

121 Main Street, Putnam, CT 06260
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visit us on the web at: www.courthousebarandgrille.com

THE DOCKET



Yes, this building was once Putnam's Courthouse! Built in 1889, the "Courthouse Block" held court upstairs amongst professional offices including Superintendent of Schools James W. Frost - my grandfather. Downstairs housed many different stores throughout the years: Neo-Progress Confectionaire; a soda fountain shoppe, First National Grocery; now Edward's Finast and Smith and Walker Paint Store. The new Courthouse was built on Church Street in 1956. Currently you may enjoy shopping in Putnam's quaint antique and novelty stores then enjoy a hearty meal in our court-themed, friendly and casual atmosphere, where we proudly support the local farming and fishing industries whenever possible. Enjoy your visit! - JWF

**LOOKING FOR THE PERFECT GIFT FOR SOMEONE? SEND THEM TO COURT!
ASK YOUR SERVER FOR A COURT SUMMONS GIFT CARD.**

**WINNER OF BEST STEAK IN WINDHAM COUNTY
7 YEARS IN A ROW**

Connecticut Magazine

WINNER OF BEST CLAM CHOWDER

Northeast CT Chowderfest



18% gratuity will be added to parties of six or more.

Plate sharing during dinner hours may be subject to a \$2.00 charge.

One check per party please.

***Consumer Advisory: Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of foodborne illness. Please take note of foods marked with an asterisk*.**

OPENING STATEMENTS

SOUP OF THE DAY 5

Ask your server for today's selection

FRENCH ONION SOUP 7

Chuck full of onions and smothered with melted cheese

CLAM CHOWDER 8

Our "award winning," made from scratch New England style clam chowder

CHAIN GANG CHILI 8

Our famous zesty recipe loaded with Angus beef and andouille sausage then topped with Cheddar Jack cheese and scallions

GARLIC BREAD 5

French loaf baked with garlic butter and Parmesan cheese

CHICKEN FINGERS 13

Fresh, hand-breaded chicken tenders served with our own honey mustard dipping sauce

BUFFALO CHICKEN 13

Fresh chicken tenders or bone-in wings tossed in our famous Buffalo sauce. Served mild, medium, or for those who dare, electric chair

BBQ CHICKEN FLATBREAD 13

Crisp flatbread, diced chicken, bacon, cheddar jack, caramelized onions and chipotle bbq sauce.

ONION TANGLERS 7

Crispy fried onion strings with horseradish dipping sauce

MEATBALLS* 12

Two 7 oz. meatballs made with our perfectly seasoned blend of Angus beef, veal and pork with our house Marinara and parmesan cheese

SWEET POTATO FRIES 7

A basket of golden fried sweet potato fries served with a side of Ranch dressing

CLAM STRIP BASKET 13

Ocean fresh clam strips fried to golden brown

HUMMUS PLATTER 13

Roasted garlic hummus, toasted Naan, Mediterranean olives, cucumbers, cherry tomatoes, celery and carrots

CHICKEN POT STICKERS 12

8 lightly fried chicken and vegetable dumplings served with an orange-ginger dipping sauce

MOZZARELLA STICKS 8

Fried mozzarella cheese with house-made Marinara

NACHOS SUPREME 16

Tri-color tortilla chips, cheddar jack cheese, diced tomatoes, black olives, scallions, salsa, sour cream. Choice of chili, diced chicken or bbq pulled pork

COCONUT SHRIMP 16

Hand-battered shrimp with marmalade dipping sauce

BANGIN' BAYOU SHRIMP 15

Half a pound of lightly fried shrimp tossed in our sweet and spicy Bangin' Bayou sauce

SHRIMP COCKTAIL 14

5 jumbo shrimp, cooked-to-order, chilled and served with our own tangy cocktail sauce

ARANCINI 12

4 house-made risotto balls filled with andouille sausage and parmesan cheese over our house Marinara

POTATO SKINS 9

Fresh potato jackets topped with bacon bits, cheddar jack cheese, scallions and a side of sour cream

THE HUNG JURY 18

If after deliberating you are still unable to reach a verdict, try our combo basket! Chicken fingers, buffalo fingers, mozzarella sticks, pot stickers, and onion tanglers

SUPERIOR SALADS

Fat free Raspberry Vinaigrette, fat free Balsamic Vinaigrette, Golden Italian, Parmesan Peppercorn, Ranch, Russian, Sweet Vidalia Onion, Oil and Vinegar or our "made from scratch" chunky Bleu Cheese

WEDGE SALAD 10

Crisp Iceberg lettuce, crispy bacon, diced tomatoes, bleu cheese crumbles and bleu cheese dressing

GARDEN SALAD 9

Fresh cucumbers, tomatoes, red onion, cheddar jack cheese and croutons atop mixed greens

WITH BUFFALO, CAJUN OR GRILLED CHICKEN* 14/ WITH GRILLED SALMON* 17

CAESAR SALAD 9

Fresh romaine lettuce tossed with creamy Caesar dressing, Parmesan cheese and croutons

WITH BUFFALO, CAJUN OR GRILLED CHICKEN* 14 / WITH GRILLED SALMON* 17

CAPRESE SALAD 11

Sliced tomato topped with fresh mozzarella cheese, basil pesto and drizzled with balsamic glaze

COURTHOUSE COBB SALAD 16

Mixed greens with chilled and diced chicken breast, chopped tomatoes, crispy bacon, hard boiled eggs, sliced avocado, bleu cheese crumbles and croutons

CHEF'S SALAD 14

Our garden salad with turkey, ham, Swiss cheese and hard boiled eggs

FAJITA SALAD 13

Lightly seasoned, chilled and diced chicken breast with diced tomatoes, black olives, scallions and shredded cheese over mixed greens in a fried tortilla shell. Served with salsa and sour cream

GREEN VALLEY CHICKEN SALAD* 16

A bed of field greens topped with a flame broiled and sliced chicken breast, candied walnuts, dried cranberries, cherry tomatoes, sliced cucumbers, sliced avocado and bleu cheese crumbles

MONTREAL STEAK SALAD* 19

A 5 oz. Angus N.Y. strip flame broiled with Montreal seasonings and served sliced over a bed of mixed greens with diced tomatoes and bleu cheese crumbles

BIG HOUSE BURGERS

Hand-pressed and flame-broiled Angus burgers served with premium Brew City fries and a pickle spear. Substitute Pretzel Roll \$1 or Sweet Potato Fries \$1.5

THE BASIC BURGER* 13

American cheese, lettuce, tomato and onion

MUSHROOM SWISS BURGER* 14

Sautéed mushrooms and Swiss cheese

BOURBON GLAZED BURGER* 14

Sweet bourbon glaze, American cheese, sautéed mushrooms and caramelized onions

MONTREAL BURGER* 14

Montreal seasonings and bleu cheese butter

PEPPERCORN RANCH BURGER* 14

7 pepper seasonings, American cheese, fried onion tanglers and a side of ranch dressing

BACON CHEESEBURGER* 14

Crispy bacon and Cheddar cheese

PULLED PORK BURGER* 14

Topped with bbq pulled pork, cheddar cheese and crispy onion tanglers

THE COURTHOUSE BURGER* 16

Basted with bbq sauce and topped with smoked ham, crispy bacon and Swiss cheese

THE EXECUTIONER* 18

2 Angus burgers layered with crispy bacon and caramelized onions between a triple decker grilled cheese with lettuce and tomato

NOT JUST BREAD AND WATER

Served with premium Brew City fries and a pickle spear.
Substitute Pretzel Roll \$1 or Sweet Potato Fries \$1.5

DELI SANDWICH 12

Roast beef, turkey, ham or tuna salad piled high and topped with American cheese, lettuce, tomato and onion

HALFWAY HOUSE 12

Half a Deli Sandwich with soup of the day or a side garden salad

GRILLED PASTRAMI 14

Thinly sliced pastrami, melted Swiss, fire-roasted onions and peppers and Dijon mustard on a grilled pretzel roll

FISH SANDWICH 13

Fresh scrod fried to golden brown and served on a grilled bulky roll with lettuce, tomato and a side of tartar sauce

GRILLED REUBEN 14

Thinly sliced corned beef with melted Swiss cheese, sauerkaut, and Russian dressing on grilled rye bread

LOBSTER ROLL 22

Lobster meat lightly mixed with mayo, celery, and dill in a toasted roll atop a bed of lettuce

TUNA MELT 13

Fresh tuna salad on grilled rye with melted Swiss and sliced tomatoes

PULLED PORK SANDWICH 14

Tender bbq pulled pork with cheddar jack cheese and coleslaw on a grilled ciabatta bun

CAJUN CHICKEN 14

Cajun blackened and topped with American cheese and roasted onions and peppers

MONTEREY CHICKEN 14

Grilled chicken smothered in BBQ sauce with bacon and Cheddar Jack cheese

FRENCH DIP 13

A baked French roll with hot roast beef, tangy horseradish sauce and a side of au jus

CLAM STRIP ROLL 13

Ocean fresh clam strips lightly battered and fried to golden brown. Served on a toasted roll with a side of tartar sauce

OPEN-FACED VEGGIE MELT 12

Sauteed tomatoes, broccoli, mushrooms, carrots and red onions baked with Cheddar Jack cheese atop a grilled basil focaccia roll

WRAP SHEETS

Wrapped in a garlic herb tortilla and served with premium Brew City fries and a pickle spear.
Substitute Sweet Potato Fries \$1.5

CHICKEN RANCH WRAP 14

Flame broiled chicken breast, bbq sauce, lettuce, tomato, crispy onion tanglers, ranch dressing and cheddar jack cheese

BUFFALO CHICKEN WRAP 13

Buffalo chicken tenders with lettuce, tomato, onion and our own bleu cheese dressing

FISH TACO WRAP 15

Southwestern seasoned and grilled mahi mahi with lettuce, fresh pineapple salsa, sliced avocado, a zesty Baja sauce and cheddar jack cheese

CALIFORNIA TURKEY WRAP 14

Thinly sliced turkey breast wrapped with crispy bacon, sliced avocado, Swiss cheese, lettuce, tomato and onion

PHILLY STEAK 'N CHEESE WRAP 14

Shaved Angus beef, sauteed onions, peppers, mushrooms and American cheese

HONEY MUSTARD CHICKEN WRAP 13

Golden fried chicken tenders with lettuce, tomato, onion and our honey mustard sauce

CHICKEN PARMESAN WRAP 13

Golden fried chicken tenders topped with Marinara sauce and Parmesan cheese

CLUB WRAP 13

Ham, roast beef, turkey or tuna salad wrapped with crispy bacon, American cheese, lettuce, tomato and onion

CALIFORNIA VEGGIE BURGER WRAP 13

A grilled veggie burger with lettuce, tomato, onion, sliced avocado, cheddar jack cheese and our cool and tangy cucumber-wasabi dressing

BAILIFF'S BEEF

Our perfectly aged steaks are hand carved in-house each day.

Served with today's vegetable and choice of potato.

Add side salad or soup of the day \$3

Substitute Sweet Potato Fries \$1.5

Top any steak with sauteed onions and mushrooms \$2

FILET MIGNON* 32

10 oz. of unparalleled tenderness in this gourmet cut of tenderloin

NEW YORK STRIP* 10-oz 23 / 14-oz 27

Cut from the heart of the loin our Angus N.Y. Strip is lean, tender and bursting with flavor.

RIBEYE* 30

Rich marbling melts in the mouthwatering flavor of our 16 oz. Angus prime rib cut

PERSONALIZE YOUR STEAK \$2.5

BOURBON GLAZED:

Sweet bourbon glaze, sauteed onions and mushrooms

TUSCAN:

Garlic sizzle platter with sauteed onions and mushrooms

JAMAICAN: Caribbean seasonings, sweet and spicy Jamaican Jerk sauce, fire-roasted onions and peppers

MONTREAL: Our most popular style!

Encrusted with Montreal seasonings and topped with our famous bleu cheese butter

TENDERLOIN TIPS* 28

Hand-carved tenderloin tips pan-seared with Montreal seasonings then served atop a bed of mashed potatoes with a savory brown gravy and topped with crispy fried onion strings and bleu cheese crumbles

STEAK GUIDELINES:

Rare.....cool, red center

Medium-rare.....warm, red center

Medium.....warm, pink center

Medium-well.....hot center, very little / no pink

Well.....center cooked thoroughly

MOB HITS

This is a pasta you can't refuse.

All pasta dishes served with garlic bread.

Add side salad or soup of the day \$3

CHICKEN PARMESAN 19

10 oz. chicken breast pounded thin and fried to golden brown then baked with our house Marinara sauce and parmesan cheese and served over fresh spaghetti

RASTA PASTA 22

Chicken tenders and jumbo shrimp sautéed with julienne carrots, sliced mushrooms and fire roasted onions and peppers in our sweet and spicy Jamaican jerk sauce then tossed with angel hair pasta

CHICKEN A LA VODKA 20

Chicken tenders sautéed with prosciutto and sliced mushrooms in a creamy tomato vodka sauce over penne

CAJUN CHICKEN ALFREDO 19

Fettuccine tossed in our creamy Alfredo sauce and topped with a Cajun chicken breast

CHICKEN AND BROCCOLI ALFREDO 19

Chicken tenders sautéed in our creamy Alfredo sauce with fresh broccoli and sliced mushrooms then served over fettuccine

SEAFOOD ALFREDO 30

Shrimp, scallops, lobster meat, broccoli and mushrooms tossed in our creamy Alfredo sauce with tri-color cheese tortellini

SEAFOOD SCAMPI 30

Shrimp, scallops and lobster meat sautéed in a white wine and garlic sauce with scallions, tomatoes, and black olives over angel hair

SPAGHETTI AND MEATBALLS 19

Two 7 oz. meatballs made with our perfectly seasoned blend of Angus beef, veal and pork with our house marinara sauce and parmesan cheese over fresh spaghetti

GARLIC CHICKEN 19

Fresh chicken tenders sautéed in olive oil and white wine with fresh garlic, artichoke hearts, black olives, diced tomatoes and scallions then tossed with angel hair pasta and sprinkled with parmesan cheese

PASTA ROMANO 22

Chicken tenders, select shrimp and prosciutto in a garlic cream sauce tossed with penne and sprinkled with parmesan cheese

FELONIOUS FOWL

Served with today's vegetable and choice of potato. Add side salad or soup of the day \$3

Substitute Sweet Potato Fries \$1.5

BLACKENED CAJUN CHICKEN 18

A 10 oz. chicken breast blackened on a cast iron skillet with Cajun seasonings and topped with fire-roasted onions and peppers

MONTEREY CHICKEN 18

Topped with crispy bacon bits, sauteed mushrooms, BBQ sauce and cheddar jack cheese

CHICKEN MARSALA 18

Fresh chicken tenders lightly floured and sauteed with sliced mushrooms and onions then finished in a sweet Marsala wine sauce

CHICKEN FINGER PLATTER 15

Fresh chicken tenders, deep-fried to golden brown and served with "Brew City" fries, coleslaw and a side of honey-mustard sauce for dipping

BUFFALO FINGER PLATTER 15

Fresh chicken tenders deep-fried to golden brown and tossed in our famous Buffalo sauce. Mild, medium, or for those who dare, electric chair. Served with "Brew City" fries, coleslaw, celery sticks and a side of our Bleu cheese dressing

ILLEGAL SEAFOOD

Not really, but anything this good ought to be illegal!
Served with today's vegetable and choice of potato. Add
side salad or soup of the day \$3
Substitute Sweet Potato Fries \$1.5

IN SCROD WE TRUST 19

A "legal and tender" portion of ocean fresh scrod topped
with seasoned crumbs and baked with garlic butter and
white wine

FISH 'N CHIPS 17

Lightly battered scrod deep-fried to golden brown and
served with Brew City fries, coleslaw and tarter sauce

CLAM STRIP PLATTER 17

Fresh clam strips deep-fried to perfection and served with
Brew City fries, colesaw and tartar sauce

GRILLED SALMON 22

Fresh hand-carved salmon flame-broiled to perfection.
Available with lemon-pepper or Cajun seasonings

BAKED SCALLOPS 27

Fresh sea scallops topped with seasoned crumbs and
baked in a garlic butter and white wine sauce

FRIED SCALLOPS 27

Deep-fried sea scallops served with "Brew City" fries,
coleslaw and tartar sauce

MAHI MAHI 22

Hand-carved mahi mahi basted with our sweet teriyaki
glaze then flame broiled to tender perfection and topped
with fresh pineapple salsa

LOBSTER CASSEROLE 32

The lazy man's lobster. Succulent lobster meat baked in
garlic butter and topped with seasoned crumbs

SEAFOOD CASSEROLE 30

Fresh shrimp, scallops, scrod and lobster meat topped
with seasoned crumbs and broiled in a lemon butter and
white wine sauce

SEQUESTERED SAUTÈS

Add side garden salad or soup of the day \$3

CHICKEN FAJITAS 18

Tender strips of grilled chicken tossed with sautéed
onions and peppers in our tequila-lime marinade and
served sizzling on a cast iron skillet. Served with warm
flour tortillas, sour cream, salsa and shredded cheddar
jack cheese. Add guacamole \$1

STIR FRY 13

Broccoli, mushrooms, carrots, snow peas, baby corn,
onions and water chestnuts sautéed in sesame oil, tossed
with our exotic stir-fry sauce, sprinkled with sesame
seeds and served over a bed of rice pilaf

With Chicken 19

With Shrimp and Scallops 25

LEGAL ADE

Coke, Diet Coke, Sprite, Ginger Ale, Iced Tea,
Raspberry Iced Tea, Pink Lemonade -free refills 3.5

Coffee 2.75

Tazo Tea 2.5

Milk or Juice 3.5

IBC Root Beer 3.5

San Pellegrino sparkling water (16.9 oz) 3.5

CLOSING ARGUMENTS

These desserts are so good there's
really no need to argue at all!
Ask you server for today's special selections!

CRÈME BRÛLÉE 8

A rich vanilla custard with a caramelized sugar topping

CHEESECAKE 8

Cheesecake Factory's famous creamy cheesecake with
graham cracker crust and sour cream topping
Add strawberries \$1

BROWNIE SUNDAE 8

A warm, fresh-baked brownie topped with premium
vanilla ice cream, hot fudge and whipped cream

KENTUCKY PIE 8

Chocolate chip cookie pie with pecans topped with
premium vanilla ice cream, hot fudge and whipped cream

APPLE & CRANBERRY CRISP 8

Our own secret recipe served warm and topped with
vanilla ice cream and whipped cream. A delicious treat
any time of year

STRAWBERRY SHORTCAKE 8

Golden shortcake topped with vanilla ice cream, straw-
berries and whipped cream

ICE CREAM SUNDAE 7

Premium vanilla ice cream smothered in hot fudge or
strawberries and topped with whipped cream

JUVENILE HALL

All children's meals include a soft drink in a
take-home cup and a Hoodsie ice cream cup.
Apple sauce may be substituted in place of fries.
Substitute milk or juice for an additional \$1
(For kids 10 and under)

N.Y. STRIP* 14

A 5 oz. Angus N.Y. strip served with vegetable and
choice of potato

GRILLED CHICKEN 10

A 6 oz. grilled breast of chicken with served with
vegetable and choice of potato

FISH 'N CHIPS 9

Lightly battered scrod served with Brew City fries and
tartar sauce

CHEESEBURGER 8

A flame-broiled hamburger with American cheese and
served with Brew City fries

FELONY FRANK 6

An all-beef skinless hot dog served in a toasted bun with
Brew City fries

CHICKEN FINGERS 8

Fresh chicken tenders deep-fried and served with Brew
City fries

PASTA AND SAUCE 6

Capellini topped with our own Marinara sauce and
served with garlic bread

GRILLED CHEESE 6

Melted American cheese on toasted white bread with
Brew City fries

LIQUIDATED DAMAGES

	CHARDONNAY	GLASS / BOTTLE
JOSH CELLARS CALIFORNIA.....		9 / 30
KENDALL JACKSON VINTNER'S RESERVE CALIFORNIA		10 / 35
	PINOT GRIGIO	
SANTA MARINA, ITALY.....		7 / 25
BARONE FINI VALDADIGE, ITALY.....		9 / 32
	RIESLING	
CLEAN SLATE, GERMANY.....		8 / 28
	SAUVIGNON BLANC	
NOBILO, MARLBOROUGH NEW ZEALAND.....		9 / 32
KIM CRAWFORD, NEW ZEALAND.....		11 / 38
BRANCOTT ESTATE, MARLBOROUGH NEW ZEALAND...(VEGAN).....		28
	MOSCATO	
CUPCAKE, CALIFORNIA.....		7 / 25
	INTERESTING WHITES & PINKS	
GOOSENECK ROSE, RHODE ISLAND		8 / 28
BERINGER WHITE ZINFANDEL, CALIFORNIA		6 / 23
	SPARKLING	
MASCHIO PROSECCO, BRUT.....		8
ZONIN PROSECCO, ITALY.....		31
GOOSENECK PROSECCO, RHODE ISLAND.....		8 / 28
	CABERNET SAUVIGNON	
GOOSENECK, RHODE ISLAND.....		8 / 28
JOSH CELLARS CALIFORNIA		10 / 32
RODNEY STRONG SONOMA.....		11 / 35
	MERLOT	
J. LOHR, CALIFORNIA.....		9 / 32
	MALBEC	
GOUGENHEIM, ARGENTINA.....		8 / 28
	SHIRAZ	
COPPOLA ROSSO & BIANCO, CALIFORNIA.....		9 / 32
	RED BLEND	
SHANNON RIDGE, LAKE COUNTY CALIFORNIA - WRANGLER RED (VEGAN).....		9 / 32
	PINOT NOIR	
GERARD BERTRAND RESERVE SPECIALE, CALIFORNIA.		9 / 32
IRONY SMALL LOT RESERVE, MONTEREY.....		10 / 35
	ITALIAN REDS	
PICCINI CHIANTI CLASSICO DOCG, TUSCANY.....		9 / 32
	SANGRIA	
HOUSE-MADE RED SANGRIA.....		10
HOUSE-MADE WHITE SANGRIA.....		10

By CT state law one partially consumed bottle of wine may be taken home if purchased with a sit-down meal and properly sealed by your server prior to leaving. Ask for details.