

COURT STREET

RESTAURANT & BAR

DAILY SPECIALS Friday, July 26, 2024

SALMON FILET \$24

cajun style-served with a corn, black bean & mango salsa

BONE-IN PORK CHOP \$24

a la provençal

SOUP DU JOUR

PASTA E FAGIOLI \$8

APPETIZERS

CRABMEAT STUFFED AVOCADO \$16

with tomatoes, capers & onions with a light herb dressing

PEACH & AVOCADO SALAD \$15

toasted almonds & goat cheese over greens with honey balsamic dressing

WATERMELON SALAD \$12

sweet peppers, cucumbers & feta cheese over romaine with mint balsamic dressing

STUFFED PORTOBELLO MUSHROOM \$14

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

CHORIZO & MUSSELS \$16

sautéed with onions & white wine demi-glaze

TRI-COLOR SALAD \$13

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

HALF DOZEN OYSTERS ON THE HALF SHELL \$15

served over ice with homemade cocktail sauce

ENTRÉES

SAUTÉED MIGNON OF PORK \$24

served with oyster mushrooms in a red wine sauce

EGGPLANT POMODORO RAVIOLI WITH SAUTÉED CHICKEN \$24

in a tomato marsala sauce with shallots

FILET OF ARCTIC CHAR \$25

sesame encrusted & served in an orange ginger sauce

LAMB SHEPARD'S PIE \$24

tender ground lamb with vegetables, topped with browned mashed potatoes

SAUTÉED BROOK TROUT \$23

a la veracruz

DUCK MAGRET \$25

boneless breast of long island duckling with shallots & fig reduction

PAN SEARED SCALLOPS \$36

served over saffron risotto

TRADITIONAL POT ROAST \$24

served with mashed potatoes & gravy

SOFT SHELL CRABS \$39

a la francaise

SAUTÉED FILET OF BLACK SEA BASS \$28

with garlic, cilantro, tomato & white wine

SAUTÉED SHRIMP & LOBSTER PASTA A LA VODKA \$35

served over crushed red pepper fettucini

LOBSTER RAVIOLI \$26

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

WAGYU BURGER \$20

served with choice of side potato or rice

PANKO ENCRUSTED SUSHI TUNA \$34

served with wasabi sauce & a soy ginger sauce

DESSERTS

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

FLOURLESS CHOC. TRUFFLE CAKE \$9 FRESH BERRIES & CREAM \$9 BROWNIE SUNDAE \$9 VANILLA CHEESECAKE \$9
BLUEBERRY PIE A LA MODE \$10 RASPBERRY CREME BRÛLÉE \$11 STRAWBERRY RHUBARB PIE A LA MODE \$10