

COURT STREET

RESTAURANT & BAR

DAILY SPECIALS

Monday, May 3, 2021

PREPARATIONS OF THE DAY

SALMON FILET \$20

pan seared with sesame ginger sauce

BONE-IN PORK CHOP \$20

shallots, mushrooms, marsala wine

SOUP DU JOUR

PEA SOUP \$7

APPETIZERS

POACHED PEAR SALAD \$11

arugula with sliced pears, prosciutto, shaved pecorino romano & raspberry vinaigrette

BROCCOLI & RED POTATO SALAD \$10

with artichoke hearts, roasted red peppers, hearts of palm, red onion and mustard vinaigrette

ASPARAGUS & PROSCIUTTO \$11

with fresh mozzarella, sun dried tomatoes, roasted red peppers & basil olive oil

ESCARGOT \$11

with butter, herbs & breadcrumbs

TRICOLOR SALAD \$10

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

GREEK SALAD \$11

sweet peppers, cucumbers, tomatoes, red onions, feta cheese & kalamata olives in an herb vinaigrette

ENTRÉES

PRIME RIB \$28

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

BONE-IN SHORT RIBS OF BEEF \$27

served with mashed potatoes and gravy

ARUGULA & RICOTTA RAVIOLI WITH SHRIMP \$23

sautéed shrimp in a white wine & herb tomato sauce

CLAMS & PASTA \$22

baked clams over linguini in white clam sauce

BAKED FILET OF MAHI MAHI \$24

with roasted garlic, diced tomatoes, red wine, herbs & kalamata olives

BONE-IN RIBEYE STEAK \$40

20 oz char-broiled with potato & vegetable of the day

SAUTÉED FILET OF RED SNAPPER \$26

a la vera cruz, served over risotto

BROILED SEA SCALLOPS \$29

served with a lemon butter sauce

BRAISED LAMB SHANK \$27

served with a red wine & gorgonzola demi glaze sauce

FILET OF ARCTIC CHAR \$24

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

ROASTED FILET MIGNON OF PORK \$21

served with a raspberry balsamic reduction

WILD BOAR SAUSAGE \$21

sautéed with onions in a tomato chipotle sauce, served over gnocchi

SAUTÉED CHICKEN A LA VODKA \$20

served over crushed red pepper fettuccini

DESSERTS

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

VANILLA OR CHOCOLATE CHEESECAKE \$7

APPLE PIE A LA MODE \$9

STRAWBERRY & RHUBARB PIE \$9

WARM BROWNIE SUNDAE \$8

ORANGE CRÈME BRÛLÉE \$7

FLOURLESS CHOCOLATE TRUFFLE CAKE WITH STRAWBERRY SAUCE \$8