

COURT STREET

RESTAURANT & BAR

DAILY SPECIALS

Wednesday, July 21, 2021

PREPARATIONS OF THE DAY

SALMON FILET \$20

with shallots, mushrooms & marsala

BONE-IN PORK CHOP \$20

a la provençal

SOUP DU JOUR

SWEET ITALIAN SAUSAGE TORTELLINI \$7

APPETIZERS

OYSTERS ROCKEFELLER \$12

with spinach, breadcrumbs, celery & bacon

TRI-COLOR SALAD \$10

arugula, radicchio, endive, brie cheese, toasted almonds, strawberries & oranges with raspberry dressing

STRAWBERRY & AVOCADO SALAD \$11

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

BABY MIXED GREENS SALAD \$10

with apples, candied walnuts & gorgonzola cheese with balsamic dressing

ROSE COVE OYSTERS \$15

½ dozen half shell oysters with salty start & sweet finish

WARM STUFFED ARTICHOKE \$10

with yellow squash, mozzarella cheese, herbs, breadcrumbs & parmesan cheese

MUSSELS & CHORIZO \$12

with onions, white wine demi-glaze

ENTRÉES

LOBSTERFEST \$28

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

BACON WRAPPED MEATLOAF \$19

served with corn, mashed potatoes & gravy

TWIN LOBSTER TAILS \$36

twin 5 oz lobster tails served with potato & vegetable of the day

ARUGULA & RICOTTA RAVIOLI WITH SHRIMP \$23

in a white wine, diced tomato, garlic lemon butter sauce

FILET MIGNON OF PORK \$21

with garlic, oyster mushrooms, oregano & red wine

SWORDFISH \$23

pan seared with balsamic truffle glaze

SAUTEED RED SNAPPER \$26

a la veracruz (tomato, olives, capers & white wine)

ROASTED LEG OF LAMB \$24

served with a gorgonzola, garlic, rosemary & red wine sauce

CHAR-BROILED PRIME STRIP STEAK 14 OZ. \$39

served with vegetable of the day & choice of potato

FILET OF JOHN DORY \$24

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

PETITE OSSO BUCCO \$24

veal shank braised in a white wine, herbs & tomato sauce served over risotto

BEEF RAVIOLI \$21

with sautéed mushrooms, shallots & red wine demiglaze

BROILED SEA SCALLOPS \$30

with white wine lemon butter sauce

DESSERTS

PROFITEROLES \$10 *(baked puff pastries filled with ice cream & topped with homemade grand marnier chocolate sauce)*

VANILLA CHEESECAKE \$7

FLOURLESS CHOCOLATE TRUFFLE CAKE \$8

APPLE PIE \$7

BLUEBERRY PIE A LA MODE \$9

STRAWBERRY RHUBARB PIE \$8

BROWNIE SUNDAE \$8