

COURT STREET

RESTAURANT & BAR

DAILY SPECIALS Friday, July 11, 2025

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

BONE-IN PORK CHOP \$24
with garlic & ginger soy sauce

SOUP DU JOUR CREAM OF MUSHROOM \$8

APPETIZERS

- AVOCADO CITRUS SALAD \$14
orange, grapefruit, pistachios & goat cheese over arugula with a lemon poppy dressing
- ½ DOZEN OYSTERS \$15
served ice cold on the half shell
- PEACH & AVOCADO SALAD \$15
toasted almonds & goat cheese over greens with honey balsamic dressing
- CRABMEAT STUFFED MUSHROOM \$16
topped with melted swiss cheese
- WATERMELON SALAD \$13
sweet peppers, cucumbers & feta cheese over romaine with mint balsamic dressing
- TRI-COLOR SALAD \$14
endive, arugula, radicchio, goat cheese, toasted almonds, strawberries & oranges with raspberry dressing

ENTRÉES

- DOUBLE CUT BERKSHIRE PORK CHOP \$34
served with hot & sweet cherry peppers
- SEAFOOD PASTA \$38
sautéed shrimp, scallops, clams & mussels with garlic & diced tomato in lemon butter sauce
- BEEF & ITALIAN SAUSAGE BOLOGNESE \$23
over pappardelle pasta topped with ricotta cheese
- SUSHI TUNA \$36
panko encrusted tuna served with wasabi sauce and ginger-soy sauce
- EGGPLANT POMODORO RAVIOLI WITH SAUTÉED CHICKEN \$26
in tomato marsala sauce
- LOBSTER RAVIOLI \$28
in a white wine, herbs & tomato saffron cream sauce
- SAUTÉED FILET OF BLACK PERCH \$26
a la veracruz
- LAMB STEW \$26
tender pieces of lamb braised in white wine, herbs, tomato & vegetables over egg noodles
- POTATO-ENCRUSTED FILET OF HALIBUT \$29
served with a white wine tomato sauce with herbs & capers
- VEAL OSSO BUCCO \$34
veal shank braised in white wine, herbs & tomato served over risotto
- PAN SEARED SEA SCALLOPS \$36
over saffron risotto
- VENISON BURGER \$20
with choice of potato
- SAUTÉED SHRIMP & LOBSTER PASTA \$36
a la vodka over crushed red pepper fettuccini
- ARUGULA & GOAT CHEESE RAVIOLI WITH CUMBLED ITALIAN SAUSAGE \$26
a la vodka
- TRADITIONAL POT ROAST \$26
just like mom used to make

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 BERRIES & CREAM \$9 KEY LIME PIE \$11 CREME BRULEE \$12
- CHEESECAKE \$10 FLOURLESS CHOC. TRUFFLE CAKE \$9 BROWNIE SUNDAE \$10 APPLE PIE A LA MODE \$11