

COURT STREET

RESTAURANT & BAR

DAILY SPECIALS

Saturday, April 1, 2023

SALMON FILET \$22

prepared in an au poivre sauce

BONE-IN PORK CHOP \$22

with shallots, mushrooms & marsala sauce

SOUP DU JOUR

MANHATTAN CLAM CHOWDER \$7

APPETIZERS

OYSTERS ROCKEFELLER \$16

with spinach, breadcrumbs, celery & bacon

STRAWBERRY & AVOCADO SALAD \$12

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

CRABMEAT STUFFED MUSHROOM \$15

topped with melted swiss cheese

TRI-COLOR SALAD \$11

arugula, radicchio, endive, goat cheese, toasted almonds, strawberries & oranges with honey balsamic dressing

ASPARAGUS WRAPPED WITH PROSCUTTO \$13

with fresh mozzarella, sundried tomatoes, roasted red peppers & basil olive oil dressing

AVOCADO STUFFED WITH LUMP CRABMEAT \$14

with tomatoes, capers, onions & house vinaigrette

½ DOZEN BEACH BLOSSOM OYSTERS \$15

ENTRÉES

ROASTED QUAIL \$26

a la provençal

SAUTÉED FILET OF SWORDFISH \$24

served with an orange ginger sauce

SAUTÉED ROCK SHRIMP PASTA \$28

with garlic, diced tomatoes, white wine & butter sauce over spinach angel hair pasta

BISON SHORT RIBS OVER RISOTTO \$28

braised in a white wine, herb & tomato sauce

PAN SEARED CHILEAN SEA BASS \$34

seared in cajun spices, served with a mango, corn & black bean salsa

BERKSHIRE PORK CHOP \$26

breaded and fried, topped with hot & sweet cherry peppers

SUSHI TUNA \$30

panko encrusted & served with wasabi and a ginger soy sauce

COQ AU VIN \$23

a classic french preparation – a half chicken cooked in red wine & vegetables

SAUTÉED FILET OF MAHI MAHI \$24

with mushrooms, tomato, thyme, kalamata olives, red wine & roasted garlic

CHAR-BROILED 14oz STRIP STEAK \$46

served with vegetable of the day and choice of potato

PORK RAGU \$24

served over pappardelle pasta

ARUGULA & RICOTTA RAVIOLI WITH SHRIMP \$26

with sautéed shrimp in a tomato chipotle sauce

BAKED RED SNAPPER \$28

with sundried tomatoes, shallots & a cream sherry sauce

DESSERTS

PROFITEROLES \$11 : *(baked puff pastries filled with ice cream & topped with homemade Grand Marnier chocolate sauce)*

VANILLA CHEESECAKE \$7

FRESH STRAWBERRIES & CREAM \$9

CRÈME BRULEE \$8

BROWNIE SUNDAE \$8

COCONUT CUSTARD PIE \$9

CHOCOLATE PEANUT BUTTER PIE \$8