

COURT STREET

RESTAURANT & BAR

DAILY SPECIALS

Tuesday, March 3, 2026

SALMON FILET \$24
a la piccata

BONE-IN PORK CHOP \$24
with mushrooms, red wine & cream

SOUP DU JOUR

BROCCOLI CHEDDAR \$8

APPETIZERS

GREEK SALAD \$16

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

MANILA CLAMS \$16

with shallots, garlic, white wine & marinara

CRABMEAT STUFFED MUSHROOM \$16

topped with melted swiss cheese

BABY MIXED GREENS SALAD \$14

apples, gorgonzola cheese, candied walnuts & balsamic dressing

CITRUS & AVOCADO SALAD \$15

orange, grapefruit & pomegranate seeds over arugula with lemon poppy dressing

TRI-COLOR SALAD \$14

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

ENTRÉES

BACON-WRAPPED MEATLOAF \$22

served with mashed potatoes & gravy

STEAMED SNOW CRAB CLUSTERS (1 lb) \$48

with vegetable of the day & choice of potato

SESAME-ENCRUSTED FILET OF CHILEAN SEA BASS \$36

sautéed & served with mandarin orange, sesame & ginger

BBQ ST. LOUIS STYLE PORK RIBS \$25

served with potato & vegetable of the day

POTATO-ENCRUSTED FILET OF TILAPIA \$25

a la provençal

MAGRET OF DUCK \$29

roasted duck breast with shallots, mustard & green peppercorns

BROILED SEA SCALLOPS \$36

with lemon & butter

ROASTED RED PEPPER & MOZZARELLA RAVIOLI & CHICKEN \$28

in a tomato marsala sauce with shallots

CLAMS PASTA \$28

baked manila clams over linguini in white clam sauce

BRAISED LAMB SHANK \$32

in red wine based sauce with rosemary & gorgonzola cheese

SAUTÉED SHRIMP & SAFFRON RISOTTO \$29

with white wine & herbs

WHITE BEAN & BLACK OLIVE RAVIOLI WITH CRUMBLLED ITALIAN SAUSAGE \$26

in vodka sauce

SAUTÉED FILET OF POMPANO \$28

with roasted garlic, diced tomatoes & red wine

VENISON BURGER \$22

with choice of fries or potato

ASK YOUR SERVER ABOUT OUR HOMEMADE DESSERTS & AFTER DINNER DRINKS