

WELCOME TO THE COURT YARD

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

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, blue 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 entrée add on 4.50

MICHIGAN SALAD

Mixed greens topped with seasonal fruit, dried cranberries, blue cheese, red onions, candied walnuts and tossed with house-made apple cider vinaigrette 15 entrée add on 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

CAESAR SALAD

Fresh romaine, croutons, parmesan cheese and house-made Caesar dressing 15 add chicken 5 add shrimp 6

CAPRESE SALAD

Sliced tomato, fresh mozzarella, fresh basil, balsamic and basil infused olive oil on a bed of arugula 8 (small only) entrée add on 4.50

SEAFOOD AND STEAKS

Entrees 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 soup and homemade 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 or blackened and topped with blue 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

Blackened with gorgonzola cheese 5

Sautéed onions and mushrooms 3

Brandy Cream Sauce with sautéed mushrooms and onions 4

PASTA ENTREÉS

Served with salad or soup and homemade bread

We use only natural hormone free chicken in our dishes and our pasta is freshly made from Mama Mucci a Michigan based Company

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 blue 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

Trottole pasta with our gourmet blend of gruyere, 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

Trottole 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, trottole or fettuccini and topped with your favorite sauce: Bianca, Marinara, Garlic Butter, Meat Sauce, Creamy Meat Sauce or Creamy Pesto 14 with regular pesto 15 add vegetables 2 each with chicken 19 with shrimp 20

PAIRED ENTREÉS

Served with salad or soup and homemade 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

Specialty Pizzas

Small 9" 14 Large 14" or Thin Crust 20

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

Nine inch Deep Dish 9
bianca or red sauce, pesto add 1.00
Toppings 1.25 ea

Fourteen inch Deep Dish or Thin Crust 13
bianca or red sauce, pesto add 1.00
Toppings 2 ea

BURGERS-Third pound 10 Half pound 12

All burgers are served on an artisan bun with your choice of steak fries or beer fries. **Add bacon 2**

Cheeseburger

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

Black and Blue

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 jalapeno. 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)

