

COURT STREET

RESTAURANT & BAR

DAILY SPECIALS Thursday, July 2, 2026

SALMON FILET \$24
with a butter & lime sauce

BONE-IN PORK CHOP \$24
with garlic, red wine, mushrooms & rosemary

SOUP DU JOUR

BLACK BEAN SOUP \$8

APPETIZERS

AVOCADO STUFFED WITH LUMP CRABMEAT \$17

tomatoes, capers, onions & house vinaigrette

WATERMELON SALAD \$14

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

PEACH & AVOCADO SALAD \$15

with a honey balsamic dressing

MELON, PROSCIUTTO & MOZZARELLA \$15

with sundried tomatoes, roasted red peppers & basil-infused olive oil

STEAMED MUSSELS \$16

with garlic, diced tomato, white wine & butter

TRI-COLOR SALAD \$14

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

ENTRÉES

CHAR-BROILED PORTERHOUSE STEAK (22 oz) \$66

served with vegetable & choice of potato

SAUTÉED SHRIMP & LOBSTERTAIL PASTA \$38

with garlic & tomato in a lemon butter sauce

DOUBLE-CUT BERKSHIRE PORK CHOP \$36

roasted & served with hot & sweet cherry peppers

SAUTÉED MAKO SHARK \$24

au poivre

MAGRET OF DUCK \$29

boneless breast of long island duckling with shallots & fig reduction

LOBSTER RAVIOLI \$29

with oyster mushrooms, diced tomato, white wine in a basil butter sauce

BRAISED BONE-IN SHORT RIBS OVER RISOTTO \$34

with a chili tomato sauce

POTATO-ENCRUSTED FILET OF TILAPIA \$25

with garlic, tomatoes, cilantro & white wine

FOUR CHEESE RAVIOLI WITH CRUMBLIED ITALIAN SAUSAGE \$26

(ricotta, pecorino romano, grana padans & fontina cheeses) a la vodka

WILD BOAR 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 LAMB \$28

with red wine & gorgonzola cheese

PAN-SEARED SUSHI GRADE TUNA \$38

seared with cajun spices & topped with a mango, corn & black bean salsa

VEGETABLE RAVIOLI WITH SAUTÉED CHICKEN \$28

(carrot, onion, zucchini & eggplant ravioli) in a tomato marsala sauce

SHRIMP RISOTTO \$29

sautéed shrimp over saffron risotto

BAKED LANE SNAPPER \$28

with shiitake mushrooms, kalamata olives, herbs & red wine

ASK YOUR SERVER ABOUT OUR HOMEMADE DESSERTS & AFTER DINNER DRINKS