

# COURT STREET

RESTAURANT & BAR

## DAILY SPECIALS

Wednesday, February 18, 2026

SALMON FILET \$24  
*a la provençal*

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*

GNOCCHI 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**