

# COURT STREET

RESTAURANT & BAR

## DAILY SPECIALS

Monday, September 26, 2022

### PREPARATIONS OF THE DAY

#### SALMON FILET \$20

*blackened with mango, corn, black bean salsa*

#### BONE-IN PORK CHOP \$20

*shallots, green peppercorns, white wine, touch of mustard*

### SOUP DU JOUR

LENTIL \$7

### APPETIZERS

#### SMOKED TROUT \$15

*served with tomatoes, cucumbers, capers, onion with horse radish sauce*

#### ROASTED BEET SALAD \$11

*yellow & red beets, goat cheese, pistachios over arugula with honey lemon dressing*

#### SCULL BAY OYSTERS \$15

*½ dozen oysters – half shell*

#### BEEF CARPACCIO \$12

*filet mignon thinly sliced(rare) served over arugula with red onions, capers, pecorino romano cheese & basil  
olive oil*

#### CHILLED STEAMED ARTICHOKE \$10

*served with mustard dressing*

#### TRICOLOR SALAD \$11

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

#### SHRIMP STUFFED AVOCADO \$13

*with tomatoes, capers & onions with a light herb dressing*

### ENTREES

#### PRIME RIB \$30 (END CUTS AVAILABLE WHILE SUPPLIES LAST)

*16 oz. cut of slow roasted prime rib with salad, vegetable of the day & choice of potato*

#### SAUTÉED BRANZINO \$26

*a la provençal*

#### VENISON OSSO BUCCO \$28

*venison shank braised in a white wine, herbs, tomato sauce served over risotto*

#### NEW ENGLAND CRAB CAKES \$30

*jumbo lump crab meat lightly bound & sautéed*

#### DUCK MAGRET \$25

*roasted duck breast served with shallots & balsamic fig reduction*

#### SAUTEED TILE FISH \$26

*with garlic, shiitake mushrooms, herbs, white wine, diced tomato*

#### ARTICHOKE RAVIOLI \$26

*with sautéed shrimp, diced tomato, garlic, lemon butter sauce*

#### CHAR-BROILED STRIP STEAK (14 OZ) \$41

*served with vegetable of the day & choice of potato*

#### SUSHI TUNA \$30

*panko encrusted, served with wasabi & ginger soy sauce*

#### TWIN LOBSTER TAILS \$42

*two 5 oz. lobster tails steamed*

#### WILD BOAR SAUSAGE \$22

*with sautéed onions in a tomato chipotle sauce over gnocchi*

#### SAUTÉED SHRIMP AND LOBSTER \$33

*with garlic, lemon & basil butter sauce over angel hair pasta*

### DESSERTS

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

FRESH STRAWBERRIES WITH CREAM \$9

PEACH PIE A LA MODE \$9

VANILLA CHEESECAKE \$7

CHOCOLATE BANANA PIE \$8

COCONUT CUSTARD PIE \$8