

# COURT STREET

RESTAURANT & BAR

## DAILY SPECIALS

Thursday, June 19, 2025

### SALMON FILET \$24

*cajun style – served with a corn, black bean & mango salsa*

### BONE-IN PORK CHOP \$24

*with shallots, mushrooms & marsala*

## SOUP DU JOUR

BLACK BEAN \$8

## APPETIZERS

### BEEF CARPACCIO \$16

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

### WATERMELON SALAD \$13

*sweet peppers, cucumbers & feta cheese over romaine with mint balsamic dressing*

### PROSCIUTTO & GOAT CHEESE CROSTINIS \$13

*drizzled with honey*

### PEACH & AVOCADO SALAD \$15

*toasted almonds & goat cheese over greens with honey balsamic dressing*

### ASPARAGUS & CRABMEAT \$16

*with tomatoes, capers, onions & house vinaigrette*

### ARUGULA & RADICCHIO SALAD \$14

*arugula, radicchio, goat cheese, toasted almonds, strawberries & oranges with honey balsamic dressing*

## ENTRÉES

### CHAR BROILED ANGUS BONE-IN RIBEYE STEAK (18 oz) \$54

*cooked to your liking & served with vegetable & potato*

### LOBSTER RAVIOLI \$28

*in a saffron cream sauce with white wine & herbs*

### SAUTÉED FILET OF RED SNAPPER \$28

*a la veracruz*

### LAMB STEW \$26

*tender pieces of braised lamb in a white wine tomato sauce with herbs & vegetables over egg noodles*

### CLAMS PASTA \$26

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

### MAGRET OF DUCK \$25

*roasted duck breast served with shallots & raisins in a port wine reduction*

### SAUTÉED SHRIMP & LOBSTER PASTA \$36

*over angel hair pasta with a white wine sauce with butter and lemon*

### BUFFALO CHIPOTLE SAUSAGE \$25

*sautéed with onions & tomato sauce served over gnocchi*

### PAN-SEARED FILET OF SWORDFISH \$26

*au poivre*

### FILET MIGNON OF PORK MILANESE \$24

*topped with hot & sweet cherry peppers & served with a side house salad*

### POTATO ENCRUSTED FILET OF HALIBUT \$29

*with capers, herbs & white wine in tomato sauce*

### BROCCOLI RABE RAVIOLI WITH CRUMBLIED ITALIAN SAUSAGE \$26

*a la vodka*

### WAGYU BURGER \$20

*with choice of potato*

### SAUTÉED FILET OF BRANZINI \$26

*with garlic & diced tomato in a saffron butter sauce with a touch of cream*

## HOMEMADE DESSERTS

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

APPLE PIE A LA MODE \$11 FRESH BERRIES & CREAM \$9 CHOCOLATE BANANA PIE \$10 CHEESECAKE \$10

FLOURLESS CHOCOLATE TRUFFLE CAKE \$9 BROWNIE SUNDAE \$10 BLUEBERRY PIE A LA MODE \$11