



COURTYARD RESTAURANT

DINNER MENU

SALADS

House Salad  HALF \$3.00 | FULL \$6.00

Remove bacon and cheese 

Fresh, crisp greens, sweet grape tomatoes, chopped egg, bacon, shredded cheese, red onion, and homemade croutons with choice of dressing

Add a protein listed below to a regular sized salad:

Signature Marinated Grilled Chicken  | \$9.00

House-made Albacore Tuna Salad  | \$8.00

Grilled Salmon Fillet  | \$10.00

Caesar Salad HALF \$3.00 | FULL \$6.00

Tender, crisp romaine topped with grated parmesan, croutons & house-made caesar dressing

Add a protein listed below to a regular sized salad:

Signature Marinated Grilled Chicken  | \$9.00

House-made Albacore Tuna Salad  | \$8.00

Grilled Salmon Fillet  | \$10.00

Chef's Salad FULL \$8.00

Fresh, crisp greens topped with julienne of roasted turkey and ham, cheddar cheese, eggs, bacon, sweet grape tomatoes, red onion, and homemade croutons with choice of dressing

Turkey Pecan Salad Plate FULL \$7.50

A scoop of our own turkey salad recipe that includes red seedless grapes and toasted pecans on a bed of lettuce, served with grilled banana nut bread and fresh fruit

Seasonal Fruit and Berry Salad  FULL \$8.00

Fresh spinach topped with seasonal berries, golden raisins, candied almonds and Feta cheese with house-made strawberry poppyseed dressing

Cottage Cheese Fruit Plate  FULL \$6.00

Cottage cheese served with grilled banana nut bread and fresh fruit

SOUPS

CUP \$2.00 | BOWL \$3.50

Cream of Tomato 

Soup of the Day

Chicken Noodle

DRESSINGS

Ranch

Fat-Free Ranch 

Balsamic Vinaigrette

Italian

Poppyseed

Bleu Cheese

Honey Mustard

Oil & Vinegar 

Thousand Island

Raspberry Vinaigrette 

Strawberry Poppyseed

SIDES

\$2.00

Cole Slaw 

Corn

Applesauce 

Peaches 

Fresh Fruit 

Fruited Jello 

Potato Chips

French Fries

Sweet Potato Fries

Mashed Potatoes and Gravy

Spinach

Cottage Cheese

Parsley Buttered Carrots

Green Beans with Bacon

Chefs Vegetable

Chefs Potato

Baked Potato 

Sweet Potato 

Brown Rice 

Heart Healthy vegetables available upon request 

BEVERAGES

\$1.50

Hot Drinks

Coffee

Hot Tea

Hot Chocolate

Cold Drinks

Fresh-Brewed Iced Tea

Raspberry Tea

Lemonade

Coke

Diet Coke

Sprite

Milk

Orange Juice

Apple Juice

Grape Juice

Cranberry Juice

V-8



DINNER SELECTIONS

HALF | FULL

Entrees are served with your choice of two sides unless otherwise stated.
Sandwiches are served ala carte or as a platter with one side..
Fresh-baked bread is available upon request.

Courtyard-Style Meatloaf \$8.50 | \$10.50

Handcrafted in house, oven-roasted, thick sliced and finished with house-made gravy

Herb Chicken Breast \$8.50 | \$10.50

Boneless skinless chicken breast, lightly marinated in fresh herbs and olive oil, then grilled to perfection - plain is also available

Icelandic Cod Fillet \$9.00 | \$11.00

Mild, flaky whitefish, topped with seasonal breadcrumbs, broiled to golden brown, served with a fresh lemon and house-made tartar sauce

Coconut-Fried Shrimp \$9.00 | \$11.00

Jumbo shrimp hand-breaded with tempura batter, rolled in coconut and fried golden brown, served with a fresh lemon and apricot sauce

Grilled Skewered Shrimp \$9.00 | \$11.00

Lightly marinated in lime juice and garlic, grilled and finished with Carolina Gold BBQ Sauce

Grilled Ham & Cheese \$6.50 | \$8.00

Create your grilled ham and cheese:

Cheeses

American, Cheddar, Swiss, Provolone

Breads

Wheat, White, Rye, Sourdough

Hamburger \$8.00 | \$9.50

Garden Burger-available upon request 

Fresh grilled sirloin burger with lettuce, tomato, onion and pickle on a Kaiser bun with choice of cheese

Cheeses

American, Cheddar, Swiss, Provolone

Deli Sandwich HALF-\$5.00 | \$6.50

Choice of: FULL-\$6.50 | \$8.00

tuna salad, chicken salad, sliced ham, sliced turkey or BLT on your choice of toast with lettuce, tomato & pickle

SIGNATURE ITEMS

Chef Creation PRICE VARIES

Alternates weekly. Ask your server for todays seasonal creations.

Pork Chop FULL \$11.00

Brown sugar brined 8-ounce bone-in pork chop, grilled and finished with apricot rosemary confit

Pasta Bowl FULL \$11.00

Three-cheese mushroom ravioli sautéed with spinach, mushrooms, onions and garlic in a truffle accented white wine cream reduction, served with house-made garlic bread and choice of a salad

Chefs Handcut Steak PRICE VARIES

Alternates Weekly. Ask your server for todays selections.

North Atlantic Salmon Fillet FULL \$12.00

Fresh skinless 6-ounce salmon fillet, grilled and finished with a creamy mediterranean garlic dill sauce - plain is also available

Farro Risotto FULL \$11.00

Farro tossed with garlic, mushrooms, onions, spinach and romano cheese, finished with a white wine cream reduction, served with choice of a salad

We strive to honor all special requests. Cooking methods can be altered to meet specified dietary needs. We cook with olive oil and fry in 100% veggie oil. Remember, eating raw/undercooked beef may increase your health risk.

Heart Healthy  = per American Heart Association Guidelines of 1,500 milligrams of sodium a day.

All heart healthy entrees are low fat and contain 400-600 milligrams of sodium.

Please, no tipping. Non-resident guests add a 20% surcharge and tax.