



https://menulist.menu 2021 Broadway St, Redwood City, United States (+1)6503677974 - http://www.thecourthouse2021.com/



The Menu of The Courthouse 2021 from Redwood City contains about 234 different meals and drinks. On average, you pay for a dish / drink about \$45.2. What <u>User</u> likes about The Courthouse 2021:
I had a business lunch at courthouse service and eating were very good. try the lobster bisque. it's fantastic. it was a good place for a business lunch because it wasn't too loud. I recommend courthouse <u>read more</u>. The rooms in the restaurant are wheelchair accessible and can also be used with a wheelchair or physical disabilities. What <u>User</u> doesn't like about The Courthouse 2021:

that was the worse eating experience ever. the service was so bad, everyone around themselves complained about the time it takes to get an attention to get the dishes. minutes for the first cure (simply green salad that was with garlic, although I mentioned several times that I am allergic to garlic, then the main course filet mignon) was really bad so they can't chew it. I and my colleague couldn't eat it. there wer... <u>read more</u>. The The Courthouse 2021 originating from Redwood City offers various fine seafood meals, It's possible to chill out at the bar with a **cool beer** or other alcoholic and non-alcoholic drinks. In addition, there are tasty American meals, such as <u>burgers and grilled meat</u>, Besides the delicious **sandwiches**, healthy salads and other snacks also make a good snack.

CALAMARI

Salad CAESAR SALAD

\$13.0

\$4.5

\$5.0

Starters & Salads

RISOTTO

Chicken

GRILLED CHICKEN

Pesce

PAN ROASTED DAY BOAT \$32.0

In the Garden

BABY SPINACH SALAD

California ALTVS, NAPA VALLEY '14 \$165.0

Hot drinks

MACCHIATO

Seafood Dishes

FRIED CALAMARI

Sweets & Desserts

BREAD PUDDING

Small Plates

HAND CUT TRUFFLE FRIES

Popular Items	
DRIP	\$5.0
Specialty Drinks	
ESPRESSO AMERICANO	\$3.5
Shareables	
BALSAMIC BRUSSELS SPROUTS	\$12.0
United States PEJU, NAPA '15	\$64.0
Draft Beers MODERN TIMES FORTUNATE ISLA PALE ALE	NDS
Beer on Tap widmer hefeweizen	
Dessert & Fortified Wine SANDEMAN FINE RUBY PORTO	\$12.0
Seasonal Goat cheese	\$14.0
Sushi Or Sashimi	

OCTOPUS

Wraps & Tacos STREET TACOS

Domestic Beer

BIG DADDY IPA

\$7.0

Perfect with Steaks	
PEPPERCORN CREAM SAUCE	\$3.0
	ţ
Vorspeisen	
BURATTA	\$7.0
Seafood - Broiled	
POACHED SALMON FILET	
Ports, Madeira & Sherr	ies
DRY SACK SHERRY	\$10.0
To Commence	
SEARED FOIE GRAS	\$18.0
Green Earth	
COURTHOUSE GREENS	\$10.0
Steaks & Chops - Additi	ons
MAIN LOBSTER TAIL	
Rotisserie Roasted Prim	e Rib
Of Beef	
ROTISSERIE ROASTED PRIME RI BEEF	BOF
The Courthouse's Signat	ure
Irish Coffee	
THE COURTHOUSE'S SIGNATURE	E \$13.0

Ostiones En Su Concha

OYSTERS ON THE HALF SHELL

Roast Prime Rib of Beef	
ROAST PRIME RIB OF BEEF	
Jubilee Christmas Menu	
ROASTED BUTTERNUT SQUASH S	OUP
Steaks & amp; amp;	
Specialties	
AGED FILET MIGNON	
Shellfish and Starters	
SHISHITO PEPPERS	\$6.0
Sauces, Butters, & Tops	
TRADITIONAL BÉARNAISE	\$3.0
Restaurant Category	
BAR	
Pasta	
BRAISED SHORT RIB RISOTTO	\$19.0
BUTTERNUT SQUASH RISOTTO	
Soura	

Soups	
LOBSTER BISQUE	\$11.0
COLD BEET SOUP	

CoffeeCAPPUCCINO\$4.8LATTE\$5.0



Port

GRAHAM'S TAWNY PORT 10	\$11.0
YORK CREEK PORT 00'	\$11.0
From the Earth	
PECAN CRUSTED GOAT CHEESE	\$14.0
DE-CONSTRUCTED SALMON	\$21.0
Causal Alattan	
Sauces Matter	
JACK DANIELS BONE DEMI	\$3.0
LEMON THYME BEURRE BLANC	\$3.0

From the Sky, Land & Sea

CARVED THANKSGIVING TURKEY (DARK WHITE MEAT)

ORECCHIETTE WITH RAPINI GOAT CHEESE

Beverages – Coffees And Iced Teas

SMALL FRENCH PRESS	\$4.0
LARGE FRENCH PRESS	\$8.0

Appetizers

	AHI TUNA POKE	\$15.0
	CLAM CHOWDER	\$10.0
S	CRAB CAKE	\$18.0

Sandwiches

CHICKEN PESTO	\$14.0
CHICKEN SANDWICH	
GRILLED CHICKEN SANDWICH	

Side dishes

SAUTEED MUSHROOMS	\$5.0
CREAMED SPINACH	\$5.0
IDAHO BAKED POTATO	\$5.0

Starters

PETIT LOBSTER TAIL	
CHIPOTLE MAC CHEESE	\$7.0
LOBSTER MAC CHEESE	\$18.0

Spirits

\$10.0
\$10.0

Interesting Reds

QUERCIABELLA, CHIANTI CLASSICO, IT '13	\$50.0
IXSIR GRANDE RESERVE, LEBANON '11	\$62.0
FOLEY JOHNSON MERITAGE, RUTHERFORD '14	\$76.0

Merlot

FRANCISCAN, NAPA VALLEY, '13	\$40.0
RODNEY STRONG, SONOMA '13	\$56.0
FRANCISCAN, NAPA VALLEY '13	\$40.0

Interesting Whites

D 'ARENBERG, VIOGNER- MARSANNE, AU '16	\$34.0
DONNAFUGATA, GRILLO, SICILY '16	\$42.0
FILLABOA, ALBARINO, MONTE ALTO, RIAX BIAXAS '15	\$55.0





Zinfandel

COPPOLA, DIRECTOR 'S CUT '14	\$40.0
MAZZOCCO, DRY CREEK '16	\$54.0
GAMBA ESTATE, RUSSIAN RIVER '16	\$75.0

Happy Hour Drinks

NEW-FASHIONED	\$8.0
5 SPICES MAI TAI	\$8.0
CHEF'S CHOICE OF WINE	\$6.0

Sparkling by the Glass

J.P CHENET, SPARKLING WINE, NAPA	\$11.0
RACK RIDDLE, BLANC DE BLANC, NAPA	\$13.0
ANTUCURA, BRUT ROSE, ARGENTINA	\$16.0

Syrah & Shiraz

QUPE, SYRAH, SANTA BARBARA '14	\$68.0
MOLLY DOOKER, SHIRAZ, THE BOXER, AU '16	\$72.0
KLINKER BRICK, FARRAH SYRAH, LODI '14	\$80.0
Sides Matter	
MESQUITE GRILLED ASPARAGUS	\$7.0
MAPLE GLAZED BUTTERNUT SOUASH	\$5.0

ASIAGO WHIPPED POTATOES \$5.0

Large Format Bottles

WOODBRIDGE BY ROBERT
MONDAVI CHARDONNAY '15

FAUST CABERNET SAUVIGNON NAPA VALLEY '14

PATLAND ESTATE CABERNET, NAPA '15

Charcoal & Wood

COURTHOUSE SIGNATURE FLATBREAD	\$14.0
ANGUS STEAK FLATBREAD	\$16.0
FIELD MUSHROOM FLATBREAD	\$15.0

From the Cookie Jar

ORGANIC PUMPKIN PIE RASPBERRY FILLED CHOCOLATE MOLTEN CAKE

VALENTINE BUTTERSCOTCH CAKE

Salads

LITTLE GEM STRAWBERRY ARUGULA SALAD WEDGE SALAD COLESLAW

Half Bottles

CLOS DE L 'ORATORIE, DE-PAPE FRANCE '12	\$38.0
CHATEAU CLOS HAUT PEYRAGUEY, SAUTERNES '06	\$52.0
DOMINUS NAPANOOK, CABERNET SAUV., NAPA '15	\$75.0
DOMINUS NAPANOOK, CABERNET SAUV. , NAPA '15	\$75.0

Pinot Noir

\$155.0

PORTLANDIA, MOMTAZI '15	\$56.0
FORT ROSS, SONOMA '13	\$80.0

FOUR GRACES, RES DUNDEE HILLS '15	\$90.0
WAYFARER, BY PAHLMEYER, SONOMA COAST '14	\$125.0
From the Land & Sea	
HERB SEARED LOC-DUART FARMS SALMON STEAK	\$29.0
WOOD ROASTED BONELESS WHOLE FISH	\$34.0
MEDITERRANEAN MARINATED BONELESS HALF CHICKEN	\$26.0
FRIED CHICKEN BOARD	\$27.0
Red Blends	
PATLAND ESTATE, PROPRIETARY RED, '14	\$125.0
GAMBLE FAMILY VINEYARDS '14	\$285.0
JOSEPH PHELPS INSIGNIA, NAPA VALLEY '06	\$345.0
OPUS ONE, PROPRIETARY RED, NAPA VALLEY '06	\$425.0

Hand-Crafted Cocktails

AMALFI GARDEN	\$14.0
RUBY PASSION	\$14.0
REDWOOD SOUR	\$14.0
THREE OLIVES MARTINI	\$14.0
EASTWOOD MANHATTAN	\$14.0

Champagne & Sparkling

VILLA SANDI, PROSECCO, BRUT, VENETO	\$45.0
CONUNDRUM, BLANC DE BLANC, CA '16	\$50.0
PIPER HEIDSIECK, BRUT, CHAMPAGNE NV	\$58.0



SCHRAMSBERG, BLANC DE BLANC, NORTH COAST '14	\$65.0
VEUVE CLICQUOT BRUT, CHAMPAGNE NV	\$75.0
Chardonnay	
DAVIS BYNUM, RUSSIAN RIVER VALLEY '14	\$48.0
MENIKETTI CONTAGIOUS, SAN SABA '14	\$65.0
CHATEAU MONTELENA, THE ESTATE, NAPA '14	\$98.0
FLOWERS, SONOMA COAST '15	\$115.0
DUMOL, ESTATE, RUSSIAN RIVER '15	\$145.0
Happy Hour Food	

MINI ANGUS CHUCK SLIDERS	\$7.0
PORK BELLY CHIPOTLE MAC CHEESE	\$7.0
DOUBLE SMOKED POTATO SKINS	\$5.0
CRISPY DUNGENESS CRAB CAKE	\$9.0
ALL FLATBREADS	\$7.0

Dishes are prepared with

BRUSSELS SPROUTS	\$6.0
MEAT	
CHOCOLATE	
SPINAT	
PORK MEAT	

Dessert

CHOCOLATE MOLTEN CAKE

FARM FRESH FRUIT TART

WARM CHERRY STUDDED BREAD PUDDING



CRÈME BRÛLÉE TRIO S'MORES HOT FUDGE SUNDAE CHOCOLATE CHEESECAKE

Sauvignon Blanc

TRAILHEAD, NAPA VALLEY '16	\$40.0
EMMOLO, NAPA VALLEY '16	\$48.0
GAMBLE, NAPA VALLEY '16	\$62.0
JOLIVET, CAILLOTTES, SANCERRE '16	\$68.0
PATLAND ESATE, NAPA VALLEY '14	\$82.0
CLOUDY BAY, NEW ZEALAND '16	\$56.0

Alcoholic Drinks

VODKA GIN RUM TEQUILA WHISKEY

SANGRIA

BEER

These types of dishes are being served

LOBSTER

STEAK

PORK CHOPS

APPETIZER

SANDWICH

LAMB

PANINI

From The Start

COURTHOUSE CLAM CHOWDER	\$10.0
CRISPY STREET TACOS	\$15.0
WOOD ROASTED BONE MARROW	\$15.0
GRILLED COLOSSAL PRAWNS	\$19.0
MESQUITE GRILLED OCTOPUS	\$16.0
CHEESEMONGERS BOARD	\$29.0
SAKE STEAMED MEDITERRANEAN MUSSELS	\$16.0

BEET MESQUITE GRILLED ENDIVE SALAD

From The Sky | Earth & Sea

COURTHOUSE BURGERMONGER (100% ANGUS CHUCK)	\$16.0
BBQ PORK BELLY CUBANO SANDWICH	\$15.0
MESQUITE GRILLED CHICKEN BREAST SANDWICH	\$15.0
ROASTED PORTOBELLO MUSHROOM VEGETABLE SANDWICH	\$16.0
MESQUITE GRILLED SALMON FILET	\$21.0
BEEF RIGATONI PASTA	\$19.0
GRILLED PRAWNS WITH ANGEL HAIR PASTA	\$23.0
	VCI

PETIT FILET MIGNON (AGED 28 DAYS)

Steaks & Chops

BONE-IN FILET MIGNON (AGED 35 DAYS)

FILET MIGNON (AGED 28 DAYS)

AGED PRIME NEW YORK STEAK (AGED 35 DAY)

MARINATED VEAL CHOP (AGED 28 DAYS)

BONE-IN PRIME RIBEYE (AGED 35 DAYS)

(
PRIME TOMAHAWK STEAK (AGED 4 DAYS)	45
DOUBLE CUT PRIME HERITAGE PO CHOP	RK
ROSEMARY ROASTED RACK OF LAMB	\$59.0

PRIME PORTERHOUSE (AGED 35 DAYS)

Whites by the Glass

LOS VASCOS, CHARD, CHILE '17	\$12.0
CHALK HILL, CHARD, SONOMA '17	\$13.0
REATA, CHARD, SONOMA '16	\$15.0
SPY VALLEY, SAUV. BLANC, NZ '17	\$12.0
ROTH, SAUV. BLANC, SONOMA '17	\$13.0
PEJU, SAUV. BLANC, NAPA '16	\$15.0
FOUR GRACES, PINOT GRIS, OREGON '17	\$12.0
BARGETTO, PINOT GRIGIO, MONTEREY '17	\$13.0
HUBER HUGO, GRUNER, AUSTRIA '17	\$12.0
SA PRUM, RIESLING, MOSEL '14	\$12.0
MUGA, ROSE, RIOJA '17	\$13.0

Cabernet Sauvignon

DOUBLE LARIAT, JAMIESON RANCH '15	\$88.0
CLOS DU VAL, ESTATE, NAPA VALLEY '14	\$90.0
PINE RIDGE, NAPA VALLEY '15	\$105.0
ROBERTS ROGERS, NAPA VALLEY '15	\$110.0
GROTH RESERVE, OAKVILLE '13	\$145.0

TAMBER BEY, CALISTOGA '16	\$150.0
CLIFF LEDE, SLD, YOUNTVILLE '14	\$190.0
PATLAND ESTATE, RESERVE, NAPA '15	\$250.0
MERUS, NAPA VALLEY '13	\$265.0
CHATEAU MONTELENA, THE ESTATE, NAPA '06	\$325.0
AMAPOLA CREEK, SONOMA COUNTY '07	\$95.0

GROTH RESERVE, OAKVILLE '07 \$145.0

Red Wines by the Glass

\$12.0
\$13.0
\$15.0
\$22.0
\$13.0
\$13.0
\$15.0
\$13.0
\$12.0
\$12.0
\$15.0
\$15.0
\$11.0





The Courthouse 2021

2021 Broadway St, Redwood City, United States

Opening Hours:

Monday 15:00-18:00 17:00-21:00 Tuesday 15:00-18:00 17:00-21:00 Wednesday 15:00-18:00 17:00-21:00 Thursday 15:00-18:00 17:00-21:00 Friday 15:00-18:00 17:00-22:00 Sunday 17:00-21:00 Saturday 17:00-22:00



Made with menulist.menu