

# COURT STREET

RESTAURANT & BAR

## DAILY SPECIALS Monday, May 18, 2026

SALMON FILET \$24  
*with a balsamic truffle glaze*

BONE-IN PORK CHOP \$24  
*with hot & sweet cherry peppers*

### SOUP DU JOUR CREAM OF ASPARAGUS \$8

### APPETIZERS

PEAR, PROSCIUTTO & GORGONZOLA EMPANADA \$16  
*served over mixed greens with dijon honey mustard*

BEEF CARPACCIO \$17  
*thinly sliced rare filet mignon over arugula with onions, capers & pecorino romano, with basil olive oil*

WATERMELON SALAD \$13  
*sweet peppers, cucumbers & feta cheese over romaine with mint balsamic dressing*

STRAWBERRY & AVOCADO SALAD \$15  
*served over spinach with goat cheese, pistachios, poppy seeds & honey lemon dressing*

TRI-COLOR SALAD \$14  
*arugula, radicchio, endive, goat cheese, toasted almonds, strawberries & oranges with raspberry dressing*

AVOCADO WITH LUMP CRABMEAT \$16  
*tomatoes, capers, onions & house vinaigrette*

### ENTRÉES

PRIME RIB \$38  
*16 oz cut of slow roasted prime rib with salad, vegetable of the day & choice of potato*

SAUTÉED MAKO SHARK \$24  
*au poivre*

LAMB SHEPARD'S PIE \$26  
*tender ground lamb with vegetables, topped with browned mashed potatoes*

SAUTÉED SHRIMP & LOBSTER PASTA \$38  
*with garlic, tomato & basil in lemon butter sauce over angel hair pasta*

TUSCAN RAVIOLI WITH SAUTÉED CHICKEN \$28  
*(potato, leek & pancetta ravioli) in tomato marsala sauce with shallots*

SAUTÉED MAHI MAHI \$26  
*a la veracruz*

SOFT SHELL CRABS \$39  
*a la piccata*

BRAISED LAMB SHANK \$32  
*with rosemary, red wine & gorgonzola cheese*

SAUTÉED MAHI MAHI \$26  
*a la veracruz*

PRIME RIBEYE STEAK (14 oz) \$59  
*pan seared & served with vegetable & choice of potato*

LOBSTER RAVIOLI \$29  
*a la vodka*

WILD BOAR BURGER \$22  
*with choice of fries or potato*

BRAISED PORK SHANK OVER RISOTTO \$24  
*with white wine, herbs & tomato sauce*

STEAMED KING CRAB LEGS (1 lb) \$69  
*served with a miami mustard sauce and drawn butter for dipping*

MAGRET OF DUCK \$29  
*boneless breast of long island duckling with a balsamic fig reduction*

BEEF & ITALIAN SAUSAGE BOLGNESE \$24  
*over penne with a dollop of ricotta cheese*

**ASK YOUR SERVER ABOUT OUR HOMEMADE DESSERTS & AFTER DINNER DRINKS**