

COURT STREET

RESTAURANT & BAR

DAILY SPECIALS

Friday, August 14, 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

AHI TUNA TARTAR \$17

tuna layered with avocado & sprinkled with sesame seeds with a ginger & sesame soy reduction

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

GRILLED SUSHI-GRADE TUNA \$38

with a lime & butter sauce

TRI-COLOR TORTELLINI WITH CRUMBLIED ITALIAN SAUSAGE \$26

a la vodka

SAUTÉED FILET OF BROOK TROUT \$26

with olives, peas, diced tomato, saffron & white wine

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

PAN-SEARED CHILEAN SEA BASS \$36

over a bed of steamed spinach with an orange ginger sauce

PORK OSSO BUCCO OVER RISOTTO \$26

pork 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

SAUTÉED RED SNAPPER \$30

with scallions, grape tomatoes, shiitake mushrooms & red wine

VEAL STEW \$26

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

ASK YOUR SERVER ABOUT OUR HOMEMADE DESSERTS & AFTER DINNER DRINKS