

COURT STREET

RESTAURANT & BAR

DAILY SPECIALS

Saturday, October 11, 2025

SALMON FILET \$24

cajun style with a mango, corn & black bean salsa

BONE-IN PORK CHOP \$24

au poivre

SOUP DU JOUR

CHICKEN NOODLE \$8

APPETIZERS

SLICED AVOCADO SALAD \$14

with tomato, hearts of palm, artichoke hearts & red onion with mustard dressing

STUFFED PORTOBELLO MUSHROOM \$14

filled with spinach, goat cheese & breadcrumbs in a shallot & red wine sauce

GREEK SALAD \$16

sweet peppers, pepperoncini peppers, cucumbers, tomatoes, red onions, feta cheese & kalamata olives in an herb vinaigrette

BABY MIXED GREENS SALAD \$13

apples, gorgonzola cheese, candied walnuts & balsamic dressing

STRAWBERRY & AVOCADO SALAD \$15

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

TRI-COLOR SALAD \$14

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

ENTRÉES

LOBSTER RAVIOLI \$29

a la vodka

ROCK SHRIMP OVER SAFFRON RISOTTO \$29

sautéed rock shrimp in a white wine saffron sauce over risotto

BONELESS SHORT RIBS \$32

over risotto with a red wine sauce

POTATO-ENCRUSTED FILET OF BARRAMUNDI \$26

with capers, white wine, herbs & tomato sauce

EGGPLANT POMODORO RAVIOLI WITH SAUTÉED CHICKEN \$28

in a tomato marsala sauce

SAUTÉED FILET OF BLACK GROUPER \$28

a la veracruz

CORNISH HEN CASSEROLE \$26

with carrots, potatoes & tomato sauce

SAUTÉED FILET OF BROOK TROUT \$26

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

CONFIT OF DUCK \$30

slowly cooked half duck served in a blueberry sauce

SAUTÉED SHRIMP & OCTOPUS PASTA \$36

over penne pasta in lemon butter sauce with tomato & garlic

BRAISED PORK SHANK \$24

in white wine & tomato sauce – over risotto

ROASTED RED PEPPER, MOZZARELLA & BASIL RAVIOLI WITH SAUTÉED SHRIMP \$29

in a mild tomato chipotle sauce

SESAME-ENCRUSTED SWORDFISH \$26

with mandarin orange & sesame ginger sauce

WAGYU BURGER \$22

served with choice of potato/fries

HOMEMADE DESSERTS

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

APPLE PIE A LA MODE \$11

FLOURLESS CHOC. TRUFFLE CAKE \$10

CHEESECAKE \$11

TIRAMISU \$12

COCONUT CUSTARD PIE \$10

BROWNIE SUNDAE \$10

CHOCOLATE BANANA PIE \$10

PEACH PIE A LA MODE \$11