

# COURT STREET

RESTAURANT & BAR

## DAILY SPECIALS

Tuesday, October 1, 2024

**SALMON FILET \$24**

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

**BONE-IN PORK CHOP \$24**

*with hot & sweet cherry peppers*

## SOUP DU JOUR

LENTIL SOUP \$8

## APPETIZERS

**CRABMEAT STUFFED AVOCADO \$16**

*with tomatoes, capers & onions with a light herb dressing*

**MELON, PROSCIUTTO & MOZZARELLA \$15**

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

**CHORIZO & MUSSELS \$16**

*sautéed with onions & white wine demi-glaze*

**SPINACH & APPLE SALAD \$13**

*with feta cheese, dried cranberries, pecans & maple dressing*

**SMOKED TROUT \$15**

*tomatoes, onions, capers, cucumbers & horseradish sauce*

**TRI-COLOR SALAD \$13**

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

**BEEF CARPACCIO \$15**

*thinly sliced rare filet mignon over arugula with onions, capers & pecorino romano, with basil olive oil*

## ENTRÉES

**BACON WRAPPED MEATLOAF \$20**

*served with corn, mashed potatoes & gravy*

**FILET OF SALMON STUFFED WITH CRABMEAT & SHRIMP \$33**

*in a lemon butter sauce*

**LAMB SHEPHERD'S PIE \$24**

*tender ground lamb with vegetables, topped with browned mashed potatoes*

**CHARBROILED PORTERHOUSE STEAK (20oz) \$46**

*served with choice of potato & vegetable of the day*

**SAUTÉED FILET OF RED SNAPPER \$28**

*a la veracruz, served over risotto*

**SAUTÉED CHICKEN A LA VODKA \$26**

*over crushed red pepper fettucini*

**BUFFALO CHIPOTLE SAUSAGE \$23**

*in tomato sauce over gnocchi*

**SAUTÉED SHRIMP & LOBSTER PASTA \$35**

*in a lemon butter sauce with herbs & diced tomatoes over spinach angel hair*

**BISON BURGER \$20**

*served with choice of potato or rice*

**EGGPLANT POMODORO RAVIOLI WITH SAUTÉED CHICKEN \$24**

*in a tomato marsala sauce*

**CONFIT OF DUCK \$30**

*slowly cooked half duck served in a blueberry sauce*

**BROCCOLI RABE RAVIOLI WITH SAUTÉED SHRIMP \$26**

*in a mild chipotle sauce*

**BBQ ST. LOUIS STYLE PORK RIBS \$25**

*served with potato & vegetable*

**HOT & SWEET ITALIAN SAUSAGE LASAGNA \$22**

## DESSERTS

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

**FLOURLESS CHOCOLATE CAKE \$9**

**BROWNIE SUNDAE \$9**

**VANILLA CHEESECAKE \$9**

**COCONUT CUSTARD PIE \$9**

**FRESH BERRIES & CREAM \$9**

**CHOCOLATE PUMPKIN PIE \$9**

**BLUEBERRY PIE A LA MODE \$10**