

COURT STREET

RESTAURANT & BAR

DAILY SPECIALS

Sunday, May 9, 2021

PREPARATIONS OF THE DAY

SALMON FILET \$20

cajun style with a mango, corn & black bean salsa

BONE-IN PORK CHOP \$20

a la provençal

SOUP DU JOUR

NEW ENGLAND CLAM CHOWDER \$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

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

VOL AU VENT DE VEAU \$12

puff pastry filled with tender pieces of veal in a rich mushroom & cognac cream sauce

COCONUT SHRIMP \$12

ENTRÉES

SEAFOOD AU GRATIN \$29

sautéed shrimp, sea scallops & craw fish in a creamy sherry sauce

CHILEAN SEA BASS OVER SAFFRON RISOTTO \$30

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

CHICKEN ROLLATINI \$24

fried chicken cutlet stuffed with spinach, prosciutto & fontina cheese, served with mushroom & madeira sauce

BAKED STUFFED TILAPIA WITH CRABMEAT \$25

served with a lobster sauce

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

PAN SEARED SEA SCALLOPS & TRUFFLE BUTTER \$33

with cremini mushrooms & truffle butter sauce over tagliatelle

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

SURF & TURF \$34

5 oz lobster tail & 6 oz medallion of filet mignon

BRANZINI OSCAR \$26

sautéed filet of branzini served with crabmeat, asparagus & béarnaise sauce

WILD BOAR SAUSAGE \$21

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

ROASTED VEAL PORTERHOUSE STEAK 14 OZ \$29

served in an apple brandy cream sauce

DESSERTS

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

VANILLA CHEESECAKE \$7

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

COCONUT CUSTARD PIE \$7

CHOCOLATE BANANA PIE \$7

COCONUT CREME BRULEE \$7

FLOURLESS CHOCOLATE TRUFFLE CAKE WITH STRAWBERRY SAUCE \$8

STRAWBERRY & RHUBARB PIE \$9