

COURT STREET

RESTAURANT & BAR

DAILY SPECIALS

Wednesday, March 27, 2024

SALMON FILET \$24

in cajun spices with a mango, corn, black bean salsa

BONE-IN PORK CHOP \$24

mushrooms, shallots & marsala wine sauce

SOUP DU JOUR

CORN CHOWDER \$7

APPETIZERS

MELON, PROSCIUTTO & MOZZARELLA \$13

with sundried tomatoes, roasted red peppers & basil infused olive oil

CLAMS OREGANATA \$15

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

BAKED ESCARGOT \$16

with butter, herbs & breadcrumbs

BABY MIXED GREENS SALAD \$12

pears, gorgonzola cheese, candied walnuts & balsamic dressing

STEAMED MUSSELS \$15

with garlic, white wine, herbs & diced tomato

ARUGULA & RADICCHIO SALAD \$13

oranges, strawberries, toasted almonds & goat cheese with a raspberry dressing

ENTRÉES

LOBSTER FEST \$35

a 1.25lb steamed lobster with house salad, vegetable of the day & potato

SAUTÉED COHO SALMON \$22

with a ginger soy sauce

VENISON BURGER \$20

cooked to your liking & served with choice of potato

BERKSHIRE DOUBLE-CUT PORK CHOP \$32

roasted & served with mixed hot & sweet cherry peppers

JUMBO TWIN LOBSTER TAILS \$42

steamed twin 5 oz lobster tails served with potato & vegetable of the day

PUMPKIN RAVIOLI WITH SAUTÉED CHICKEN \$24

in a shallot, marsala wine & tomato sauce

WHITE BEAN & OLIVE RAVIOLI WITH CRUMBLIED ITALIAN SAUSAGE \$24

in a tomato sauce

BROCCOLI RABE RAVIOLI \$26

with sautéed shrimp in a mildly spiced chipotle sauce

PAN SEARED SEA SCALLOPS \$36

over crushed red pepper fettuccini in a white wine, herb, saffron cream sauce

CHAR-BROILED T-BONE STEAK (20oz) \$42

char-broiled & served with potato & vegetable of the day

BLACK SEA BASS PARMIGIANA \$28

served with a house salad

SAUTÉED FILET OF MAHI MAHI \$24

a la veracruz served over risotto

ELK SAUSAGE OVER GNOCCHI \$25

in a tomato & marsala wine sauce

END OF BIN WINE SPECIAL

Bin #A037 Illahe Tempranillo Rosé (Willamette Valley, OR) 2022 \$44 now \$30

DESSERTS

PROFITEROLES \$12 *(baked puff pastry filled with ice cream & topped with homemade grand marnier chocolate sauce)*

FLOURLESS CHOCOLATE TRUFFLE CAKE \$9 VANILLA CHEESECAKE \$9 COCONUT CUSTARD PIE \$9

BROWNIE SUNDAE \$9 CHOCOLATE PEANUT BUTTER PIE \$9 BLUEBERRY PIE A LA MODE \$10