

COURT STREET

RESTAURANT & BAR

DAILY SPECIALS Friday, July 10, 2026

SALMON FILET \$24
with a peach sauce

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

SOUP DU JOUR CHICKEN NOODLE \$8

APPETIZERS

- ROASTED BRUSSEL SPROUTS SALAD \$15
with artichoke hearts, toasted almonds & mustard dressing over romaine lettuce
- AVOCADO STUFFED WITH SHRIMP \$17
tomatoes, capers, onions & house vinaigrette
- WATERMELON SALAD \$14
sweet peppers, cucumbers & feta cheese over romaine with mint balsamic dressing
- CRABMEAT, ASPARAGUS & GRUYERE EMPANADA \$16
over romaine with italian vinaigrette dressing
- PEACH & AVOCADO SALAD \$15
with toasted almonds & goat cheese over greens with honey balsamic dressing
- STEAMED MUSSELS \$16
with garlic, diced tomato, white wine & butter

ENTRÉES

- SURF & TURF or LOBSTER TAILS \$46
5 oz lobster tail & 6 oz medallion of filet mignon
- CHAR-BROILED PORTERHOUSE STEAK (22 oz) \$66
served with vegetable & choice of potato
- SAUTÉED STRIPED BASS \$26
with garlic, tomatoes, lemon & capers
- CHICKEN FRICASEE \$26
half chicken cooked in white wine, tomato & herbs
- PAN-SEARED FILET OF HAMACHI \$28
with shiitake mushrooms & ginger soy sauce
- BONELESS SHORT RIBS OVER RISOTTO \$29
with a red wine sauce
- BAKED CRABMEAT-STUFFED FILET OF TILAPIA \$30
with a beurre blanc sauce
- BERKSHIRE PORK CHOP \$28
roasted & served with hot & sweet cherry peppers
- SAUTÉED SEA SCALLOPS \$36
over saffron risotto
- FOUR CHEESE RAVIOLI WITH CRUMBLIED ITALIAN SAUSAGE \$26
(ricotta, pecorino romano, grana padana & fontina cheeses) a la vodka
- WAGYU BEEF BURGER \$22
with choice of potato or fries
- MEDITERRANEAN RAVIOLI WITH SAUTÉED SHRIMP \$30
(eggplant, roasted pepper & black olive ravioli) in a tomato chipotle sauce
- ROASTED LEG OF VENISON \$29
with red wine & gorgonzola cheese
- PANKO-ENCRUSTED SUSHI GRADE TUNA \$38
served with wasabi & ginger soy sauce
- VEGETABLE RAVIOLI WITH SAUTÉED CHICKEN \$28
(carrot, onion, zucchini & eggplant ravioli) in a tomato marsala sauce
- SAUTÉED BRANZINI \$26
with garlic, grape tomatoes, cilantro, lemon & white wine

ASK YOUR SERVER ABOUT OUR HOMEMADE DESSERTS & AFTER DINNER DRINKS