

# COURT STREET

RESTAURANT & BAR

## DAILY SPECIALS

Friday, August 1, 2025

SALMON FILET \$24  
*with leeks, white wine, cream & tomato*

BONE-IN PORK CHOP \$24  
*provençale*

## SOUP DU JOUR

CORN CHOWDER \$8

## APPETIZERS

FARM-SOURCED HEIRLOOM TOMATO, PEACHES & MOZZARELLA SALAD \$15  
*new jersey heirloom tomatoes & fresh mozzarella with basil infused olive oil*

SHORT RIB & MANCHEGO CHEESE EMPANADA \$16  
*over mixed greens with dijon mustard dressing*

CHILLED STEAMED ARTICHOKE \$14  
*served with mustard dressing*

WATERMELON SALAD \$13  
*sweet peppers, cucumbers & feta cheese over romaine with mint balsamic dressing*

AVOCADO STUFFED WITH LUMP CRABMEAT \$16  
*tomatoes, capers, onions & house vinaigrette*

TRI-COLOR SALAD \$14  
*endive, arugula, radicchio, goat cheese, toasted almonds, strawberries & oranges with raspberry dressing*

## ENTRÉES

CHAR-BROILED T-BONE STEAK (22 oz) \$46  
*served with choice of potato & vegetable of the day*

ROCK SHRIMP \$29  
*over saffron risotto*

BUFFALO CHIPOTLE SAUSAGE \$25  
*in tomato sauce over gnocchi*

PAN SEARED CHILEAN SEA BASS \$36  
*with cajun spices & topped with a corn, mango & black bean salsa*

PORK OSSO BUCCO \$24  
*pork shank braised in a white wine, herbs, tomato sauce over risotto*

CRAB RAVIOLI \$28  
*in a saffron cream sauce with white wine & herbs*

SAUTÉED MAGRET OF DUCK \$25  
*with a sweet peach sauce*

SOFT SHELL CRABS \$39  
*a la française*

MIGNON OF PORK \$24  
*sautéed with shallots, mushrooms, sage & red wine*

LOBSTER RAVIOLI \$28  
*with peas & diced tomatoes in a white wine & herb saffron cream sauce*

LAMB SHEPARD'S PIE \$25  
*tender ground lamb with vegetables, topped with browned mashed potatoes*  
EGGPLANT POMODORO RAVIOLI WITH SAUTÉED CHICKEN \$26  
*in a marsala tomato sauce*

SAUTÉED SHRIMP & LOBSTER PASTA \$36  
*with garlic, diced tomato & basil in a lemon butter sauce over angel hair*

BROCCOLI RABE RAVIOLI WITH SAUTÉED SHRIMP \$28  
*in a mild chipotle tomato sauce*

VENISON BURGER \$20  
*with choice of potato*

## HOMEMADE DESSERTS

PROFITEROLES \$12 (*baked puff pastry filled with ice cream & topped with homemade grand marnier chocolate sauce*)  
PEACH or BLUEBERRY PIE A LA MODE \$11    KEY LIME PIE \$11    TIRAMISU \$11    COCONUT CUSTARD PIE \$10  
FLOURLESS CHOCOLATE CAKE \$9    CHEESECAKE \$10    BROWNIE SUNDAE \$10    CHOCOLATE PEANUT BUTTER PIE \$10