

COURT STREET

RESTAURANT & BAR

DAILY SPECIALS Sunday, June 7, 2026

SALMON FILET \$24

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

BONE-IN PORK CHOP \$24

au poivre

SOUP DU JOUR

LOBSTER BISQUE \$10

APPETIZERS

SHRIMP & MANGO CEVICHE \$16

with tomatoes, cilantro, cucumbers, red onions, avocado & citrus juice

STUFFED PORTOBELLO MUSHROOM \$14

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

TRI-COLOR SALAD \$14

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

POACHED MUSSELS \$16

with garlic, diced tomato, white wine & butter

ASPARAGUS & CRABMEAT \$16

with tomatoes, capers, onions & house vinaigrette

PEACH & AVOCADO SALAD \$15

toasted almonds & goat cheese over greens with honey balsamic dressing

ENTRÉES

CHAR-BROILED T-BONE STEAK (20 oz) \$58

served with vegetable & choice of potato

POTATO-ENCRUSTED FILET OF TILE FISH \$26

with capers, white wine, herbs & tomato sauce

CONFIT OF DUCK \$30

slowly cooked half duck served in a blueberry sauce

SURF & TURF or TWIN LOBSTER TAILS \$46

5 oz lobster tail & 6 oz medallion of filet mignon

BUFFALO CHIPOTLE SAUSAGE \$25

over gnocchi

ROASTED RED PEPPER RAVIOLI WITH SAUTÉED SHRIMP \$30

a la vodka

ROASTED BERKSHIRE PORK CHOP \$28

served with hot & sweet cherry peppers

SAUTÉED SEA SCALLOPS \$36

with a lemon butter sauce

BRAISED PORK SHANK \$24

over risotto with tomato sauce, white wine & herbs

SAUTÉED SHRIMP & LOBSTER PASTA \$38

with garlic & diced tomato in a lemon butter sauce over pappardelle pasta

ROASTED VEAL TENDERLOIN \$32

with shallots, shiitake mushrooms & port wine

SAUTÉED FILET OF POMPARNO \$26

with oyster mushrooms, roasted garlic & red wine

VEGETABLE RAVIOLI \$24

in a tomato chipotle sauce

SAUTÉED FILET OF GROUPER \$29

a la veracruz

WAGYU BURGER \$22

with choice of potato or fries

ASK YOUR SERVER ABOUT OUR HOMEMADE DESSERTS & AFTER DINNER DRINKS