

# COURT STREET

RESTAURANT & BAR

## DAILY SPECIALS

Wednesday, October 28, 2020

### PREPARATIONS OF THE DAY

SALMON FILET \$20

*garlic, mushrooms, rosemary & red wine*

BONE-IN PORK CHOP \$20

*shallots, green peppercorn, white wine & touch of mustard*

### APPETIZERS

CHORIZO AND MUSSELS \$10

*sautéed with onions & white wine demi-glaze*

GUACAMOLE AND CHIPS \$7

*served with pico de gallo*

SPINACH & APPLE SALAD \$10

*with feta cheese, pecans, dried cranberries & maple dressing*

CLAMS CASINO \$11

*baked littleneck clams stuffed with peppers, onions & bacon*

STUFFED ARTICHOKE \$8

*served warm, stuffed with mozzarella cheese, herbs, parmesan cheese & bread crumbs*

DUNGENESS CRAB LEGS \$21

*served with drawn butter*

TRI-COLOR SALAD \$10

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

### ENTRÉES

LOBSTER FEST \$28

TWO LOBSTERS \$44 (per person)

*a 1.1/4 lb. steamed lobster with salad, vegetables & potato*

BACON WRAPPED MEATLOAF \$19

*mashed potatoes, corn & gravy*

SHRIMP AND LOBSTER \$28

*sautéed in a white wine, herbs, diced tomatoes, lemon & basil butter sauce over tagliatelle pasta*

BONE-IN RIBEYE STEAK \$40

*char-broiled 22 oz steak*

BROILED SEA SCALLOPS \$29

*served with lemon butter sauce*

TWIN LOBSTER TAILS \$33

*served with drawn butter*

CRABCAKES \$28

*jumbo lump crabmeat*

DOUBLE CUT BERKSHIRE PORK CHOP \$27

*served with a mix of hot & sweet pickled cherry peppers*

KING CRAB LEGS \$43

*steamed & served with drawn butter & mustard sauce*

TRUMPET ROYALE MUSHROOMS & CHICKEN \$22

*sautéed in a shallots, red wine demi-glaze sauce over crushed red pepper fettuccine*

FILET MIGNON OF PORK \$20

*sautéed with garlic, onions, oregano, white wine & tomato sauce*

PETITE VENISON OSSO-BUCCO \$24

*braised in white wine, herbs & tomato sauce served over risotto*

FILET OF TILAPIA \$20

*potato encrusted with capers, tomato, white wine & butter sauce*

### FEATURED BEERS

*hoboken brewing bodi blonde (5.5%), cityside ipa (6.2%), even flow pale ale (5.3%) or year to forget dipa (7.8%) \$8*

### DESSERTS

BLUEBERRY PIE A LA MODE \$9

BROWNIE SUNDAE \$7

CHOCOLATE PUMKIN PIE \$7

PROFITEROLES \$10

VANILLA CHEESECAKE WITH STRAWBERRY SAUCE OR CHOCOLATE CHEESE CAKE \$7

FLOURLESS CHOCOLATE TRUFFLE CAKE WITH STRAWBERRY SAUCE \$8

- PUMPKIN SPICE IRISH COFFEE WITH FRESH WHIPPED CREAM \$10 -