

COURT STREET

RESTAURANT & BAR

DAILY SPECIALS

Tuesday, December 23, 2025

SALMON FILET \$24
tomato, capers & dill

BONE-IN PORK CHOP \$24
a la provençal

SOUP DU JOUR

LOBSTER BISQUE \$8

APPETIZERS

BEEF CARPACCIO \$17

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

PEAR, PROSCIUTTO & MANCHEGO CHEESE EMPANADA \$15

over mixed greens with a dijon dressing

ROASTED BUTTERNUT SQUASH SALAD \$15

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

TRI-COLOR SALAD \$14

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

STRAWBERRY & AVOCADO SALAD \$15

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

BABY MIXED GREENS SALAD \$14

apples, gorgonzola cheese, candied walnuts & balsamic dressing

ENTRÉES

BACON WRAPPED MEATLOAF \$22

served with corn, mashed potatoes & gravy

CONFIT OF DUCK \$30

slowly cooked half duck served in a blueberry sauce

CRAB RAVIOLI \$29

in a saffron cream sauce

SAUTÉED SHRIMP & LOBSTER PASTA \$36

a la vodka over crushed red pepper fettuccini

POTATO ENCRUSTED FILET OF TILAPIA \$25

a la provençal

PORK SHANK \$24

braised in white wine with herbs & tomato sauce served over risotto

SEAFOOD AU GRATIN \$36

sauteed shrimp, sea scallops, crab meat & mushrooms in a brandy cream sauce topped with swiss cheese

FOUR-CHEESE RAVIOLI WITH CRUMBLIED ITALIAN SAUSAGE \$26

(ricotta, fontina, pecorino & grana padano cheeses) a la vodka

VEAL OSSO BUCCO \$38

with white wine, tomato & herbs over risotto

PAN-SEARED SWORDFISH \$26

au poivre

BUFFALO CHIPOTLE SAUSAGE \$26

with penne in tomato sauce

SAUTÉED FILET OF STRIPED BASS \$26

a la veracruz

PUMPKIN RAVIOLI WITH SAUTÉED CHICKEN \$28

in a tomato marsala sauce with shallots

WAGYU BURGER \$22

served with choice of potato

SAUTÉED FILET OF BROOK TROUT \$26

with green peppercorns, white wine, shallots & a touch of mustard

HOMEMADE DESSERTS

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

ORANGE CRÈME BRULÉE \$12 CHEESECAKE \$11 BLUEBERRY PIE \$12 FLOURLESS CHOC. CAKE \$10

CHOCOLATE BANANA PIE \$10 BREAD PUDDING A LA MODE \$11 BROWNIE SUNDAE \$11