

COURT STREET

RESTAURANT & BAR

DAILY SPECIALS

Saturday, December 20, 2025

SALMON FILET \$24
with a balsamic truffle glaze

BONE-IN PORK CHOP \$24
a la provençal

SOUP DU JOUR

CHICKEN NOODLE \$8

APPETIZERS

BEEF CARPACCIO \$17

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

PEAR, PROSCIUTTO & MANCHEGO CHEESE EMPANADA \$15

over mixed greens with a dijon dressing

ROASTED BUTTERNUT SQUASH SALAD \$15

feta cheese, pomegranate seeds & pecans over mixed greens with maple dressing

VOL AU VENT DE VEAU \$15

puff pastry filled with tender pieces of natured veal & mushrooms in a cognac cream sauce

TRI-COLOR SALAD \$14

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

STRAWBERRY & AVOCADO SALAD \$15

served over baby kale with goat cheese, pistachios, poppy seeds & honey lemon dressing

BABY MIXED GREENS SALAD \$14

apples, gorgonzola cheese, candied walnuts & balsamic dressing

ENTRÉES

SAUTÉED LEG OF RABBIT \$22

with oyster mushrooms, thyme, garlic & red wine

CRAB RAVIOLI \$29

in a saffron cream sauce

SAUTÉED SHRIMP & LOBSTER PASTA \$36

with garlic, diced tomato, lemon, basil & butter sauce over angel hair pasta

TRADITIONAL POT ROAST \$27

served with mashed potatoes & gravy

SAUTÉED BLACK SEA BASS OVER RISOTTO \$28

with leeks, diced tomato, white wine & a cream sauce

BACON-WRAPPED VEAL TENDERLOIN MEDALLIONS \$29

served with shallots & mushrooms in marsala wine

CLAMS PASTA \$28

baked manila clams in white clam sauce over linguini

FOUR-CHEESE RAVIOLI WITH CRUMBLIED ITALIAN SAUSAGE \$26

(ricotta, fontina, pecorino & grana padano cheeses) a la vodka

DOUBLE-CUT BERKSHIRE PORK CHOP \$34

roasted and topped with hot & sweet peppers

PAN-SEARED SWORDFISH \$26

with cajun spices topped with a mango, corn & black bean salsa

BUFFALO CHIPOTLE SAUSAGE \$26

with gnocchi in tomato sauce

SAUTÉED FILET OF STRIPED BASS \$26

a la veracruz

PUMPKIN RAVIOLI WITH SAUTÉED CHICKEN \$28

in a tomato marsala sauce with shallots

WAGYU BURGER \$22

served with choice of potato

SAUTÉED FILET OF BROOK TROUT \$26

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

HOMEMADE DESSERTS

PROFITEROLES \$13 *(baked puff pastry filled with ice cream & topped with homemade grand marnier chocolate sauce)*

ORANGE CRÈME BRULÉE \$12 **CHEESECAKE \$11** **COCONUT CUSTARD PIE \$11** **FLOURLESS CHOC. CAKE \$10**

CHOCOLATE BANANA PIE \$10 **BREAD PUDDING A LA MODE \$11** **BROWNIE SUNDAE \$11**