

COURT STREET

RESTAURANT & BAR

DAILY SPECIALS Saturday, March 22, 2025

SALMON FILET \$24
with red wine, rosemary & garlic

BONE-IN PORK CHOP \$24
a la provençal

SOUP DU JOUR

BUTTERNUT SQUASH SOUP \$8

APPETIZERS

VOL AU VENT DE VEAU \$16

puff pastry filled with tender pieces of veal & mushrooms in a cognac cream sauce

ASPARAGUS SALAD \$15

hearts of palm, artichoke hearts, tomatoes, red onions, roasted red peppers & mustard dressing

PORTOBELLO & SHRIMP \$16

sliced portobello & shrimp sautéed with shallots & red wine topped with fresh mozzarella & roasted red peppers

ROASTED BUTTERNUT SQUASH SALAD \$13

feta cheese, dried cranberries & pecans over mixed greens with maple dressing

TRI-COLOR SALAD \$13

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

AVOCADO STUFFED WITH LUMP CRABMEAT \$16

tomatoes, capers, onions & house vinaigrette

BABY MIXED GREENS SALAD \$13

apples, gorgonzola cheese, candied walnuts & balsamic dressing

ENTRÉES

ARUGULA RAVIOLI WITH SAUTÉED SHRIMP \$28

in a chipotle tomato sauce

LAMB SHEPARD'S PIE \$25

tender ground lamb with vegetables, topped with browned mashed potatoes

FILET OF SWORDFISH \$26

au poivre

BROCCOLI RABE RAVIOLI WITH CRUMBLED ITALIAN SAUSAGE \$26

a la vodka

CAJUN CHILEAN SEABASS \$36

served with a corn, mango & black bean salsa

BONE-IN SHORT RIBS \$32

served with mashed potato & gravy

LOBSTER RAVIOLI \$28

with a white wine, herbs, diced tomatoes in saffron cream sauce

WAGYU BURGER \$20

served with choice of potato

TWIN LOBSTER TAILS \$44

served with drawn butter, vegetable & potato

VEAL OSSO BUCCO \$34

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

TUSCAN RAVIOLI & CHICKEN \$26

(potato, leek & pancetta ravioli) in tomato marsala sauce

SAUTÉED FILET OF TILE FISH \$26

over saffron risotto

ROASTED DOUBLE CUT BERKSHIRE PORK CHOP \$32

topped with hot & sweet cherry peppers

SAUTÉED SHRIMP & LOBSTER PASTA \$36

a la vodka over crushed red pepper fettucini

HOMEMADE DESSERTS

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

BLUEBERRIES & STRAWBERRIES WITH CREAM \$9 VANILLA CHEESECAKE \$10 COCONUT CUSTARD PIE \$10

APPLE or BLUEBERRY PIE A LA MODE \$11 CHOC. PEANUT BUTTER PIE \$10 BROWNIE SUNDAE \$10 FLOURLESS CHOC. CAKE \$9