

COURT STREET

RESTAURANT & BAR

DAILY SPECIALS Monday, April 21, 2025

SALMON FILET \$24
au poivre

BONE-IN PORK CHOP \$24
a la provençal

SOUP DU JOUR

MANHATTAN CLAM CHOWDER \$8

APPETIZERS

CRABMEAT STUFFED MUSHROOM \$16
topped with melted swiss cheese

STRAWBERRY & AVOCADO SALAD \$15
served over spinach with goat cheese, pistachios, poppy seeds & honey lemon dressing

BEEF CARPACCIO \$16
thinly sliced rare filet mignon over arugula with onions, capers & pecorino romano, with basil olive oil

FIG & PROSCIUTTO SALAD \$14
over arugula with gorgonzola cheese & balsamic dressing

ENDIVE & LUMP CRABMEAT \$16
tomatoes, capers, onions & house vinaigrette

TRI-COLOR SALAD \$13
arugula, radicchio, endive, goat cheese, toasted almonds, strawberries & oranges with raspberry dressing

ENTRÉES

PRIME RIB \$30
16 oz cut of slow roasted prime rib with salad, vegetable of the day & choice of potato

PAN-SEARED CHILEAN SEA BASS \$38
cajun style topped with a corn, mango & black bean salsa

CHAR-BROILED PRIME STRIP STEAK (14 oz) \$56
served with choice of potato & vegetable of the day

BISON BURGER \$20
with choice of potato

SUSHI TUNA \$36
panko encrusted & served with wasabi sauce & ginger soy sauce

EGGPLANT RAVIOLI & SAUTÉED CHICKEN \$26
in tomato marsala sauce

SAUTÉED SHRIMP & LOBSTER PASTA \$36
a la vodka over crushed red pepper fettuccini

BERKSHIRE PORK RAGU \$26
over pappardelle pasta

SAUTÉED FILET OF RED SNAPPER \$29
a la vera cruz over risotto

PETITE WILD BOAR SHANK \$22
braised in white wine with herbs & tomato sauce – served over risotto

SAUTÉED FILET OF BRANZINI \$26
with garlic & ginger soy sauce

WHITE BEAN & BLACK OLIVE RAVIOLI WITH SAUTÉED SHRIMP \$28
in tomato chipotle sauce

MIGNON OF PORK \$24
served with mushrooms in a red wine sauce

PAN SEARED SEA SCALLOPS \$36
served over saffron risotto

HOMEMADE DESSERTS

PROFITEROLES \$12 (*baked puff pastry filled with ice cream & topped with homemade grand marnier chocolate sauce*)
FRESH BERRIES & CREAM \$9 VANILLA CHEESECAKE \$10 CHOC. BANANA PIE \$10 COCONUT CUSTARD PIE \$10
APPLE or BLUEBERRY PIE A LA MODE \$11 BROWNIE SUNDAE \$10 FLOURLESS CHOC. CAKE \$9