

# COURT STREET

RESTAURANT & BAR

## DAILY SPECIALS Wednesday, April 8, 2026

SALMON FILET \$24  
*with a balsamic truffle glaze*

BONE-IN PORK CHOP \$24  
*with mushrooms & marsala wine sauce*

### SOUP DU JOUR

CREAM OF MUSHROOM \$8

### APPETIZERS

BAKED ESCARGOT \$17

*with butter, herbs & breadcrumbs*

CRABMEAT STUFFED MUSHROOM \$16

*topped with melted swiss cheese*

BEEF CARPACCIO \$17

*thinly sliced rare filet mignon over arugula with onions, capers & pecorino romano, with basil olive oil*

PEAR & ARUGULA SALAD \$14

*with gorgonzola cheese & pine nuts in a honey dijon dressing*

MELON, PROSCIUTTO & MOZZARELLA \$15

*with sundried tomatoes, roasted red peppers & basil infused olive oil*

TRI-COLOR SALAD \$14

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

### ENTRÉES

LOBSTERFEST \$35

*a 1.25lb steamed lobster with house salad, vegetable of the day & potato*

ELK OSSO BUCCO OVER RISOTTO \$32

*elk shank braised in white wine with herbs & tomato sauce*

SAUTÉED SHRIMP & LOBSTER PASTA A LA VODKA \$38

*over penne pasta*

PAN-SEARED N.Y. PRIME STRIP STEAK (16 oz) \$64

*with an au poivre sauce & served with choice of potato & vegetable of the day*

SAUTÉED FILET OF BROOK TROUT \$26

*a la provençal*

BACON-WRAPPED VEAL MEDALLIONS \$32

*served with shallots & mushrooms in a madeira wine sauce*

BAKED CRABMEAT STUFFED SHRIMP \$35

*with a lemon butter sauce with dill*

BRAISED LAMB SHANK \$32

*served with a red wine sauce with gorgonzola cheese*

ARTICHOKE HEARTS RAVIOLI & SAUTÉED SHRIMP \$30

*in a chili tomato sauce*

SAUTÉED SWORDFISH \$26

*au poivre*

ROASTED PORK TENDERLOIN \$23

*with shiitake mushrooms, oregano & red wine*

POTATO-ENCRUSTED FILET OF HALIBUT \$30

*with capers, garlic & herbs in a white wine tomato sauce*

SAUTÉED FILET OF BRANZINI \$26

*with leeks, diced tomatoes, saffron & a touch of cream*

LAMB BURGER \$22

*with choice of fries or potato*

SAUTÉED MAHI MAHI \$26

*with garlic, capers & butter*

**ASK YOUR SERVER ABOUT OUR HOMEMADE DESSERTS & AFTER DINNER DRINKS**