

COURT STREET

RESTAURANT & BAR

DAILY SPECIALS

Tuesday, April 15, 2025

SALMON FILET \$24
ginger soy sauce

BONE-IN PORK CHOP \$24
shallots, green pepper corns & white wine

SOUP DU JOUR

SPLIT PEA SOUP \$8

APPETIZERS

SPINACH & RICOTTA EMPANADA \$14

with parmesan cheese, served over greens with a honey dijon dressing

MELON, PROSCIUTTO & MOZZARELLA \$15

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

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

AVOCADO STUFFED WITH 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

BACON WRAPPED MEATLOAF \$20

served with corn, mashed potatoes & gravy

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

SUSHI TUNA \$36

panko encrusted & served with wasabi sauce & ginger soy sauce

ARTICHOKE RAVIOLI & CHICKEN \$26

in tomato marsala sauce

SAUTÉED BRANZINI \$26

sesame encrusted & served with an orange ginger sauce

MAGRET OF DUCK \$25

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

SAUTÉED SHRIMP & LOBSTER PASTA \$36

a la vodka over penne

BBQ ST. LOUIS STYLE PORK RIBS \$25

served with potato & vegetable of the day

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

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

SAUTÉED FILET OF SKATE \$25

with diced tomato, herbs, white wine & saffron

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

BLUEBERRY PIE A LA MODE \$11

BROWNIE SUNDAE \$10

FLOURLESS CHOC. CAKE \$9

ORANGE CRÈME BRÛLÉE \$12