

COURT STREET

RESTAURANT & BAR

DAILY SPECIALS

Thursday, January 14, 2021

PREPERATIONS OF THE DAY

SALMON FILET \$20

lemon butter, capers & dill sauce

BONE-IN PORK CHOP \$20

mushrooms, shallots, & marsala wine

APPETIZERS

BAKED ESCARGOT \$11

with butter, breadcrumbs & herbs

ASPARAGUS SALAD \$10

with red potatoes, hart of artichokes, tomatoes, onions and mustard dressing

BAKED BRIE \$11

puff pastry with brie & fig spread over spinach with honey dijon dressing

TRI-COLOR SALAD \$10

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

PROSCIUTTO & GOAT CHEESE CROSTINIS \$10

lightly toasted bread points, spread with goat cheese, drizzled with honey & topped with prosciutto

BABY MIX GREEN SALAD \$10

with caramelized walnuts, pears, gorgonzola cheese and balsamic dressing

STUFFED AVOCADO \$12

with lump crabmeat, tomatoes, onions, capers, light herb vinaigrette

OYSTERS ROCKEFELLER \$12

with spinach, bacon, celery & breadcrumbs

ENTRÉES

DUCK MAGRET \$25

roasted duck breast in a balsamic fig reduction

FILET MIGNON OF PORK \$21

sautéed with shallots, white wine, green peppercorns & touch of mustard

POTATO ENCRUSTED TILAPIA \$20

served with capers, white wine, herbs & tomato sauce

NEW YORK STRIP STEAK \$37

14 oz. char-broiled steak

LEG OF LAMB \$24

served with garlic, rosemary, red wine & gorgonzola cheese

TRADITIONAL POT ROAST \$21

served with mashed potatoes & gravy

ROASTED RED PEPPER, MOZZARELA AND BASIL RAVIOLI \$20

with sautéed chicken in a vodka sauce

LOBSTER RAVIOLI \$22

served in a garlic, diced tomato, basil & lemon butter sauce

KING CRAB LEGS \$43

steamed and served with drawn butter & mustard sauce

SAUTÉED FILET OF MAHI MAHI \$22

with roasted garlic, kalamata olives, red wine & herbs

BUFFALO CHIPOTLE SAUSAGE \$21

sautéed with onions white wine tomato sauce over gnocchi

BLACK GROUPER \$25

sautéed with garlic, herbs, white wine, saffron, diced tomatoes, peas over risotto

SEAFOOD PASTA \$28

sautéed shrimp, scallops, clams & mussels over linguini in a garlic, basil, diced tomato, white wine & butter sauce

SURF AND TURF \$33

6 oz filet mignon & steamed lobster tail

DESSERTS

OUR SIGNATURE DESSERT - PROFITEROLES - \$10

PEANUT BUTTER PIE \$9

WARM BROWNIE SUNDAE \$7

CRÈME BRULÉ \$7

BLUEBERRY PIE A LA MODE \$9

APPLE PIE A LA MODE \$9

COCONUT CUSTARD PIE \$7

FLOURLESS CHOCOLATE TRUFFLE CAKE WITH RASPBERRY SAUCE \$8

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

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