

Thank you for supporting our local business. Here at the Court Yard all of our dishes are made from scratch to order with love for a great dining experience. Sit back and relax, we hope you enjoy your meal this evening.



APPETIZERS

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 topped with chipotle glaze and parmesan baguette 14

CALAMARI | Nori-sriracha dusted calamari rings served with garlic-chili aioli 12

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

FEATURED APPETIZER | Ask your server for details

FEATURED FLATBREAD | Ask your server for details

SALADS

Add Chicken 5 | Salmon 7 | Shrimp 6 | Bleu Cheese Crumbles 2

HOUSE HOUSE | Mixed lettuce with tomato, red onion, garbanzo beans, carrots and croutons 13 | 6

CAESAR SALAD | Fresh romaine, croutons, parmesan cheese, Caesar dressing 15 | 8

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 | 8

CAPRESE SALAD | Sliced tomato, fresh mozzarella, fresh basil, balsamic basil infused olive oil on a bed of arugula 15 | 8

FEATURED SALAD | Ask your server for details

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 (+2). Served with house-made bread. Add a house salad for 3 | specialty salad for 5 | from scratch soup 5

Our seafood is from certified fisheries that belong to the marine stewardship council for sustainability.

We only use U.S.D.A. Choice Beef.

PERCH | Wild yellow belly perch served breaded or pan seared 22

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 market price

PRIME RIB | Fifteen ounce tender, slow-roasted beef (*limited quantity prepared daily*) market price

BLACKENED WITH GORGONZOLA CHEESE 5 | SAUTÉED ONIONS & MUSHROOMS 3

BRANDY CREAM SAUCE WITH SAUTÉED MUSHROOMS & ONIONS 4

*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 all natural hormone-antibiotic free chicken in our dishes and our pasta is freshly made by my Mama Mucci a Michigan based Company. Served with house-made bread. Add house salad for 3 | specialty salad for 5 | from scratch soup 5

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

MAC N' CHEESE BAKE | Trottolo pasta with our gourmet blend of Gruyère, aged sharp cheddar, goat and cream cheese baked with mozzarella, and parmesan cheese 15
Add Chicken 20 Shrimp 21 Langostino 25 Bacon 17

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

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

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 chicken breast 22

BUILD YOUR OWN 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 15
Add Pesto 18 Chicken 20 Shrimp 21 Bacon 17
Langostino 25
Add Vegetables 2 each

FEATURED PASTA | Ask your server for details

PAIRED ENTRÉES

Served with house-made bread. Add house salad for 3 | specialty salad for 5 | from scratch soup 5

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 parmesan white truffle oil risotto 22

SHRIMP RISOTTO | Pan seared shrimp over creamy langostino risotto with red bell peppers, scallions, parmesan and shallots 28

TUNA 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

FEATURED ENTREE | Ask your server for details

SPECIALTY PIZZAS

Small 9" 16 | Large or Thin Crust 14" 20 | Cauliflower Vegan Pizza Crust 12" 18
Our crust is made fresh daily and served with house made sauce.

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 bleu cheese

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

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

WHITE PIZZA | House-made Bianca sauce topped with grilled chicken, bacon, spinach, red onions, and wild mushrooms 25

PESTO SUPREME | Grilled chicken, red onion, wild mushrooms, spinach, artichoke and tomato 25

CREATE YOUR OWN PIZZA

9" Deep Dish 9 | Bianca or red sauce, pesto add 2 Toppings 1.75 ea

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

12" Cauliflower Crust 13 | Bianca or red sauce, pesto add 1 Toppings 2 ea

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