

COURT STREET

RESTAURANT & BAR

DAILY SPECIALS

Wednesday, February 18, 2026

SALMON FILET \$24
a la provencal

BONE-IN PORK CHOP \$24
with lemon, garlic & thyme

SOUP DU JOUR CREAM OF ASPARAGUS \$8

APPETIZERS

MUSSELS OREGANATA \$16

baked with compound butter, herbs, shallots, white wine & bread crumbs

ASPARAGUS & GRUYERE EMPANADA \$15

over romaine with italian vinaigrette dressing

AVOCADO & CRABMEAT \$17

with tomatoes, capers & onions with a light herb dressing

CITRUS & AVOCADO SALAD \$15

orange, grapefruit & pomegranate seeds over arugula with lemon poppy dressing

TRI-COLOR SALAD \$14

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

GUACAMOLE & CHIPS APPETIZER \$12

homemade guacamole

ENTRÉES

LOBSTERFEST \$35

a 1.25lb steamed lobster with house salad, vegetable of the day & potato

DOUBLE-CUT BERKSHIRE PORK CHOP \$36

roasted to perfection with sweet & hot cherry peppers

SURF & TURF or TWIN LOBSTER TAILS \$46

6 oz filet mignon & 5 oz lobster tail served with vegetable & potato

SAUTÉED CHICKEN A LA VODKA \$27

over crushed red pepper fettuccini

CLAMS PASTA \$28

baked manila clams over linguini in white clam sauce

DUCK MAGRET \$29

with a balsamic glaze

SESAME-ENCRUSTED ARCTIC CHAR \$30

with mandarin orange, sesame & ginger

LOBSTER RAVIOLI \$29

a la vodka

LAMB STEW \$26

tender pieces of lamb braised in white wine, herbs & tomato sauce served over egg noodles

FISH CAKES \$28

handmade flounder cakes sautéed & served with remoulade sauce

SAUTÉED FILET OF BLACK SEA BASS \$28

with mushrooms, red wine, oregano & a touch of cream

GNOCHI WITH BUFFALO SAUSAGE \$25

in chipotle sauce

PANKO-ENCRUSTED SUSHI GRADE TUNA \$36

served with wasabi and ginger soy sauce

ARUGULA RAVIOLI WITH SAUTÉED SHRIMP \$30

with asparagus, diced tomatoes, garlic & basil

SAUTÉED FILET OF BRANZINI \$26

with shiitake mushrooms, ginger & soy sauce

BEEF & ITALIAN SAUSAGE LASAGNA \$24

ASK YOUR SERVER ABOUT OUR HOMEMADE DESSERTS & AFTER DINNER DRINKS