

COURT STREET

RESTAURANT & BAR

DAILY SPECIALS

Wednesday, September 4, 2024

SALMON FILET \$24

cajun style with a corn, mango & black bean salsa

BONE-IN PORK CHOP \$24

with mushrooms in a red wine sauce

SOUP DU JOUR

LENTIL SOUP \$8

APPETIZERS

STUFFED PORTOBELLO MUSHROOM \$14

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

CHORIZO & MUSSELS \$16

sautéed with onions & white wine demi-glaze

BABY MIXED GREENS SALAD \$12

apples, gorgonzola cheese, candied walnuts & balsamic dressing

CRABMEAT STUFFED MUSHROOM \$16

topped with melted swiss cheese

BEEF CARPACCIO \$15

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

TRI-COLOR SALAD \$13

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

ENTRÉES

LOBSTERFEST \$35

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

BACON WRAPPED MEATLOAF \$20

served with corn, mashed potato & gravy

LAMB SHEPARD'S PIE \$24

tender ground lamb with vegetables, topped with browned mashed potatoes

SOFT SHELL CRABS \$39

a la francaise

BRAISED BEEF RAVIOLI \$26

with sautéed mushrooms in a red wine reduction

MAGRET OF DUCK \$25

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

STUFFED FILET OF SALMON \$33

stuffed with crabmeat & shrimp in a lemon butter sauce

WILD MUSHROOM RAVIOLI WITH SAUTÉED CHICKEN \$24

in a tomato marsala sauce with shallots

SUSHI TUNA \$36

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

CHAR-BROILED PORTERHOUSE STEAK (28 oz) \$59

served with vegetable & choice of potato

LAMB BURGER \$20

served with choice of potato or rice

SAUTÉED RED SNAPPER \$28

a la veracruz over risotto

BUFFALO CHIPOTLE SAUSAGE \$23

served over gnocchi in a tomato sauce

PAN SEARED SWORDFISH \$28

sesame encrusted & served with an orange ginger sauce

DESSERTS

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

BROWNIE SUNDAE \$9

VANILLA CHEESECAKE \$9

BERRIES & CREAM \$9

FLOURLESS CHOCOLATE CAKE \$9

CHOCOLATE PEANUT BUTTER PIE \$9

APPLE or BLUEBERRY PIE A LA MODE \$10