



A Little 'Nosh

JUMBO LUMP CRAB COCKTAIL Dijonaise Cream & Cocktail Sauce	\$12.00	ESCARGOT Garlic Provençal Sauce	\$ 9.00
BIG – REALLY BIG SHRIMP (EACH) Spicy Cocktail Sauce	\$ 4.50	OYSTERS ON THE HALF SHELL (6) Today's Fresh Selection with Mignonette & Cocktail Sauce	MARKET
LUMP CRABCAKE Cajun Remoulade	\$14.00	OYSTER ROCKEFELLER (6) Classic Preparation	\$12.00
SEARED AHI TUNA Sesame & Pepper Crusted, Wasabi Cream	\$12.00	SEAFOOD SAMPLER Shrimp, King Crab Legs, Chilled Lobster, Oysters on the Half Shell, Jumbo Lump Crab, Mignonette Sauce & Spicy Cocktail Sauce	MARKET
CHILLED ALASKAN KING CRAB LEGS	MARKET		
WAGYU BEEF SLIDERS Sweet Vidalia Onions, Smokey Ketchup	\$14.00		

salads

BABY ICEBERG BLT Maytag Bleu Cheese Dressing	\$ 9.00	CLASSIC CAESAR SALAD Herb Croutons, Shaved Parmesan Reggiano,	\$ 9.00
CAPRESE SALAD Beefsteak Tomato, Fresh Mozzarella, Sweet Onion, Sweet Basil	\$ 9.00	SHRIMP & LUMP CRABMEAT SALAD Maytag Bleu, Lemon Mustard Cream	\$14.00
COURTSIDE SALAD \$ 6.00 Baby Greens, Candied Walnuts, Poached Pear, Crumbled Bleu Cheese, Champagne Vinaigrette			

Soups

SHE CRAB BISQUE	\$ 9.00	ONION SOUP LES' HALLE	\$ 7.00
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Side Dishes

JUMBO ASPARAGUS Hollandaise Sauce	\$ 7.00	SAUTÉED MUSHROOMS Red Wine Demi Glace	\$ 6.00
CREAMED SPINACH	\$ 6.00	YUKON GOLD MASHED POTATOES	\$ 6.00
WHITE CHEDDAR AU GRATIN POTATOES	\$ 7.00	TRUFFLED MACARONI AND THREE CHEESE	\$ 7.00
LYONNAISE POTATOES Applewood Smoked Bacon	\$ 6.00	BIG HEAD BROCCOLI Hollandaise Sauce	\$ 6.00



Steaks & Chops



COURTSIDE IS PROUD TO FEATURE ONLY CERTIFIED ANGUS BEEF. LESS THAN 8% OF ALL U.S.D.A. BEEF IS CERTIFIED ANGUS. AGED FOR 21 DAYS OR MORE, THESE STEAKS ARE KNOWN FOR THEIR GREAT FLAVOR AND TENDERNESS. ENJOY.

FILET MIGNON, C.A.B.		BONE IN "COWBOY" RIBEYE 22 oz., C.A.B.	\$39.00
6 oz.	\$33.00	PORTER HOUSE – STRIP FILET 24 oz., C.A.B.	\$42.00
10 oz.	\$39.00	COLORADO RACK OF LAMB	\$38.00
NEW YORK STRIP SIRLOIN, C.A.B		Mint Demi Glace	
10 oz.	\$36.00	GRILLED BONE IN PORK CHOP	\$28.00
14 oz.	\$42.00	Hard Cider BBQ Glace	

Courtside Specialties

STEAK OSCAR	\$36.00	FILET MIGNON & LOBSTER TAIL	MARKET
Twin Filet Medallions, Jumbo Lump Crab, Asparagus, Béarnaise Sauce		STEAK AU POIVRE	\$42.00
STEAK DIANE	\$34.00	A 14 oz. N.Y. Strip, Cognac Cream & Peppercorn Sauce	
Twin Filet Medallions, Sautéed with Shallots, Garlic, Shitake Mushrooms, Cabernet Demi Glace		TUSCAN VEAL CHOP	\$38.00
		Panko Breadcrumbs, Lemon Caper Sauce, Shaved Parmesan	

Seafood

HAZELNUT CRUSTED SEA BASS	\$26.00	FRESH FLORIDA GROUPER	MARKET
Frangelico Beurre Blanc		Chef Trev's Presentation of the Day	
DOVER SOLE	\$25.00	TWIN COLD WATER LOBSTER TAILS	\$68.00
A La Meunierre		Lemon Scented Butter	

CHEF'S PRESENTATION	
FRESH MAINE LOBSTER	MARKET
1 ½ to 2 ½ Lbs. Subject to Availability	

Steak Toppings

GARLIC BUTTER, TRUFFLE BUTTER, MAITRE D' BUTTER, CRUMBLLED MAYTAG BLUE
\$ 1.00

Sauces

AUPOIVRE, BÉARNAISE, ZINFANDEL DEMI, BEURRE ROUGE
\$ 2.00

Desserts

MOLTEN LAVA CHOCOLATE TORT	\$ 8.00	TRIO OF CRÈME BRÛLÉE	\$ 8.00 Grande
Fresh Berries & Vanilla Ice Cream		Marnier, Chocolate, Mocha	
PIÑA COLADA CHEESECAKE	\$ 8.00	STRAWBERRIES ROMANOFF	\$ 8.00
Key Lime Sauce		Vanilla Ice Cream, Chantilly Cream, Fresh Strawberries	
		BANANA'S FOSTER	\$ 8.00
		VANILLA ICE CREAM	

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of food-borne illness.