

COURT STREET

RESTAURANT & BAR

DAILY SPECIALS Friday, June 20, 2025

SALMON FILET \$24

cajun style – served with a corn, black bean & mango salsa

BONE-IN PORK CHOP \$24

with shallots, mushrooms & marsala

SOUP DU JOUR

ITALIAN SAUSAGE GNOCCHI \$8

APPETIZERS

PEACH & AVOCADO SALAD \$15

toasted almonds & goat cheese over greens with honey balsamic dressing

STUFFED PORTOBELLO MUSHROOM \$14

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

WATERMELON SALAD \$13

sweet peppers, cucumbers & feta cheese over romaine with mint balsamic dressing

PROSCIUTTO & GOAT CHEESE CROSTINIS \$13

drizzled with honey

ASPARAGUS & CRABMEAT \$16

with tomatoes, capers, onions & house vinaigrette

ARUGULA & RADICCHIO SALAD \$14

arugula, radicchio, goat cheese, toasted almonds, strawberries & oranges with honey balsamic dressing

ENTRÉES

CHAR BROILED ANGUS BONE-IN RIBEYE STEAK (22 oz) \$64

cooked to your liking & served with vegetable & potato

CRAB & LOBSTER RAVIOLI \$28

in a saffron cream sauce with white wine, tomato & herbs

VEAL ROLLATINI \$32

breaded veal cutlet stuffed with prosciutto, spinach & fontina cheese in a port wine sauce with mushrooms

SAUTÉED FILET OF RED SNAPPER \$28

a la veracruz

LAMB STEW \$26

tender pieces of braised lamb in a white wine tomato sauce with herbs & vegetables over egg noodles

CLAMS PASTA \$26

baked manila clams served over linguini in a white clam sauce

MAGRET OF DUCK \$25

roasted duck breast served in a balsamic fig sauce

SAUTÉED SHRIMP & LOBSTER PASTA \$36

over angel hair pasta with a white wine sauce with butter and lemon

BUFFALO CHIPOTLE SAUSAGE \$25

sautéed with onions & tomato sauce served over gnocchi

PAN-SEARED FILET OF SWORDFISH \$26

au poivre

FILET MIGNON OF PORK MILANESE \$24

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

POTATO ENCRUSTED FILET OF HALIBUT \$29

with capers, herbs & white wine in tomato sauce

BROCCOLI RABE RAVIOLI WITH CRUMBLIED ITALIAN SAUSAGE \$26

a la vodka

WAGYU BURGER \$20

with choice of potato

SAUTÉED FILET OF BRANZINI \$26

with garlic & diced tomato in a saffron butter sauce with a touch of cream

HOMEMADE DESSERTS

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

APPLE PIE A LA MODE \$11

FRESH BERRIES & CREAM \$9

CHOCOLATE BANANA PIE \$10

CHEESECAKE \$10

FLOURLESS CHOCOLATE TRUFFLE CAKE \$9

BROWNIE SUNDAE \$10

BLUEBERRY PIE A LA MODE \$11

KEY LIME PIE \$11