

# COURT STREET

RESTAURANT & BAR

## DAILY SPECIALS

**Monday, March 8, 2021**

### **PREPARATIONS OF THE DAY**

**SALMON FILET \$20**

*with shallots, mushrooms & marsala wine*

**BONE-IN PORK CHOP \$20**

*cajun with sautéed bell peppers, onions & mushrooms*

### **APPETIZERS**

**CHORIZO & MUSSELS \$12**

*sautéed with onions & white wine demi glaze*

**BEET SALAD \$10**

*roasted red & yellow beets with goat cheese, pistachios over arugula with honey lemon dressing*

**CRABMEAT STUFFED AVOCADO \$12**

*with tomatoes, capers & onions with a light herb dressing*

**HIGH HARBOR OYSTERS \$15**

*harvested from barnegat bay, nj*

**GUACAMOLE & CHIPS \$7**

*homemade guacamole*

**ESCARGOT \$11**

*baked escargot with butter, herbs & breadcrumbs*

**BABY MIXED GREENS SALAD \$10**

*caramelized walnuts, gorgonzola cheese & pears in balsamic dressing*

**TRICOLOR SALAD \$10**

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

### **ENTRÉES**

**PRIME RIB \$28**

*16 oz cut of slow roasted prime rib with salad and sides*

**LAMB STEW \$22**

*tender pieces of lamb braised in a white wine & herb tomato sauce with vegetables, over egg noodles*

**NEW YORK PRIME STRIP STEAK \$39**

*char-broiled 14 oz steak*

**BREADED FILET MIGNON OF PORK SCALLOPINI \$20**

*served with shallots, apples, brandy & cream*

**KING CRAB LEGS \$43**

*served with drawn butter & mustard sauce*

**CHICKEN POT PIE \$20**

*tender pieces of chicken breast with peas, carrots, potatoes & pearl onions topped with flaky puff pastry crust*

**BRAISED BONELESS SHORT RIBS \$27**

*served with mashed potatoes & gravy*

**COQ AU VIN \$20**

*half-chicken slowly braised in a red wine sauce with vegetables*

**STRIPED BASS A LA VERUCRUZ \$24**

*served over risotto*

**SEAFOOD RAVIOLI \$21**

*with diced tomatoes, peas, herbs, white wine & saffron cream sauce*

**LUMP CRABMEAT STUFFED SHRIMP \$26**

*served with a beurre blanc sauce*

**ARUGULA & RICOTTA RAVIOLI WITH SHRIMP \$23**

*served in a creamy vodka sauce*

**TWIN LOBSTER TAILS \$33**

*5oz North Atlantic lobster tails*

**PAN SEARED SWORDFISH \$24**

*served over a bed of steamed spinach drizzled with sesame ginger sauce*

### **DESSERTS**

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

**BLUEBERRY or APPLE PIE A LA MODE \$9**   **COCONUT CUSTARD PIE \$7**   **BREAD PUDDING \$7**

**RASPBERRY CRÉMÉ BRULÉE \$7**   **VANILLA CHEESECAKE \$7**