

COURT STREET

RESTAURANT & BAR

DAILY SPECIALS Wednesday, June 3, 2026

SALMON FILET \$24
scallions, white wine, herbs & tomato sauce

BONE-IN PORK CHOP \$24
au poivre

SOUP DU JOUR

PEA SOUP \$8

APPETIZERS

SPINACH & RICOTTA EMPANADA \$15
with parmesan cheese, served over greens with a honey dijon mustard

MELON, PROSCIUTTO & MOZZARELLA \$15
with sundried tomatoes, roasted red peppers & basil infused olive oil

PEACH & AVOCADO SALAD \$15
toasted almonds & goat cheese over greens with balsamic dressing

POACHED 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

WATERMELON SALAD \$14
sweet peppers, cucumbers & feta cheese over romaine with mint balsamic dressing

ENTRÉES

LOBSTERFEST \$35
a 1.25lb steamed lobster with house salad, vegetable of the day & potato

BACON WRAPPED MEATLOAF \$22
served with corn, mashed potatoes & gravy

STEAMED KING CRAB LEGS (1 lb) \$69
served with a miami mustard sauce and drawn butter for dipping

LAMB SHEPARD'S PIE \$26
tender ground lamb with vegetables, topped with browned mashed potatoes

POTATO-ENCRUSTED FILET OF TILE FISH \$26
with capers, white wine, herbs & tomato sauce

ROASTED LEG OF VENISON \$29
with gorgonzola red wine sauce

SURF & TURF or TWIN LOBSTER TAILS \$46
5 oz lobster tail & 6 oz medallion of filet mignon

BUFFALO CHIPOTLE SAUSAGE \$25
over gnocchi

LOBSTER RAVIOLI \$29
in a chili tomato sauce

CHAR-BROILED T-BONE STEAK (18 oz) \$52
served with vegetable & choice of potato

SAUTÉED SEA SCALLOPS \$36
with a lemon butter sauce

ROASTED VEAL TENDERLOIN \$32
with shallots, shiitake mushrooms & port wine

FOUR CHEESE RAVIOLI WITH CRUMBLED ITALIAN SAUSAGE A LA VODKA \$28
(ricotta, fontina, pecorino romano, granada panada)

BBQ ST. LOUIS STYLE PORK RIBS \$25
served with potato & vegetable of the day

SAUTÉED FILET OF GROUPER \$29
a la veracruz

SAUTÉED CHICKEN A LA VODKA \$27
over crushed red pepper fettuccini

WAGYU BURGER \$22
with choice of potato or fries

ASK YOUR SERVER ABOUT OUR HOMEMADE DESSERTS & AFTER DINNER DRINKS