

COURT STREET

RESTAURANT & BAR

DAILY SPECIALS

Monday, September 9, 2024

SALMON FILET \$24

cajun style with a corn, mango & black bean salsa

BONE-IN PORK CHOP \$24

with sweet & hot cherry peppers

SOUP DU JOUR

MANHATTAN CLAM CHOWDER \$8

APPETIZERS

BAKED ESCARGOT \$16

with butter, herbs & breadcrumbs

CHORIZO & SHRIMP \$16

sautéed with onions & white wine demi-glaze

CRABMEAT STUFFED AVOCADO \$16

with tomatoes, capers & onions with a light herb dressing

GRILLED PEACHES WITH MARSCAPONE CHEESE \$15

drizzled with honey balsamic reduction

½ DOZEN OYSTERS \$15

on the half shell & served with homemade cocktail sauce

SPINACH & APPLE SALAD \$13

with feta cheese, dried cranberries, pecans & maple dressing

SPICY FILET MIGNON TIPS \$16

with hot & sweet cherry peppers

TRI-COLOR SALAD \$13

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

ENTRÉES

PRIME RIB \$30 (END CUTS AVAILABLE WHILE SUPPLIES LAST)

16 oz cut of slow roasted prime rib with salad, vegetable of the day & choice of potato

CHAR-BROILED PRIME NY STRIP STEAK (16 oz) \$56

served with vegetable & choice of potato

BRAISED BEEF RAVIOLI \$26

with sautéed mushrooms in a red wine reduction

SAUTÉED SHRIMP & LOBSTER PASTA \$35

with garlic, diced tomatoes & basil in a lemon butter sauce over angel hair pasta

ROASTED LEG OF LAMB \$28

with garlic, rosemary, gorgonzola & a red wine reduction

POTATO ENCRUSTED FILET OF TILAPIA \$25

with capers & garlic in a white wine tomato sauce

PORK SHANK OVER RISOTTO \$24

braised in white wine, herbs & tomato sauce

MAINE LOBSTER RAVIOLI \$27

in a white wine & saffron cream sauce with herbs, peas & diced tomatoes

SHRIMP STUFFED WITH CRABMEAT \$35

served in a lobster sauce

LAMB BURGER \$20

served with choice of potato or rice

SAUTÉED FILET OF BRANZINI \$26

served over saffron risotto

BUFFALO CHIPOTLE SAUSAGE \$23

served over gnocchi in a tomato sauce

BONE-IN SHORT RIBS \$32

served with mashed potatoes & gravy

DESSERTS

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

BROWNIE SUNDAE \$9

VANILLA CHEESECAKE \$9

FRESH STRAWBERRIES & CREAM \$9

FLOURLESS CHOCOLATE CAKE \$9

CHOCOLATE PUMPKIN PIE \$9

APPLE or BLUEBERRY PIE A LA MODE \$10