

COURT STREET

RESTAURANT & BAR

DAILY SPECIALS

Friday, September 4, 2026

SALMON FILET \$24

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

BONE-IN PORK CHOP \$24

au poivre

SOUP DU JOUR

NEW ENGLAND CLAM CHOWDER \$9

APPETIZERS

SAUTÉED CHORIZO AND SHRIMP \$17

with onions, white wine, demi glaze butter sauce

MUSSELS OREGANATA \$17

baked with compound butter, herbs, shallots, white wine & bread crumbs

FIG & PROSCIUTTO SALAD \$15

with goat cheese, toasted almonds & honey balsamic dressing over arugula

PEACH & MOZZARELLA \$15

farm sourced peaches & our handmade mozzarella with basil-infused olive oil

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

ENTRÉES

SAUTÉED SHRIMP & ROCK LOBSTERTAIL PASTA \$38

over pappardelle in a fra diavolo sauce

SAUTÉED VEAL SCALLOPINI \$30

in a peach sauce

LOBSTER RAVIOLI \$30

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

BRAISED BONE-IN SHORT RIBS OVER RISOTTO \$34

in a tomato chili sauce

COQ AU VIN \$26

a classic french preparation – a half chicken cooked in red wine & vegetables

SESAME-ENCRUSTED ARCTIC CHAR \$28

served with an orange soy sauce

CHICKEN POT PIE \$26

topped with a homemade pastry crust

ARUGULA & RICOTTA RAVIOLI WITH SAUTÉED SHRIMP \$30

with garlic, tomato, white wine & basil

ROASTED OSTRICH FAN FILET \$46

with oyster mushrooms & a merlot wine reduction

BROILED SEA SCALLOPS \$36

in a lemon butter sauce

ROASTED RED PEPPER & MOZZARELLA RAVIOLI WITH ITALIAN SAUSAGE \$28

a la vodka

SAUTÉED FILET OF GROUPER \$29

a la provençal

SAUTÉED FILET OF MAHI MAHI \$26

with shiitake mushrooms, kalamata olives, diced tomatoes & red wine

MAGRET OF DUCK \$29

roasted duck breast served with a balsamic & fig sauce

WILD BOAR BURGER \$22

with choice of potato or fries

ASK YOUR SERVER ABOUT OUR HOMEADE DESSERTS & AFTER DINNER DRINKS