

COURT STREET

RESTAURANT & BAR

DAILY SPECIALS Tuesday, May 7, 2024

SALMON FILET \$24
with a truffle balsamic glaze

BONE-IN PORK CHOP \$24
with hot & sweet cherry peppers

SOUP DU JOUR CREAM OF CARROT \$7

APPETIZERS

ASPARAGUS WRAPPED WITH PROSCUTTO \$14
with fresh mozzarella, sundried tomatoes, roasted red peppers & basil olive oil dressing

AVOCADO STUFFED WITH SHRIMP \$16
with tomatoes, capers & onions with a light herb dressing

BEEF CARPACCIO \$15
thinly sliced rare filet mignon over arugula with onions, capers & pecorino romano, with basil olive oil

GREEK SALAD \$13
sweet peppers, pepperoncini peppers, cucumbers, tomatoes, red onions, feta cheese & kalamata olives in an herb vinaigrette

STRAWBERRY & AVOCADO SALAD \$13
served over spinach with goat cheese, pistachios, poppy seeds & honey lemon dressing

TRI-COLOR SALAD \$13
arugula, radicchio, endive, goat cheese, toasted almonds, strawberries & oranges with honey balsamic dressing

ENTRÉES

BACON WRAPPED MEATLOAF \$20
served with corn, mashed potatoes & gravy

BAKED STUFFED SHRIMP \$32
with lump crabmeat served in a lobster sauce

SAUTÉED BLACK DRUM FISH \$26
with garlic, herbs, mushrooms & red wine

ROASTED LEG OF LAMB \$26
served with a gorgonzola & red wine reduction

SCUNGILLI WITH SHRIMP \$29
in a fra diavolo sauce over penne pasta

CHAR-BROILED T-BONE STEAK (18 oz) \$36
char-broiled & served with potato & vegetable of the day

WHITE BEAN & BLACK OLIVE RAVIOLI WITH CRUMBLIED ITALIAN SAUSAGE \$24
served in a tomato sauce

ELK STEW \$26
pieces of elk braised in white wine with tomato sauce & herbs over egg noodles

BROILED SEA SCALLOPS \$36
served in a lemon butter sauce

GOAT CHEESE RAVIOLI WITH SAUTÉED SHRIMP \$26
in a tomato chipotle sauce

SAUTÉED MIGNON OF PORK \$22
a la provençal

SAUTÉED FILET OF TROUT \$24
with herbs & capers in a white wine tomato sauce

DESSERTS

PROFITEROLES \$12 *(baked puff pastry filled with ice cream & topped with homemade grand marnier chocolate sauce)*

VANILLA CHEESECAKE \$9 BROWNIE SUNDAE \$9 APPLE PIE A LA MODE \$10

CHOCOLATE PEANUT BUTTER PIE \$9 FLOURLESS TRUFFLE CAKE \$9 PEAR PIE A LA MODE \$10