

COURT STREET

RESTAURANT & BAR

DAILY SPECIALS

Wednesday, October 13, 2021

PREPARATIONS OF THE DAY

SALMON FILET \$20

with shallots, mushrooms & marsala wine

BONE-IN PORK CHOP \$20

a la provençale

SOUP DU JOUR

CHICKEN NOODLE \$7

APPETIZERS

BABY MIXED GREENS SALAD \$10

caramelized walnuts, gorgonzola cheese, apples & balsamic dressing

BEEF CARPACCIO \$12

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

TRI-COLOR SALAD \$11

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

GREEK SALAD \$11

sweet peppers, cucumbers, tomatoes, red onions, feta cheese & pepperoncini peppers in an herb vinaigrette

SLICED AVOCADO SALAD \$11

with tomato, roasted red peppers, artichoke hearts & red onion with mustard dressing

WARM STUFFED PORTOBELLO \$12

with spinach, goat cheese & breadcrumbs with shallots red wine sauce

ENTRÉES

LOBSTER FEST \$28

1 ¼ lb. steamed lobster served with vegetable of the day & potato

BACON WRAPPED MEATLOAF \$19

served with corn, mashed potatoes & gravy

FILET MIGNON OF PORK \$24

sautéed with shallots, green peppercorns, white wine & touch of mustard

RED SNAPPER \$28

a la vera cruz served over rissoto

FILET OF HAMACHI \$25

pan seared & drizzled with a truffle balsamic glaze

TRUMPET ROYALE MUSHROOMS & CHICKEN \$23

in a shallots & marsala wine sauce over fettuccine

BROCCOLI RABE RAVIOLI \$23

with sautéed shrimp in garlic, diced tomato & white wine herb butter sauce

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

served with vegetable of the day & choice of potato

STRIPED BASS \$24

sautéed with shitake mushrooms, garlic, red wine & diced tomato

CRAB & LOBSTER RAVIOLI \$23

with peas, diced tomato, white wine, herbs & saffron cream sauce

CENTER-CUT SUSHI TUNA \$30

panko encrusted tuna served with wasabi sauce & ginger-soy sauce

WILD BOAR SAUSAGE \$21

with sautéed onions, white wine & tomato chipotle sauce

FILET OF STEEL HEAD TROUT \$25

sesame seed encrusted & served with an orange sesame ginger sauce

DESSERTS

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

CHOCOLATE BANANA PIE \$7

COCONUT CUSTARD PIE \$7

VANILLA CHEESECAKE \$7

FRESH STRAWBERRIES/WHIPPED CREAM \$9

BROWNIE SUNDAE \$8

APPLE PIE \$8