

COURT STREET

RESTAURANT & BAR

DAILY SPECIALS

Thursday, August 1, 2024

SALMON FILET \$24
with a balsamic truffle glaze

BONE-IN PORK CHOP \$24
with mushrooms in a red wine sauce

SOUP DU JOUR

CHICKEN VEGETABLE \$8

APPETIZERS

PEACH & AVOCADO SALAD \$15

toasted almonds & goat cheese over greens with honey balsamic dressing

STUFFED PORTOBELLO MUSHROOM \$14

filled with spinach, goat cheese & breadcrumbs in a shallot & red wine sauce

OYSTERS ROCKEFELLER \$16

with spinach, breadcrumbs, celery & bacon

CRABMEAT STUFFED AVOCADO \$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

CHORIZO & MUSSELS \$16

sautéed with onions & white wine demi-glaze

TRI-COLOR SALAD \$13

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

ENTRÉES

LAMB SHEPHERD'S PIE \$24

tender ground lamb with vegetables, topped with browned mashed potatoes

SAUTÉED FILET OF BARRAMUNDI \$26

a la veracruz served over risotto

SAUTÉED MIGNON OF PORK \$24

served with shiitake mushrooms in a red wine sauce

FILET OF ARCTIC CHAR \$25

sesame encrusted & served in an orange ginger sauce

COQ AU VIN \$25

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

TROUT ALMONDINE \$24

rolled in mustard & encrusted in almonds

DUCK MAGRET \$25

boneless breast of long island duckling with shallots & fig reduction

GOAT CHEESE RAVIOLI WITH SAUTÉED SHRIMP \$26

in a tomato chipotle sauce

PAN-SEARED SWORDFISH \$28

cajun style, served with a mango, corn & black bean salsa

BISON BURGER \$20

served with choice of side potato or rice

HOT AND SWEET ITALIAN SAUSAGE BOLOGNESE \$24

served over fresh pappardelle & topped with a dollop of ricotta

SAUTÉED SHRIMP & LOBSTER PASTA \$35

served over crushed red pepper fettuccini

PUMPKIN RAVIOLI & SAUTÉED CHICKEN \$24

in a tomato marsala sauce with shallots

POTATO ENCRUSTED FILET OF HALIBUT \$29

served in a white wine tomato sauce with garlic & capers

DESSERTS

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

FLOURLESS CHOC. TRUFFLE CAKE \$9 FRESH BERRIES & CREAM \$9 BROWNIE SUNDAE \$9 VANILLA CHEESECAKE \$9

BLUEBERRY PIE A LA MODE \$10 CHOCOLATE BANANA PIE \$9 KEY LIME PIE \$9