

COURT STREET

RESTAURANT & BAR

served with corn, mashed potatoes & gravy

DAILY SPECIALS

Wednesday, September 23, 2026

SALMON FILET \$24
a la provençal

BONE-IN PORK CHOP \$24
with hot & sweet cherry peppers

SOUP DU JOUR

CREAM OF MUSHROOM \$8

APPETIZERS

BAKED MUSSELS \$17

with garlic, diced tomato, white wine & butter

BEEF CARPACCIO \$17

thinly sliced rare filet mignon over arugula with onions, capers & pecorino romano, with basil olive oil

CHIPS & GUACAMOLE \$11

homemade guacamole

CRABMEAT STUFFED AVOCADO \$17

with tomatoes, capers & onions with a light herb dressing

ROASTED BUTTERNUT SQUASH SALAD \$15

with pecans, dried cranberries & feta cheese over mixed greens with a maple dressing

TRI-COLOR SALAD \$14

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

ENTRÉES

LOBSTERFEST \$35

a 1.25lb steamed lobster with house salad, vegetable of the day & potato

STUFFED BONE-IN BERKSHIRE PORK CHOP \$28

breaded & fried - stuffed with spinach, fontina cheese & apples in a port wine sauce

SURF & TURF \$46

lobster tail and a 6 oz filet mignon

SAUTÉED MIGNON OF PORK MEDALLIONS \$26

with mushrooms & a red wine reduction

PAN-SEARED TUNA STEAK \$38

with capers, lime & butter

BEEF & ITALIAN SAUSAGE BOLOGNESE \$24

over pappardelle pasta with a dollop of ricotta cheese

VEAL OSSO BUCCO OVER RISOTTO \$38

veal shank braised in white wine with herbs & tomato sauce

PUMPKIN RAVIOLI WITH CHICKEN \$28

in a tomato marsala sauce

SAUTÉED FILET OF BROOK TROUT \$26

with green peppercorns, white wine & a touch of mustard

BRAISED LEG OF RABBIT \$23

with garlic, pearl onions & mushrooms in a red wine sauce

COQ AU VIN \$28

half chicken cooked in red wine with vegetables

BROCCOLI RABE RAVIOLI WITH SAUTÉED SHRIMP \$30

in a mild tomato chipotle sauce

CHAR-BROILED T-BONE STEAK (22 oz) \$63

served with choice of potato & vegetable of the day

SAUTÉED FILET OF RED SNAPPER \$30

a la veraceuz

BISON BURGER \$22

with choice of potato or fries

ASK YOUR SERVER ABOUT OUR HOMEMADE DESSERTS & AFTER DINNER DRINKS