

# COURT STREET

RESTAURANT & BAR

## DAILY SPECIALS

Thursday, August 13, 2026

SALMON FILET \$24  
*a la provençal*

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

## SOUP DU JOUR

CHICKEN & CORN CHOWDER \$8

## APPETIZERS

SPINACH & RICOTTA EMPANADA \$15

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

BAKED MUSSELS \$16

*with garlic, diced tomato, white wine & butter*

AVOCADO STUFFED WITH CRABMEAT \$17

*tomatoes, capers, onions & house vinaigrette*

TRI-COLOR SALAD \$14

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

PROSCIUTTO & GOAT CHEESE CROSTINIS \$13

*drizzled with honey*

FIG & PROSCIUTTO SALAD \$15

*with gorgonzola cheese & toasted almonds over arugula with honey balsamic dressing*

## ENTRÉES

VEAL ROLLATINI \$34

*veal cutlet stuffed with spinach, fontina cheese & prosciutto – in port wine sauce with shallots & mushrooms*

STRIPED BASS \$26

*with cherry tomatoes, lemon, scallions & mushrooms*

TRI-COLOR TORTELLINI WITH CRUMBLIED ITALIAN SAUSAGE \$26

*a la vodka*

PANKO-ENCRUSTED SUSHI TUNA \$38

*served with both wasabi sauce & ginger soy sauce*

POTATO-ENCRUSTED FILET OF PERCH \$25

*with capers, white wine & tomato sauce*

LAMB SHEPARD'S PIE \$26

*tender ground lamb with vegetables, topped with browned mashed potatoes*

LOBSTER RAVIOLI \$29

*with diced tomatoes, white wine, garlic & basil*

SAUTÉED PORK MEDALLIONS \$26

*with shallots, green peppercorns, mustard & white wine*

OSSO BUCCO OVER RISOTTO \$38

*veal shank braised in white wine with herbs & tomato sauce*

CONFIT OF DUCK \$30

*with blueberry sauce*

SHRIMP & LOBSTER PASTA A LA VODKA \$38

*over crushed red pepper fettuccini*

BEEF & ITALIAN SAUSAGE BOLOGNESE \$24

*over pappardelle pasta*

SAUTÉED FILET OF GROUPER OVER RISOTTO \$29

*a la veracruz*

WILD BOAR BURGER \$22

*with choice of potato or fries*

PAN-SEARED TROUT SALMON \$28

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

VEAL STEW \$26

*tender pieces of veal braised with vegetables & served over egg noodles*

**ASK YOUR SERVER ABOUT OUR HOMEMADE DESSERTS & AFTER DINNER DRINKS**