

# COURT STREET

RESTAURANT & BAR

## DAILY SPECIALS

Saturday, July 12, 2025

SALMON FILET \$24  
*with garlic, rosemary & red wine*

BONE-IN PORK CHOP \$24  
*with garlic & ginger soy sauce*

## SOUP DU JOUR

CREAM OF MUSHROOM \$8

## APPETIZERS

AVOCADO CITRUS SALAD \$14

*orange, grapefruit, pistachios & goat cheese over arugula with a lemon poppy dressing*

½ DOZEN OYSTERS \$15

*served ice cold on the half shell*

PEACH & AVOCADO SALAD \$15

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

CRABMEAT STUFFED MUSHROOM \$16

*topped with melted swiss cheese*

WATERMELON SALAD \$13

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

TRI-COLOR SALAD \$14

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

## ENTRÉES

DOUBLE CUT BERKSHIRE PORK CHOP \$34

*served with hot & sweet cherry peppers*

SEAFOOD PASTA \$38

*sautéed shrimp, scallops, clams & mussels with garlic & diced tomato in lemon butter sauce*

BEEF RAGU \$25

*over pappardelle pasta*

SUSHI TUNA \$36

*panko encrusted tuna served with wasabi sauce and ginger-soy sauce*

EGGPLANT POMODORO RAVIOLI WITH SAUTÉED CHICKEN \$26

*in tomato marsala sauce*

LOBSTER RAVIOLI \$28

*in a white wine, herbs & tomato saffron cream sauce*

SAUTÉED FILET OF BLACK PERCH \$26

*a la veracruz*

LAMB STEW \$26

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

POTATO-ENCRUSTED FILET OF HALIBUT \$29

*served with a white wine tomato sauce with herbs & capers*

VEAL OSSO BUCCO \$34

*veal shank braised in white wine, herbs & tomato served over risotto*

PAN SEARED SEA SCALLOPS \$36

*over saffron risotto*

VENISON BURGER \$20

*with choice of potato*

SAUTÉED SHRIMP & LOBSTER PASTA \$36

*a la vodka over crushed red pepper fettuccini*

ARUGULA & GOAT CHEESE RAVIOLI WITH CUMBLED ITALIAN SAUSAGE \$26

*a la vodka*

TRADITIONAL POT ROAST \$26

*just like mom used to make*

## HOMEMADE DESSERTS

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

PEACH or BLUEBERRY PIE A LA MODE \$11 BERRIES & CREAM \$9 KEY LIME PIE \$11 CREME BRULEE \$12

CHEESECAKE \$10 FLOURLESS CHOC. TRUFFLE CAKE \$9 BROWNIE SUNDAE \$10 CHOCOLATE PEANUT BUTTER PIE \$10