

COURT STREET

RESTAURANT & BAR

DAILY SPECIALS

Sunday, November 30, 2025

SALMON FILET \$24
with dill, lemon & butter

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

SOUP DU JOUR

LOBSTER BISQUE \$9

APPETIZERS

BEEF CARPACCIO \$17

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

BAKED ESCARGOT \$17

with butter, herbs & breadcrumbs

PEAR. MANCHEGO CHEESE & PROSCIUTTO EN CROUTE \$15

served over mixed greens with a honey dijon dressing

ROASTED BUTTERNUT SQUASH SALAD \$15

feta cheese, pomegranate seeds & pecans over mixed greens with maple dressing

AVOCADO STUFFED WITH LUMP CRABMEAT \$17

tomatoes, capers, onions & house vinaigrette

BABY MIXED GREENS SALAD \$14

pears, gorgonzola cheese, candied walnuts & balsamic dressing

GUACAMOLE & CHIPS APPETIZER \$12

ENTRÉES

SAUTÉED SHRIMP & LOBSTER PASTA \$36

with garlic, tomato, basil, lemon & butter over linguini

LOBSTER RAVIOLI \$29

a la vodka

SAUTÉED FILET OF RED SNAPPER \$28

with tomatoes, leeks, mushrooms & garlic

BRAISED LEG OF RABBIT OVER RISOTTO \$22

with oyster mushrooms, white wine, herbs & tomato sauce

TRI-COLOR CHEESE TORTELLINI WITH SAUTÉED SHRIMP \$29

in a manchego cheese based cream sauce

BRAISED OSSO BUCCO OVER RISOTTO \$38

with tomatoes, herbs & white wine

PANKO-ENCRUSTED YELLOWFIN TUNA \$28

served with wasabi and ginger/soy sauces

PEPPERCORN-ENCRUSTED NY SHELL STEAK (16 oz) \$49

with shallots, brandy & cream

POTATO-ENCRUSTED FILET OF MAHI MAHI \$26

with capers, white wine & tomato sauce

MAGRET OF DUCK \$25

duck breast in a balsamic fig glaze

SAUTÉED FILET OF ORANGE ROUGHY \$26

in a provencal sauce

LAMB SHEPARD'S PIE \$26

tender ground lamb with vegetables, topped with browned mashed potatoes

SAUTÉED FILET OF ARCTIC CHAR \$26

a la veracruz

WAGYU BURGER \$22

served with choice of potato

HOMEMADE DESSERTS

PROFITEROLES \$13 *(baked puff pastry filled with ice cream & topped with homemade grand marnier chocolate sauce)*

PECAN PIE A LA MODE \$12 BLUEBERRY PIE A LA MODE \$11 CHEESECAKE \$11 COCONUT CUSTARD PIE \$11

BREAD PUDDING A LA MODE \$11 BROWNIE SUNDAE \$11 APPLE PIE A LA MODE \$12 FLOURLESS CHOC. CAKE \$10