

COURT STREET

RESTAURANT & BAR

DAILY SPECIALS

Tuesday, February 17, 2026

SALMON FILET \$24
a la provençal

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

SOUP DU JOUR

CREAM OF ASPARAGUS \$8

APPETIZERS

STUFFED PORTOBELLO MUSHROOM \$14

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

BABY MIXED GREENS SALAD \$14

pears, gorgonzola cheese, candied walnuts & balsamic dressing

AVOCADO & CRABMEAT \$17

with tomatoes, capers & onions with a light herb dressing

TRI-COLOR SALAD \$14

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

ROASTED SWEET POTATO SALAD \$15

with feta cheese, pecans, pomegranate seeds over greens with maple dressing

GUACAMOLE & CHIPS APPETIZER \$12

homemade guacamole

ENTRÉES

BACON-WRAPPED MEATLOAF \$22

served with mashed potatoes & gravy

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

POTATO-ENCRUSTED FILET OF HALIBUT \$30

a la provençal

DUCK MAGRET \$29

with a fig 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

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

DOUBLE-CUT BERKSHIRE PORK CHOP \$36

roasted to perfection with sweet & hot cherry peppers

SAUTÉED FILET OF BRANZINI \$26

with shiitake mushrooms, ginger & soy sauce

ASK YOUR SERVER ABOUT OUR HOMEMADE DESSERTS & AFTER DINNER DRINKS