

COURT STREET

RESTAURANT & BAR

DAILY SPECIALS

Thursday, September 22, 2022

PREPARATIONS OF THE DAY

SALMON FILET \$20

blackened with mango, corn, black bean salsa

BONE-IN PORK CHOP \$20

shallots, green peppercorns, white wine, touch of mustard

SOUP DU JOUR

CREAM OF MUSHROOM \$7

APPETIZERS

SMOKED TROUT \$15

served with tomatoes, cucumbers, capers, onion with horse radish sauce

FARM HEIRLOOM TOMATOS AND MOZZARELA \$12

with basil infused olive oil

PEACH AND AVOCADO SALAD \$12

toasted almonds & goat cheese over baby greens with balsamic dressing

TRICOLOR SALAD \$11

arugula, radicchio, toasted almonds, brie, oranges & strawberries with raspberry dressing

CHORIZO & SHRIMP \$13

in a white wine demi glaze

SHRIMP STUFFED AVOCADO \$13

with tomatoes, capers & onions with a light herb dressing

SPINACH AND RICOTTA EMPANADA \$12

with parmesan cheese, served over greens with a honey dijon dressing

SCULL BAY OYSTERS \$15

ENTREES

VEAL STEW \$23

tender cubes of veal braised in white wine, herbs, tomato sauce & vegetables over egg noodles

ARTICHOKE RAVIOLI \$26

with sautéed shrimp, diced tomato, garlic, lemon butter sauce

CHAR-BROILED STRIP STEAK (14 OZ) \$41

served with vegetable of the day & choice of potato

SAUTÉED FILET OF BLACK SEA BASS \$28

over saffron risotto with peas & diced tomato

SUSHI TUNA \$30

panko encrusted, served with wasabi & ginger soy sauce

SAUTÉED CHICKEN A LA VODKA \$22

over crushed red pepper fettucini

SURF AND TURF \$38

5 oz lobster tail & 8 oz flat iron steak

ROASTED LEG OF VENISON \$29

served with red wine reduction gorgonzola

WILD BOAR SAUSAGE \$22

with sautéed onions in a tomato chipotle sauce over gnocchi

POTATO ENCRUSTED FILET OF HALIBUT \$29

served with capers in a white wine, herb & tomato sauce

BEEF RAVIOLI \$26

with trumpet royale mushrooms in a red wine reduction

SAUTÉED SHRIMP AND LOBSTER \$33

with garlic, lemon & basil butter sauce over spinach angel hair pasta

SOFT SHELL CRABS A LA FRANCAISE \$36

served with vegetable of the day & choice of potato

DESSERTS

PROFITEROLES \$11 : *(baked puff pastries filled with ice cream & topped with homemade Grand Marnier chocolate sauce)*

FRESH STRAWBERRIES WITH CREAM \$9

BLUEBERRY OR PEACH PIE A LA MODE \$9

BROWNIE SUNDAE \$8

VANILLA CHEESECAKE \$7

FLOURLESS CHOCOLATE TRUFFLE WITH STRAWBERRY SAUCE \$8

COCONUT CUSTARD PIE \$8