

COURT STREET

RESTAURANT & BAR

DAILY SPECIALS

Tuesday, June 30, 2026

SALMON FILET \$24
a la provençal

BONE-IN PORK CHOP \$24
with garlic, red wine, mushrooms & rosemary

SOUP DU JOUR

BLACK BEAN SOUP \$8

APPETIZERS

AVOCADO STUFFED WITH LUMP CRABMEAT \$17
tomatoes, capers, onions & house vinaigrette

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

GUACAMOLE & CHIPS APPETIZER \$11
homemade guacamole

PEACH & AVOCADO SALAD \$15
with a honey balsamic dressing

CRABMEAT STUFFED MUSHROOMS \$16
topped with melted swiss cheese

TRI-COLOR SALAD \$14
arugula, radicchio, endive, goat cheese, toasted almonds, strawberries & oranges with honey balsamic dressing

ENTRÉES

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

BROOK TROUT ALMONDINE \$26
baked brook trout rolled in dijon mustard & toasted almonds

ROASTED LEG OF VENISON \$29
with a red wine sauce with gorgonzola cheese & oyster mushrooms

PAN-SEARED SEA SCALLOPS \$36
with lemon & butter

CHAR-BROILED PORTERHOUSE STEAK (22 oz) \$66
served with vegetable & choice of potato

PAN-SEARED MAKO SHARK \$24
topped with a mango, corn & black bean salsa

MAGRET OF DUCK \$29
boneless breast of long island duckling with shallots & fig reduction

LOBSTER RAVIOLI \$29
with oyster mushrooms, diced tomato, white wine in a basil butter sauce

BRAISED BONE-IN SHORT RIBS OVER RISOTTO \$34
with a chili tomato sauce

POTATO-ENCRUSTED FILET OF TILAPIA \$25
with garlic, tomatoes, cilantro & white wine

FILET MIGNON OF PORK MILANESE \$24
topped with cherry peppers & served with a side house salad

TUSCAN RAVIOLI WITH SAUTÉED SHRIMP \$30
(potato, leek & pancetta ravioli) in a vodka sauce

VEGETABLE RAVIOLI WITH SAUTÉED CHICKEN \$28
(carrot, onion, zucchini & eggplant ravioli) in a tomato marsala sauce

WILD BOAR BURGER \$22
with choice of potato or fries

SAUTÉED LANE SNAPPER \$28
a la Veracruz

VEGETABLE LASAGNA \$23

ASK YOUR SERVER ABOUT OUR HOMEMADE DESSERTS & AFTER DINNER DRINKS