

COURT STREET

RESTAURANT & BAR

DAILY SPECIALS

Thursday, April 25, 2024

SALMON FILET \$24
with a truffle balsamic glaze

BONE-IN PORK CHOP \$24
with hot & sweet cherry peppers

SOUP DU JOUR

PEA SOUP \$7

APPETIZERS

½ DOZEN SUGAR SHACK OYSTERS ON THE HALF SHELL \$15

salty & sweet, harvested from barnegat bay, nj

FIG & PROSCIUTTO SALAD \$13

with gorgonzola cheese over baby arugula & balsamic dressing

STEAMED MANILA CLAMS \$16

in a white wine, tomato & herb sauce

BEEF CARPACCIO \$15

thinly sliced rare filet mignon over arugula with onions, capers & pecorino romano, with basil olive oil

PORTOBELLO & SHRIMP \$15

sliced portobello & shrimp sautéed with shallots & red wine topped with fresh mozzarella & roasted red peppers

STRAWBERRY & AVOCADO SALAD \$13

served over spinach with goat cheese, pistachios, poppy seeds & honey lemon dressing

TRI-COLOR SALAD \$13

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

ENTRÉES

BACON WRAPPED MEATLOAF \$20

served with corn, mashed potatoes & gravy

SURF & TURF \$42

a 5 oz lobster tail & a 8 oz flat iron steak

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

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

SAUTÉED FILET OF BRANZINI \$26

with shiitake mushrooms, roasted garlic, red wine & diced tomato

ROASTED VENISON CHOPS \$34

two venison chops with mushrooms in a red wine reduction

MEDITERRANEAN RAVIOLI WITH SAUTÉED SHRIMP \$26

(eggplant, roasted pepper & black olive ravioli) in a mild chipotle sauce

PAN SEARED SWORDFISH \$26

with cajun spices, topped with a mango, corn & black bean salsa

SURF & TURF \$42

a 5 oz lobster tail & a 8 oz flat iron steak

SAUTÉED SHRIMP & LOBSTER A LA VODKA \$34

over crushed red pepper fettuccini

SHEPHERD'S PIE \$24

ground lamb braised with vegetables & topped with browned mashed potatoes

ASPARAGUS, PROSCIUTTO & MARSCAPONE RAVIOLI & CHICKEN \$24

in a tomato marsala sauce with shallots

SAUTÉED BLACK SEA BASS \$28

over saffron risotto

BISON BURGER \$20

served with choice of potato

SAUTÉED FILET OF RED SNAPPER \$28

a la veracruz

BERKSHIRE PORK RAGU \$24

over pappardelle pasta

DESSERTS

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

VANILLA CHEESECAKE \$9 BROWNIE SUNDAE \$9 COCONUT CUSTARD PIE \$10

ORANGE CRÈME BRULÉE \$10

PEANUT BUTTER PIE \$9

FLOURLESS CHOCOLATE TRUFFLE CAKE \$9