Small 8
- CHICKEN CAESAR SALAD** | Grilled chicken, fresh romaine, croutons, parmesan cheese and house-made Caesar dressing 16
- CAPRESE SALAD** | Sliced tomato, fresh mozzarella, fresh basil, balsamic and basil infused olive oil on a bed of arugula 8 (small only) Entrée add 4.50

SEAFOOD & STEAKS

Entrées are paired with your choice of pasta, vegetable of the day, baked potato, steak fries, beer battered fries or twice-baked potato (add 2 dollars). Served with salad or from scratch soup and bread.

Our seafood is from certified fisheries that belong to the marine stewardship council for sustainability. We only use U.S.D.A Choice or higher for our steaks.

- PERCH** | Wild yellow belly perch caught from the Great Lakes and served breaded or pan seared 22
- GRILLED SALMON** | Fresh Atlantic salmon grilled and served on a bed of spinach 21 Blackened and topped with bleu cheese 23
- SHRIMP** | Steamed, lightly breaded, grilled, Cajun grilled, buffalo breaded or a combination of two 18
- NEW YORK STRIP STEAK** | Twelve ounce strip grilled to your preference 24
- PRIME RIB** | Fifteen ounce tender, slow-roasted beef (limited quantity prepared daily) 25
- HOUSE SIRLOIN** | Eight ounce center cut sirloin 21
- FILET MIGNON** | Six ounce filet bacon wrapped 30
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- BLACKENED WITH GORGONZOLA CHEESE** 5 | **SAUTÉED ONIONS & MUSHROOMS** 3 | **BRANDY CREAM SAUCE WITH SAUTÉED MUSHROOMS & ONIONS** 4

PAIRED ENTRÉES

Served with salad or from scratch soup and bread.

- ALMOND-ENCRUSTED HALIBUT** | Almond-encrusted halibut served on a bed of parmesan, white truffle oil risotto and finished with beurre blanc 32
Add Crab Stuffing 4
- ALMOND-ENCRUSTED GORGONZOLA-STUFFED CHICKEN** | Almond-encrusted chicken breast stuffed with gorgonzola, broccoli, prosciutto then drizzled with gorgonzola butter and served on a bed of white truffle oil risotto 21
- SEAFOOD RISOTTO** | Pan seared fresh sea scallops and shrimp over creamy langostino risotto with red bell peppers, scallions, parmesan and shallots 27
Scallops Only 32
- SEARED AHI TUNA STEAK OR POKE STYLE** | Sesame-encrusted tuna steak seared to choice, served on a bed of kale slaw tossed with a ginger-cilantro dressing, finished with a soy-honey glaze and served with a side of wasabi aioli 22 Poke Style - Sashimi tuna sautéed in sesame oil, soy sauce, nori, sesame seeds, red and green onions, served with ocean salad and wasabi aioli 22
- LAMB** | Full rack of tender lamb chops grilled and served with a risotto cake and finished with gorgonzola butter 32 Half 24
- TROTTER STEAK** | Two, four-ounce trotter medallions served over matchstick sweet potato fries, topped with spinach, wild mushrooms and finished with gorgonzola butter 24
- SPROUTED VEGAN BLEND** | Sprouted quinoa and lentils sautéed with broccoli, spinach, red onion, mushrooms, roasted red peppers, tofu, kale-chicory, Brussels sprout blend and topped with pepitas 19

*Ask your server about menu items that are cooked to order or served raw.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.



PASTA

We use only natural hormone free chicken in our dishes and our pasta is freshly made from Mama Mucci a Michigan based Company. Served with salad or from scratch soup and bread.

LASAGNA | Layered with house-made meat sauce and a blend of cheeses 15

CHICKEN TETRAZZINI | Bocconcini pasta tossed in our signature house-made Bianca sauce with chicken, mushrooms, caramelized onions, spinach and parmesan cheese 18

PARMESAN-ENCRUSTED CHICKEN GOUDA PASTA | Fettuccini with roasted red peppers, roasted garlic, pancetta, onions and oregano tossed in a smoked gouda cream sauce topped with a parmesan-encrusted hormone free chicken breast 22

CHICKEN OR EGGPLANT PARMESAN | Baked with marinara, parmesan, mozzarella and served on a bed of fettuccini with marinara
Chicken 18 Eggplant 17

SHRIMP SCAMPI | Jumbo shrimp in a white wine butter sauce served over fettuccini 18

SEAFOOD PASTA | Seared scallops, shrimp and clams served over fettuccini in a spicy red clam sauce 24

BUFFALO SHRIMP PASTA | Bocconcini pasta tossed in a spinach, gorgonzola-parmesan cream sauce topped with jumbo buffalo breaded shrimp, tomatoes and bleu cheese 18

CHICKEN ITALIANO | Chicken breast baked with prosciutto, pesto and mixed cheese served over fettuccini Bianca and topped with sautéed mushrooms 18

CREAMY PESTO BAKE | Bocconcini pasta, creamy pesto, fresh mushrooms, tomato, spinach baked with mozzarella cheese and topped with house seasoned breadcrumbs and parmesan cheese 18

MAC N' CHEESE BAKE | Trottolo pasta with our gourmet blend of gruyère, aged sharp cheddar, goat and cream cheese baked with mozzarella, house seasoned bread crumbs, mozzarella and parmesan cheese 14
Add Chicken 19 Add Shrimp 20

LANGOSTINO MAC N' CHEESE BAKE | Trottolo pasta baked with langostino, our gourmet blend of cheeses and topped with our house seasoned bread crumbs and parmesan cheese 24

BUILD YOUR OWN MAC N' CHEESE | Our Mac N' Cheese Bake with your choice of three vegetables. Choose from onions, arugula, mushrooms, tomato, roasted red peppers, spinach or broccoli 18
Add Bacon 19 Chicken 23 Langostino 26

PASTA OR CHEESE RAVIOLI | Choose from bocconcini, trottolo or fettuccini and topped with your favorite sauce: Bianca, Marinara, Garlic Butter, Meat Sauce, Creamy Meat Sauce or Creamy Pesto 14
Regular Pesto 15 Add Vegetables 2 ea With Chicken 19 With Shrimp 20

SPECIALTY PIZZAS

Small 9" 14 | Large or Thin Crust 14" 18
Our crust is made fresh daily and served with house made sauce

PESTO SUPREME | Grilled chicken, red onion, wild mushrooms, spinach, artichoke and tomato

ITALIAN MEAT LOVERS | Prosciutto, Italian sausage, ham, pepperoni and bacon

BUFFALO CHICKEN | House made spicy bianca sauce, crispy buffalo chicken, onion and green pepper topped with lettuce, tomato and blue cheese

BLT | Creamy BLT sauce, mozzarella and bacon, topped with lettuce, tomato and drizzled with ranch

SICILIAN | Thin Crust only! Sliced fresh tomato, fresh young feta, prosciutto, drizzled with a blend of basil and chili oil, topped with fresh basil, a touch of mozzarella, parmesan cheese and arugula

VEGAN | Thin crust only! Sliced fresh tomato, tofu, portabella mushrooms, drizzled with a blend of basil and chili oil, topped with pepitas, fresh basil and arugula

CREATE YOUR OWN PIZZA

9" Deep Dish 9 | bianca or red sauce, pesto add 1 Toppings 1.25 ea
14" Deep Dish or Thin Crust 13 | bianca or red sauce, pesto add 1 Toppings 2 ea

BURGERS

All burgers are served on an artisan bun with your choice of steak fries or beer fries. Add Bacon 2 Third Pound 10 | Half Pound 12

CHEESEBURGER | Served with your choice of cheese, lettuce, tomato and red onion

BLACK & BLEU | Cajun grilled topped with blue cheese crumbles, lettuce, tomato and red onion. Served with garlic mayonnaise

NACHOS

13 Add Guacamole 1

SUPREME | Your choice of seasoned ground beef or chicken, refried beans, nacho cheese, mixed cheese, onion, green pepper and minced jalapeño. Served with salsa and sour cream

Grande | Add Lettuce, Tomato and Black Olives 2

QUESADILLAS

Whole 9 Half 7 Add Guacamole 1

All quesadillas are baked on a flour tortilla with mixed cheese and topped with lettuce and tomato. Served with salsa and sour cream

ORIGINAL | Grilled chicken, black beans, green pepper, onions and tomato

VEGETARIAN | Spinach, diced avocados, onions, red peppers, black beans and young feta cheese (vegan option with tofu)