

COURT STREET

RESTAURANT & BAR

DAILY SPECIALS

Tuesday, September 15, 2026

SALMON FILET \$24
with garlic, ginger & soy sauce

BONE-IN PORK CHOP \$24
with shallots, mushrooms & marsala wine

SOUP DU JOUR

LENTIL SOUP \$9

APPETIZERS

SPINACH & RICOTTA EMPANADA \$15

with parmesan cheese, served over greens with a honey dijon mustard

PEACH & AVOCADO SALAD \$15

toasted almonds & goat cheese over greens with honey balsamic dressing

GUACAMOLE & CHIPS APPETIZER \$11

homemade guacamole

TRI-COLOR SALAD \$14

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

CRABMEAT STUFFED AVOCADO \$17

with tomatoes, capers & onions with a light herb dressing

FIG & GOAT CHEESE SALAD \$15

with pistachios & crunchy bacon over arugula with lemon poppy dressing

ENTRÉES

BACON WRAPPED MEATLOAF \$22

served with corn, mashed potatoes & gravy

PAN-SEARED SWORDFISH STEAK \$26

au poivre

BUFFALO SAUSAGE OVER PENNE \$26

in a tomato chipotle sauce

LOBSTER RAVIOLI \$30

in a saffron cream sauce with white wine, peas & diced tomato

ROASTED PORK FLAT IRON STEAK \$26

with oyster mushrooms & red wine sauce

SAUTÉED SHRIMP & LOBSTERTAIL PASTA \$38

with garlic, diced tomato, basil & lemon sauce over penne pasta

ARTICHOKE HEART RAVIOLI WITH CHICKEN \$28

in a shallot marsala tomato sauce

BAKED SHRIMP STUFFED WITH CRABMEAT \$38

served with a beurre blanc sauce

CHAR-BROILED T-BONE STEAK (20 oz) \$8

served with choice of potato & vegetable of the day

PAN-SEARED ARCTIC CHAR \$28

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

BBQ ST. LOUIS STYLE PORK RIBS \$25

served 2 with potato & vegetable of the day

FOUR CHEESE RAVIOLI WITH ITALIAN SAUSAGE \$28

(ricotta, fontina, pecorino romano & grana padana cheese ravioli) in vodka sauce

SAUTÉED FILET OF BRANZINI \$26

a la provençal

DUCK CONFIT \$30

with a blueberry sauce

SAUTÉED FILET OF MAHI MAHI \$26

with shiitake mushrooms, scallions, diced tomatoes & red wine

BISON BURGER \$22

with choice of potato or fries

ASK YOUR SERVER ABOUT OUR HOMEMADE DESSERTS & AFTER DINNER DRINKS