

# COURT STREET

RESTAURANT & BAR

## DAILY SPECIALS

Wednesday, March 12, 2025

SALMON FILET \$24

*sesame encrusted & pan seared with orange ginger sauce*

BONE-IN PORK CHOP \$24

*with shallots & mushrooms in marsala sauce*

### SOUP DU JOUR

LENTIL SOUP \$8

### APPETIZERS

BEEF CARPACCIO \$16

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

CRABMEAT STUFFED MUSHROOM \$16

*topped with melted swiss cheese*

CITRUS & AVOCADO SALAD \$14

*oranges, grapefruit & pistachios over arugula with lemon poppy dressing*

ASPARAGUS & CRABMEAT \$16

*with tomatoes, capers, onions & house vinaigrette*

TRI-COLOR SALAD \$13

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

BABY MIXED GREENS SALAD \$13

*apples, gorgonzola cheese, candied walnuts & balsamic dressing*

### ENTRÉES

LOBSTERFEST \$35

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

ROASTED LEG OF LAMB \$28

*served with a red wine gorgonzola sauce*

SAUTÉED FILET OF BRANZINO \$26

*with green peppercorns, white wine & a touch of mustard*

SAUTÉED MIGNON OF PORK \$24

*a la provençal*

CRAB RAVIOLI \$28

*a la vodka*

SAUTÉED CHICKEN A LA VODKA \$27

*over crushed red pepper fettuccini*

LAMB BURGER \$20

*served with choice of potato*

SAUTÉED SHRIMP & LOBSTER TAIL PASTA \$36

*fra diavolo over angel hair pasta*

COQ AU VIN \$26

*a classic french preparation – a half chicken cooked in red wine & vegetables*

SAUTÉED FILET OF POMPANO \$32

*with shallots & mushrooms in a marsala tomato sauce*

MAGRET OF DUCK \$25

*roasted duck breast served with shallots & raisins in a port wine reduction*

PAN SEARED BLACK SEA BASS \$28

*with cajun spices served with a corn, mango & black bean salsa*

CHEESE RAVIOLI WITH CRUMBLIED ITALIAN SAUSAGE \$26

*in tomato sauce*

EGGPLANT RAVIOLI WITH SAUTÉED SHRIMP \$28

*a la vodka*

SAUTÉED FILET OF TILE FISH \$26

*a la veracruz over risotto*

### HOMEMADE DESSERTS

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

BLUEBERRIES & STRAWBERRIES WITH CREAM \$9

VANILLA CHEESECAKE \$10

COCONUT CUSTARD PIE \$10

APPLE or BLUEBERRY PIE A LA MODE \$11

CHOCOLATE BANANA PIE \$10

BROWNIE SUNDAE \$10

FLOURLESS CHOC. CAKE \$9