

# COURT STREET

RESTAURANT & BAR

## DAILY SPECIALS

Wednesday, November 20, 2024

SALMON FILET \$24

*cajun style with a mango, corn, black bean salsa*

BONE-IN PORK CHOP \$24

*a la provençal*

## SOUP DU JOUR

CARROT GINGER \$8

## APPETIZERS

CHORIZO & SHRIMP \$16

*sautéed with onions & white wine demi-glaze*

BAKED ESCARGOT \$16

*with butter, herbs & breadcrumbs*

ROASTED ACORN SQUASH SALAD \$13

*feta cheese, dried cranberries & pecans over mixed greens with maple dressing*

STUFFED PORTOBELLO MUSHROOM \$14

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

BEEF CARPACCIO \$16

*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 dressin*

GUACAMOLE AND CHIPS \$11

## ENTRÉES

LOBSTERFEST \$35

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

BRAISED LEG OF RABBIT \$26

*served over risotto with shiitake mushrooms in a red wine sauce*

PORK SHANK \$24

*braised in white wine with herbs & tomato sauce served over risotto*

BUFFALO CHIPOTLE SAUSAGE \$23

*in tomato sauce served over gnocchi*

BERKSHIRE PORK CHOP MILANESE \$26

*topped with hot & sweet cherry peppers served with a side of house salad*

KING CRAB LEGS \$59

*one pound - steamed & served with drawn butter & mustard sauce*

ROASTED BUTTERNUT SQUASH RAVIOLI WITH SAUTEED CHICKEN \$26

*in a marsala tomato sauce*

WAGYU BURGER \$20

*served with choice of potato or rice*

SAUTÉED SHRIMP & LOBSTER PASTA \$35

*a la vodka over penne*

CONFIT OF DUCK \$30

*served with blueberry sauce*

SWORDFISH FILET \$28

*au poivre*

SAUTEED FILET OF RED SNAPPER \$29

*wih garlic, diced tomato, herbs, white wine, saffron over risotto*

MEDITERRANEAN RAVIOLI WITH SAUTÉED SHRIMP \$28

*(eggplant, roasted pepper & black olives)in a mild tomato chipotle sauce*

CRAB RAVIOLI WITH BLACK SQUID INK DOUGH \$26

*in a saffron cream sauce with peas & tomato*

## DESSERTS

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

BROWNIE SUNDAE \$9 VANILLA CHEESECAKE \$9 APPLE or BLUEBERRY PIE A LA MODE \$10 ORANGE CRÉME BRULEE \$10

PEANUT BUTTER PIE \$9 FLOURLESS CHOCOLATE CAKE \$9 FRESH BERRIES & CREAM \$9