

COURT STREET

RESTAURANT & BAR

DAILY SPECIALS

Sunday, May 12, 2024

SALMON FILET \$24
in ginger soy sauce

BONE-IN PORK CHOP \$24
with garlic, thyme & red wine

SOUP DU JOUR

NEW ENGLAND CLAM CHOWDER \$7

APPETIZERS

SPINACH & RICOTTA EMPANADA \$13

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

WATERMELON SALAD \$12

sweet peppers, cucumbers & feta cheese over romaine with mint balsamic dressing

AVOCADO STUFFED WITH CRABMEAT \$16

with tomatoes, capers & onions with a light herb dressing

GREEK SALAD \$13

sweet peppers, pepperoncini peppers, cucumbers, tomatoes, red onions, feta cheese & kalamata olives in an herb vinaigrette

MELON, PROSCIUTTO & MOZZARELLA \$14

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

STRAWBERRY & AVOCADO SALAD \$13

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

TRI-COLOR SALAD \$13

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

ENTRÉES

KING CRAB LEGS (1 lb) \$59

served with drawn butter, vegetable of the day & choice of potato

CHAR-BROILED T-BONE STEAK (20 oz) \$39

char-broiled & served with potato & vegetable of the day

SURF AND TURF or TWIN LOBSTER TAILS \$44

5 oz lobster tail & 6 oz medallion of filet mignon

PAN SEARED SCALLOPS \$36

over saffron risotto

BONELESS SHORT RIBS OVER RISOTTO \$29

braised in white wine, herbs & tomato sauce

PAN SEARED CHILEAN SEA BASS \$34

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

PANKO ENCRUSTED SUSHI TUNA \$32

served with wasabi sauce & soy ginger sauce

MAINE LOBSTER 1.5 lb

one and a half pound steamed lobster with vegetable of the day & potato

BRAISED LAMB SHANK \$28

served with a red wine reduction & gorgonzola cheese

BROILED SEA SCALLOPS \$36

served in a lemon butter sauce

VEAL CHOP MILANESE \$39

topped with cherry peppers & served with a side house salad

SAUTÉED SHRIMP & LOBSTER PASTA A LA VODKA \$34

over crushed red pepper fettucini

NEW ENGLAND CRABCAKES \$34

jumbo lump crabmeat, lightly bound and sautéed

SAUTÉED MIGNON OF PORK \$22

a la provençal

EGGPLANT POMODORO RAVIOLI WITH SAUTÉED CHICKEN \$24

in a tomato marsala sauce with shallots

DESSERTS

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

VANILLA CHEESECAKE \$9

BROWNIE SUNDAE \$9

APPLE PIE A LA MODE \$10

COCONUT CUSTARD PIE \$9

CHOCOLATE BANANA PIE \$9

ORANGE CRÈME BRULÉE \$10