

COURT STREET

RESTAURANT & BAR

DAILY SPECIALS

Tuesday, April 23, 2024

SALMON FILET \$24
with a truffle balsamic glaze

BONE-IN PORK CHOP \$24
with hot & sweet cherry peppers

SOUP DU JOUR

PEA SOUP \$7

APPETIZERS

BAKED ESCARGOT \$16

with butter, herbs & breadcrumbs

FIG & PROSCIUTTO SALAD \$13

with gorgonzola cheese over baby arugula & balsamic dressing

BEEF CARPACCIO \$15

thinly sliced rare filet mignon over arugula with onions, capers & pecorino romano, with basil olive oil

PORTOBELLO & SHRIMP \$15

sliced portobello & shrimp sautéed with shallots & red wine topped with fresh mozzarella & roasted red peppers

STRAWBERRY & AVOCADO SALAD \$13

served over spinach with goat cheese, pistachios, poppy seeds & honey lemon dressing

AVOCADO STUFFED WITH LUMP CRABMEAT \$16

tomatoes, capers, onions & house vinaigrette

TRI-COLOR SALAD \$13

arugula, radicchio, endive, goat cheese, toasted almonds, strawberries, oranges & raspberry vinaigrette

ENTRÉES

BACON WRAPPED MEATLOAF \$20

served with corn, mashed potatoes & gravy

SAUTÉED BARRAMUNDI \$26

a la veracruz over risotto

SAUTÉED MIGNON OF PORK \$22

with apples, brandy & cream

CHAR-BROILED ANGUS STRIP STEAK (12 oz) \$39

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

SAUTÉED FILET OF BRANZINI \$26

with shiitake mushrooms, roasted garlic, red wine & diced tomato

SURF & TURF \$42

a 5 oz lobster tail & a 8 oz flat iron steak

ROASTED VENISON CHOPS \$34

two venison chops with mushrooms in a red wine reduction

SAUTÉED SHRIMP & LOBSTER PASTA \$34

in a garlic lemon butter sauce with diced tomato over angel hair pasta

MEDITERRANEAN RAVIOLI WITH SAUTÉED SHRIMP \$26

(eggplant, roasted pepper & black olive ravioli) in a mild chipotle sauce

SAUTÉED CHICKEN A LA VODKA \$25

over penne pasta

PAN SEARED SWORDFISH \$26

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

ASPARAGUS, PROSCIUTTO & MARSCAPONE RAVIOLI & CHICKEN \$24

in a tomato marsala sauce with shallots

SAUTÉED BLACK SEA BASS \$28

over saffron risotto

BISON BURGER \$20

served with choice of potato

BAKED RED SNAPPER \$28

with sundried tomatoes, shallots & a sherry cream sauce

DESSERTS

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

VANILLA CHEESECAKE \$9 BROWNIE SUNDAE \$9 COCONUT CUSTARD PIE \$10

ORANGE CRÈME BRULÉE \$10 PEANUT BUTTER PIE \$9 FLOURLESS CHOCOLATE TRUFFLE CAKE \$9