

# COURT STREET

RESTAURANT & BAR

## DAILY SPECIALS

Wednesday, January 28, 2026

### SALMON FILET \$24

*cajun style & topped with a mango, corn & black bean salsa*

### BONE-IN PORK CHOP \$24

*with a balsamic fig glaze*

## SOUP DU JOUR

CARROT GINGER SOUP \$8

## APPETIZERS

### BAKED ESCARGOT \$17

*with butter, herbs & breadcrumbs*

### PEAR, PROSCIUTTO & MANCHEGO CHEESE EN CROUTE \$16

*over mixed greens with dijon mustard dressing*

### ROASTED BUTTERNUT SQUASH SALAD \$15

*feta cheese, dried cranberries & pecans over mixed greens with maple dressing*

### FIG & PROSCIUTTO SALAD \$14

*over arugula with pecorino romano cheese & a fig balsamic glaze*

### PEAR SALAD \$14

*pomegranate seeds, gorgonzola cheese & walnuts over greens with balsamic dressing*

### TRI-COLOR SALAD \$14

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

## ENTRÉES

### LOBSTERFEST \$35

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

### CHAR-BROILED PORTERHOUSE STEAK (26 oz) \$66

*with vegetable of the day & choice of potato*

### SAUTÉED SHRIMP & LOBSTERTAIL PASTA \$38

*with garlic, basil, tomato in lemon butter sauce over pappardelle pasta*

### MEDITERRANEAN RAVIOLI WITH SAUTÉED CHICKEN \$28

*(eggplant, roasted pepper & black olive ravioli) in tomato marsala sauce*

### SAUTÉED SWORDFISH \$26

*au poivre*

### DOUBLE-CUT BERKSHIRE PORK CHOP \$36

*topped with hot & sweet cherry peppers*

### BROCCOLI RABE RAVIOLI WITH SAUTÉED SHRIMP \$29

*in a mild tomato chipotle sauce*

### CONFIT OF DUCK \$30

*slowly cooked half duck served in a blueberry sauce*

### LOBSTER RAVIOLI \$29

*a la vodka*

### VEAL OSSO BUCCO \$38

*braised in white wine with herbs & tomato sauce – served over risotto*

### SAUTÉED FILET OF GROUPER \$28

*a la veracruz*

### BREADED FILET MIGNON OF PORK SCALLOPINI \$24

*breaded & fried - served with shallots, apples, brandy & cream*

### SAUTÉED CHILEAN SEA BASS \$36

*over saffron risotto*

### ROASTED VEAL TENDERLOIN \$29

*served in a madeira wine sauce with shallots & mushrooms*

### SAUTÉED FILET OF MAHI MAHI \$26

*with leeks, diced tomatoes, herbs & white wine in a saffron cream sauce*

**ASK YOUR SERVER ABOUT OUR HOMEMADE DESSERTS & AFTER DINNER DRINKS**