

# COURT STREET

RESTAURANT & BAR

## DAILY SPECIALS

Friday, September 12, 2025

SALMON FILET \$24

*with garlic, mushrooms, rosemary & red wine*

BONE-IN PORK CHOP \$24

*cajun style with sautéed onions, mushrooms & bell peppers*

## SOUP DU JOUR

LOBSTER BISQUE \$8

## APPETIZERS

BAKED ESCARGOT \$17

*with butter, herbs & breadcrumbs*

CRABMEAT STUFFED AVOCADO \$17

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

PEACH & MOZZARELLA \$14

*nj farm sourced peaches & our handmade mozzarella*

STRAWBERRY & AVOCADO SALAD \$15

*served over spinach with goat cheese, pistachios, poppy seeds & honey lemon dressing*

CRABMEAT STUFFED MUSHROOM \$16

*topped with melted swiss cheese*

TRI-COLOR SALAD \$14

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

## ENTRÉES

CHICKEN POT PIE \$26

*topped with homemade puff pastry crust*

SAUTÉED FILET OF MAHI MAHI \$26

*a la provençal*

MEDITERRANEAN RAVIOLI WITH CRUMBLED ITALIAN SAUSAGE \$26

*(eggplant, roasted pepper & black olive ravioli) a la vodka*

PAN-SEARED FILET OF ARCTIC CHAR \$26

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

BRAISED LAMB SHANK \$31

*served with garlic, rosemary, red wine & gorgonzola cheese*

PAN-SEARED SEA SCALLOPS \$36

*a la picatta*

BUFFALO CHIPOTLE SAUSAGE \$26

*over gnocchi with sautéed onions in a tomato & white wine sauce*

'WHALE' SOFT SHELL CRABS \$39

*panko-encrusted & served with a lemon butter sauce*

BEEF & ITALIAN SAUSAGE BOLOGNESE \$24

*over pappardelle pasta with a scoop of ricotta cheese*

CRAB RAVIOLI \$28

*in a white wine saffron cream sauce with peas & diced tomatoes*

WAGYU BURGER \$22

*served with choice of potato/fries*

SURF & TURF or TWIN LOBSTER TAILS \$46

*5 oz lobster tail & 6 oz medallion of filet mignon*

SAUTÉED SHRIMP & LOBSTER PASTA \$38

*with garlic, cilantro, tomatoes & white wine over angel hair*

CLAMS PASTA \$28

*baked manila clams served over linguini in a white clam sauce*

## HOMEMADE DESSERTS

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

KEY LIME PIE \$11 CHEESECAKE or ORANGE CHEESECAKE \$11 BLUEBERRY PIE A LA MODE \$11

FLOURLESS CHOC. CAKE \$10 BROWNIE SUNDAE \$10 CHOCOLATE PEANUT BUTTER PIE \$10 COCONUT CRÈME BRULEE \$12