

COURT STREET

RESTAURANT & BAR

DAILY SPECIALS

Friday, December 4, 2020

PREPARATIONS OF THE DAY

SALMON FILET \$20

provençale

BONE-IN PORK CHOP \$20

mushrooms, red wine, oregano

APPETIZERS

AVOCADO WITH LUMP CRAB MEAT \$12

served with tomatoes, capers, onions & light vinaigrette

CHORIZO AND MUSSELS \$12

sautéed with onions in a white wine demi glaze sauce

ROASTED BUTTERNUT SQUASH SALAD \$12

feta cheese, dried cranberries & pecans over mixed greens with a maple vinaigrette dressing

ASPARAGUS & PROSCIUTTO \$11

asparagus wrapped with prosciutto, mozzarella, sun dried tomatoes, red peppers & basil olive oil dressing

TRI-COLOR SALAD \$10

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

BAKED CLAMS OREGANATA \$11

herbs, breadcrumbs and compound butter

ROASTED BEET SALAD \$10

with goat cheese & pistachios over arugula with a honey lemon dressing

GUACAMOLE & CHIPS \$7

with pico de gallo

CHICKEN NOODLE SOUP \$6

ENTRÉES

PAN SEARED ARCTIC CHAR \$24

encrusted in sesame seeds, with a ginger soy sauce

DUCK CONFIT \$24

half roasted duck served with blueberry sauce

SURF & TURF \$33

5oz lobster tail & 6oz medallion of filet mignon

RED SNAPER ALA VERACRUZ \$25

garlic, white wine, herbs, green olives, capers, tomatoes served over risotto

TRADITIONAL POT ROAST \$21

served with mashed potatoes & gravy

BROILED SEA SCALLOPS \$29

served with lemon butter sauce

CHICKEN & PASTA \$ 20

sautéed chicken with crushed red pepper fettuccini in a vodka sauce

WILD BOAR SAUSAGE \$21

with onions, white wine & chipotle sauce over egg gnocchi

SHRIMP AND LOBSTER PASTA \$28

sautéed with garlic & diced tomatoes in a lemon butter sauce over angle hair

CRABCAKES \$28

hand breaded & bound jumbo lump crabmeat, lightly sautéed

KING CRAB LEGS \$43

steamed & served with drawn butter

COQ AU VIN \$20

classic french preparation of half of chicken cooked in red wine & vegetables

FEATURED BEERS

hoboken brewing bodi blonde (5.5%), cityside ipa (6.2%), even flow pale ale (5.3%) or year to forget dipa (7.8%) \$8

DESSERTS

PECAN PIE ALA MODE \$9

CHOCOLATE PEANUT BUTTER PIE \$7

COCONUT CUSTARD PIE \$7

BROWNIE SUNDAE \$ 7

APPLE OR BLUEBERRY PIE A LA MODE \$9

VANILLA CHEESECAKE WITH STRAWBERRY SAUCE \$7

FLOURLESS CHOCOLATE TRUFFLE CAKE WITH STRAWBERRY SAUCE \$8

- PUMPKIN SPICE IRISH COFFEE WITH FRESH WHIPPED CREAM \$10 -