

COURT STREET

RESTAURANT & BAR

DAILY SPECIALS Saturday, March 14, 2026

SALMON FILET \$24
with red wine, garlic, & oyster mushrooms

BONE-IN PORK CHOP \$24
with cherry peppers

SOUP DU JOUR

NEW ENGLAND CLAM CHOWDER \$9

APPETIZERS

CRABMEAT, ASPARAGUS & GRUYERE EMPANADA \$16
over greens with italian vinaigrette dressing

SAUTÉED FROG LEGS \$16
with tomato sauce & herbs

ARTICHOKE HEART & RED POTATO SALAD \$14
with broccoli & red onions over romaine with a mustard dressing

BEEF CARPACCIO \$17
thinly sliced rare filet mignon over arugula with onions, capers & pecorino romano, with basil olive oil

TRI-COLOR SALAD \$14
arugula, radicchio, endive, goat cheese, toasted almonds, strawberries & oranges with raspberry dressing

STUFFED PORTOBELLO MUSHROOM \$14
filled with spinach, goat cheese & breadcrumbs in a shallot & red wine sauce

STRAWBERRY & AVOCADO SALAD \$15
served over baby spinach with goat cheese, pistachios, & lemon poppy seed dressing

ENTRÉES

EGGPLANT POMODORO RAVIOLI & CHICKEN \$28
in a tomato marsala sauce with shallots

SAUTÉED SHRIMP & LOBSTER PASTA \$38
with garlic, diced tomatoes, white wine & lemon basil sauce over angel hair

LEG OF RABBIT \$22
with oyster mushrooms, pearl onions, herbs, white wine, tomato sauce

STEAMED SNOW CRAB CLUSTERS (1 lb) \$48
with vegetable of the day & choice of potato

BONELESS SHORT RIBS OVER RISOTTO \$32
with a red wine reduction

FILET OF STRIPED BASS \$36
pan seared with cajun spices & topped with a mango, corn, black bean salsa

ROASTED LEG OF LAMB \$28
with garlic, red wine & gorgonzola butter sauce

POTATO-ENCRUSTED FILET OF TILAPIA \$25
a la provençal

BROILED SEA SCALLOPS \$36
with lemon & butter

PORK OSSO BUCCO OVER RISOTTO \$26
pork shank braised with white wine, tomatoes & herbs

SAUTÉED ORANGE ROUGHY \$26
a la veracruz

VENISON BURGER \$22
with choice of fries or potato

SAUTÉED FILET OF POMPANO \$26
with roasted garlic, shallots, diced tomato & white wine

BEEF & ITALIAN SAUSAGE BOLOGNESE \$24
over penne pasta with a dollop of ricotta cheese

WHITE BEAN & BLACK OLIVE RAVIOLI WITH SAUTÉED SHRIMP \$30
in a mild chipotle sauce

ASK YOUR SERVER ABOUT OUR HOMEMADE DESSERTS & AFTER DINNER DRINKS