

COURT STREET

RESTAURANT & BAR

DAILY SPECIALS

Wednesday, April 17, 2024

SALMON FILET \$24

blackened - served with a mango, corn & blackbean salsa

BONE-IN PORK CHOP \$24

with hot & sweet cherry peppers

SOUP DU JOUR

CREAM OF BROCCOLI \$7

APPETIZERS

CRABMEAT STUFFED MUSHROOMS \$16

topped with melted swiss cheese

BAKED ESCARGOT \$16

with butter, herbs & breadcrumbs

AVOCADO STUFFED WITH LUMP CRABMEAT \$16

tomatoes, capers, onions & house vinaigrette

BABY MIXED GREENS SALAD \$12

pears, gorgonzola cheese, candied walnuts & balsamic dressing

STRAWBERRY & AVOCADO SALAD \$13

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

TRI-COLOR SALAD \$13

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

ENTRÉES

LOBSTERFEST \$35

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

BACON WRAPPED MEATLOAF \$20

served with corn, mashed potatoes & gravy

BROILED SEA SCALLOPS \$36

in a lemon butter sauce

SAUTÉED MIGNON OF PORK \$22

with apples, brandy & cream

CRAB RAVIOLI \$28

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

CHAR-BROILED PORTERHOUSE STEAK (26 oz) \$59

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

TUSCAN RAVIOLI WITH SAUTÉED SHRIMP \$26

(potato, leek & pancetta ravioli) in a mild chipotle sauce

ROASTED VENISON CHOPS \$34

two venison chops with mushrooms in a red wine reduction

MEDITERRANEAN RAVIOLI WITH CRUMBLIED ITALIAN SAUSAGE \$24

(eggplant, roasted pepper & black olive ravioli) in tomato sauce

SAUTÉED BARRAMUNDI \$26

a la veracruz over risotto

BBQ ST. LOUIS STYLE PORK RIBS \$24

served with potato & vegetable of the day

SAUTÉED SOFT SHELL CRABS \$39

a la francaise

SAUTÉED BLACK SEA BASS \$28

a la provençal

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 FRESH STRAWBERRIES & CREAM \$9 BROWNIE SUNDAE \$9

ORANGE CRÈME BRULEE \$10 PEAR PIE A LA MODE \$10 FLOURLESS CHOCOLATE TRUFFLE CAKE \$9