

# *Today's Specials*

Monday, February 11, 2019

## *Appetizers*

- Stuffed Avocado with Shrimp, Cherry Tomatoes, Corn and Lemon Greek Yogurt Dressing...10.95  
Court Street Winter Salad – Apples, Dried Cranberries,  
Pecans and Feta Cheese over Baby Spinach with Honey Maple Vinaigrette...9.95  
Stuffed Endive with Lump Crabmeat, Tomatoes, Capers and Onions with House Vinaigrette...11.95  
Beef Carpaccio – Filet Mignon Thinly Sliced on a bed of Arugula with Shaved Parmesan Cheese, Tomatoes and  
Onions with Basil Infused Olive Oil Dressing...10.95  
Tricolor Salad – Endive, Radicchio and Arugula with Strawberries, Oranges, Toasted Almonds,  
Goat Cheese and a Honey Balsamic Dressing...9.95  
Baby Mixed Greens with Caramelized Walnuts, Pears, Gorgonzola Cheese and Balsamic Dressing...9.95  
Baked Stuffed Mushrooms with Crab Meat topped with Melted Swiss Cheese...10.95

## *Entrées*

- Alaskan King Crab Legs (1 lb.)...38.95  
Potato Encrusted Filet of Halibut with Capers, Tomatoes and White Wine...26.95  
Sautéed Barramundi a la Veracruz (Green Olives, Tomatoes, Capers, Garlic and Herbs)...20.95  
Sautéed Shrimp and Lobster with Garlic, Diced Tomatoes, Lemon Basil Butter Sauce over Fettuccini...26.95  
Cajun Swordfish – Pan-seared Swordfish Steak with Cajun Spices topped with a Black Bean, Mango and Corn Salsa...22.95  
Pork Shank Braised in White Wine, Herbs and Tomato Sauce over Risotto...21.95  
Lamb Stew – Country style stew with Tender Braised Lamb, Potatoes, Carrots and Pearl Onions served over Egg  
Noodles...21.95  
Steak Frites – Char-broiled Flat Iron Steak served with Roquefort Butter and Shoestring-cut French Fries...22.95  
Sautéed Chicken with Andouille Sausage in a White Wine and Tomato Sauce over Pappardelle...20.95  
Sautéed Mahi Mahi with Roasted Garlic, Tomatoes, Herbs and Red Wine...19.95  
St. Louis BBQ Pork Spare Ribs...19.95

## *House Wines by the Glass*

- Valdo Prosecco NV (Italy) 187ml - \$9.95  
Coastal Ridge Chardonnay (California) 2015 - \$8.00  
Cadonini Pinot Grigio (Italy) 2016 - \$8.00  
Zeller Schwarze Katz Riesling (Mosel, Germany) 2016 - \$9.00  
Toasted Head Chardonnay (California) 2016 - \$9.95  
Babich Sauvignon Blanc (Marlborough, NZ) 2017 - \$10.95  
  
Red Diamond Pinot Noir (California) 2012 - \$8.00  
Coastal Ridge Merlot (California) 2015 - \$8.00  
Coastal Ridge Cabernet Sauvignon (California) 2015 - \$8.00

**32oz Pitcher of Red or White Sangria - \$15.00**