

COURT STREET

RESTAURANT & BAR

DAILY SPECIALS

Friday, November 29, 2024

SALMON FILET \$24
a la veracruz

BONE-IN PORK CHOP \$24
a la provençal

SOUP DU JOUR

POTATO LEEK SOUP \$8

APPETIZERS

HOT APPETIZER \$16

2 oysters rockefeller & 3 clams casino

STUFFED PORTOBELLO MUSHROOM \$14

filled with spinach, goat cheese & breadcrumbs in a shallot & red wine sauce

BABY MIXED GREENS SALAD \$13

pears, gorgonzola cheese, candied walnuts & balsamic dressing

CRABMEAT STUFFED AVOCADO \$16

with tomatoes, capers & onions with a light herb dressing

TRI-COLOR SALAD \$13

arugula, radicchio, endive, goat cheese, toasted almonds, strawberries & oranges with raspberry dressing

HOMEMADE GUACAMOLE & CHIPS APPETIZER \$11

ENTRÉES

KING CRAB LEGS \$59

one pound - steamed & served with drawn butter & mustard sauce

PUMPKIN RAVIOLI WITH SAUTÉED CHICKEN \$26

in a tomato marsala sauce

SEAFOOD POT PIE \$36

sautéed shrimp, scallops & crabmeat in a lobster sauce with puff pastry crust

ANGUS BONE-IN RIBEYE STEAK (22 oz) \$48

charbroiled to your liking & served with vegetable of the day & choice of potato

MEDITERRANEAN RAVIOLI WITH SAUTÉED SHRIMP \$28

(eggplant, roasted pepper & black olives) in a mild tomato chipotle sauce

BBQ ST. LOUIS STYLE PORK RIBS \$25

served with potato & vegetable of the day

RICOTTA CHEESE RAVIOLI WITH ITALIAN SAUSAGE \$26

a la vodka

SAUTÉED BLACK GROUPER \$28

with roasted garlic, mushrooms, diced tomatoes, red wine & kalamata olives

WAGYU BURGER \$20

served with choice of potato or rice

SAUTÉED SHRIMP & LOBSTER PASTA \$35

in a lemon butter sauce with herbs & diced tomato over angel hair pasta

MAGRET OF DUCK \$25

roasted duck breast with a mild mango chutney

PAN SEARED ARCTIC CHAR \$26

with cajun spices & topped with a mango, corn & black bean salsa

OSSO BUCCO \$34

veal shank braised in white wine, herbs & tomato sauce served over risotto

SWORDFISH FILET \$28

with a balsamic orange sauce

ROASTED LEG OF LAMB \$26

served with a red wine gorgonzola sauce

DESSERTS

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

BROWNIE SUNDAE \$9 VANILLA CHEESECAKE \$9 BLUEBERRY or APPLE PIE A LA MODE \$10 ORANGE CRÉME BRULEE \$10

PECAN PIE A LA MODE \$10

FLOURLESS CHOCOLATE CAKE \$9

FRESH BERRIES & CREAM \$9