

# COURT STREET

RESTAURANT & BAR

## DAILY SPECIALS

Wednesday, October 30, 2024

SALMON FILET \$24  
*in ginger soy sauce*

BONE-IN PORK CHOP \$24  
*roasted with hot & sweet cherry peppers*

## SOUP DU JOUR

LENTIL SOUP \$8

## APPETIZERS

SPINACH & APPLE SALAD \$13

*with feta cheese, dried cranberries, pecans & maple dressing*

MELON, PROSCIUTTO AND MOZZARELLA \$15

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

SMOKED TROUT \$16

*tomatoes, onions, capers, cucumbers & horseradish sauce*

TRI-COLOR SALAD \$13

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

STUFFED PORTOBELLO MUSHROOM \$14

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

BEEF CARPACCIO \$16

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

## ENTRÉES

LOBSTERFEST \$35

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

BACON WRAPPED MEATLOAF \$20

*served with corn, mashed potatoes & gravy*

LOBSTER RAVIOLI \$27

*in a vodka sauce*

SHRIMP & RISOTTO \$29

*sautéed shrimp in a white wine sauce with diced tomato over saffron risotto*

BBQ ST. LOUIS STYLE PORK RIBS \$25

*served with potato & vegetable of the day*

SAUTÉED FILET OF PERCH \$25

*a la veracruz over risotto*

PUMPKIN RAVIOLI WITH SAUTÉED CHICKEN \$26

*in a tomato marsala sauce*

PAN-SEARED SWORDFISH \$28

*sesame encrusted & served with an orange ginger sauce*

SAUTÉED FILET MIGNON OF PORK \$24

*a la provençal*

POTATO ENCRUSTED FILET OF BARRAMUNDI \$26

*served in a white wine tomato sauce with garlic & capers*

BUFFALO CHIPOTLE SAUSAGE \$23

*in a tomato sauce over gnocchi*

SURF & TURF \$44

*a 6 oz filet mignon served with an 8 oz steamed lobster tail*

WAGYU BURGER \$20

*served with choice of potato or rice*

GOAT CHEESE RAVIOLI WITH SAUTÉED SHRIMP \$28

*in a tomato marsala sauce*

CHAR-BROILED PORTERHOUSE STEAK (20 oz) \$46

*served with choice of potato & vegetable of the day*

## DESSERTS

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

BROWNIE SUNDAE \$9

VANILLA CHEESECAKE \$9

BLUEBERRY PIE A LA MODE \$10

COCONUT CUSTARD PIE \$9

CHOCOLATE PUMPKIN PIE \$9

FRESH STRAWBERRIES & CREAM \$9

FLOURLESS CHOCOLATE CAKE \$9