

# COURT STREET

RESTAURANT & BAR

## DAILY SPECIALS Saturday, April 20, 2024

SALMON FILET \$24

*blackened - served with a mango, corn & blackbean salsa*

BONE-IN PORK CHOP \$24

*with hot & sweet cherry peppers*

### SOUP DU JOUR

ITALIAN SAUSAGE TORTELLINI \$7

### APPETIZERS

SHRIMP CEVICHE \$16

*with tomatoes, cilantro, cucumbers, red onions, avocado & citrus juice*

SHORT RIB & MANCHEGO CHEESE EMPANADA \$15

*served over greens with balsamic dressing*

CRABMEAT STUFFED MUSHROOMS \$16

*topped with melted swiss cheese*

BAKED ESCARGOT \$16

*with butter, herbs & breadcrumbs*

AVOCADO STUFFED WITH LUMP CRABMEAT \$16

*tomatoes, capers, onions & house vinaigrette*

TRI-COLOR SALAD \$13

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

### ENTRÉES

SAUTÉED MIGNON OF PORK \$22

*with apples, brandy & cream*

CHAR-BROILED ANGUS STRIP STEAK (12 oz) \$39

*char-broiled & served with potato & vegetable of the day*

SAUTÉED SOFT SHELL CRABS \$39

*a la francaise*

VEAL ROLLATINI \$32

*breaded & fried veal cutlet stuffed with spinach, prosciutto & fontina cheese, in a madeira sauce with shallots & mushrooms*

LAMB SHANK OVER RISOTTO \$28

*braised in a tomato chipotle sauce*

SURF & TURF \$42

*a 5 oz lobster tail & a 6 oz filet mignon*

ROASTED VENISON CHOPS \$34

*two venison chops with mushrooms in a red wine reduction*

SAUTÉED SHRIMP & LOBSTER PASTA \$34

*in a garlic lemon butter sauce with diced tomato over angel hair pasta*

MEDITERRANEAN RAVIOLI WITH SAUTÉED SHRIMP \$26

*(eggplant, roasted pepper & black olive ravioli) in vodka sauce*

SAUTÉED BARRAMUNDI \$26

*a la veracruz over risotto*

BUTTERNUT SQUASH RAVIOLI & CHICKEN \$24

*in a tomato marsala sauce with shallots*

SAUTÉED BLACK SEA BASS \$28

*a la provençal*

BISON BURGER \$20

*served with choice of potato*

BAKED RED SNAPPER \$28

*with sundried tomatoes, shallots & a sherry cream sauce*

### DESSERTS

PROFITEROLES \$12 *(baked puff pastry filled with ice cream & topped with homemade grand marnier chocolate sauce)*

VANILLA CHEESECAKE \$9

FRESH STRAWBERRIES & CREAM \$9

BROWNIE SUNDAE \$9

COCONUT CUSTARD PIE \$10

ORANGE CRÈME BRULEE \$10

PEAR PIE A LA MODE \$10

FLOURLESS CHOCOLATE TRUFFLE CAKE \$9