

COURT STREET

RESTAURANT & BAR

DAILY SPECIALS Sunday, April 12, 2026

SALMON FILET \$24
with leeks, tomato, saffron, white wine & cream

BONE-IN PORK CHOP \$24
with apples, brandy & cream

SOUP DU JOUR

NEW ENGLAND CLAM CHOWDER \$9

APPETIZERS

BEEF CARPACCIO \$17

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

CRABMEAT STUFFED MUSHROOMS \$16

topped with melted swiss cheese

PEAR & ARUGULA SALAD \$14

with gorgonzola cheese & pine nuts in a honey dijon dressing

STEAMED MUSSELS \$16

with garlic, white wine & butter

AVOCADO STUFFED WITH LUMP CRABMEAT \$17

tomatoes, capers, onions & house vinaigrette

TRI-COLOR SALAD \$14

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

ENTRÉES

PAN-SEARED N.Y. PRIME STRIP STEAK (16 oz) \$64

served with choice of potato & vegetable of the day

PANKO-ENCRUSTED SUSHI GRADE TUNA \$36

with wasabi sauce & ginger soy sauce

SAUTÉED MAGRET OF DUCK \$29

with shallots, green peppercorns, mustard & white wine

ROASTED BERKSHIRE PORK CHOP \$28

with cherry peppers

SAUTÉED FILET OF BRANZINI \$26

with garlic, cilantro, butter & white wine

BACON-WRAPPED VEAL MEDALLIONS \$32

served with shallots & cremini mushrooms in a madeira wine sauce

LAMB SHEPARD'S PIE \$26

tender ground lamb with vegetables, topped with browned mashed potatoes

PAN-SEARED STRIPED BASS \$26

cajun style topped with a mango, corn & black bean salsa

ARTICHOKE HEARTS RAVIOLI & SAUTÉED SHRIMP \$30

in a chili tomato sauce

CHICKEN POT PIE \$26

topped with homemade puff pastry crust

SAUTÉED SWORDFISH \$26

au poivre

ROASTED PORK TENDERLOIN \$23

with shiitake mushrooms, oregano & red wine

POTATO-ENCRUSTED FILET OF HALIBUT \$30

with capers, garlic & herbs in a white wine tomato sauce

GOAT CHEESE RAVIOLI WITH CRUMBLIED ITALIAN SAUSAGE \$26

a la vodka

LAMB BURGER \$22

with choice of fries or potato

SAUTÉED MAHI MAHI \$26

a la veracruz

ASK YOUR SERVER ABOUT OUR HOMEMADE DESSERTS & AFTER DINNER DRINKS