

# COURT STREET

RESTAURANT & BAR

## DAILY SPECIALS

Saturday, May 8, 2021

### PREPARATIONS OF THE DAY

SALMON FILET \$20

*sautéed with dill, white wine & capers*

BONE-IN PORK CHOP \$20

*cajun with onions, bell peppers, mushrooms*

### SOUP DU JOUR

SWEET ITALIAN SAUSAGE TORTELLINI \$7

### APPETIZERS

ASPARAGUS & CRAB EMPANADA \$12

*fontina cheese, spinach & honey dijon dressing*

STORMY BAY OYSTERS \$15

*delicate & briny meat taste – from delaware bay, nj*

CRABMEAT STUFFED AVOCADO \$12

*lump crabmeat, tomatoes, capers, onions in our house dressing*

ESCARGOT \$11

*baked with butter, white wine, herbs, bread crumbs*

TRI-COLOR SALAD \$10

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

BABY MIXED GREENS SALAD \$10

*pears, candied walnuts, gorgonzola cheese & balsamic dressing*

### ENTRÉES

PAN-SEARED FILET OF ARCTIC CHAR \$24

*served over a bed of steamed spinach & drizzled with a sesame ginger sauce*

STRIPED BASS OVER SAFFRON RISOTTO \$25

*sautéed filet with asparagus, sundried tomatoes, artichoke hearts with a touch of lemon white wine sauce*

SAUTÉED FILET MIGNON OF PORK \$21

*a la provençal*

SOFT SHELL CRABS \$30

*a la francaise*

DOUBLE CUT BERKSHIRE PORK CHOP \$28

*roasted & served with hot & sweet cherry peppers*

SAUTÉED SHRIMP & LOBSTER OVER ANGEL HAIR \$28

*garlic, diced tomatoes, basil & lemon butter sauce*

ROASTED LEG OF LAMB \$24

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

ARUGULA & RICOTTA RAVIOLI WITH SHRIMP \$23

*sautéed shrimp in a white wine & herb tomato sauce*

PETITE VENISON OSSO BUCCO \$26

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

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

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

BROILED SEA SCALLOPS \$30

*served with a lemon butter sauce*

BROOK TROUT ALMONDINE \$21

*baked brook trout rolled in dijon mustard & toasted almonds*

WILD BOAR SAUSAGE \$21

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

### DESSERTS

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

VANILLA CHEESECAKE \$7

APPLE PIE A LA MODE \$9

CHOCOLATE FONDUE (*with strawberries, pineapple & bananas*) \$10

CHOCOLATE BANANA PIE \$7

COCONUT CREME BRULEE \$7

FLOURLESS CHOCOLATE TRUFFLE CAKE WITH STRAWBERRY SAUCE \$8

CARAMEL FLAN \$7