

# COURT STREET

RESTAURANT & BAR

## DAILY SPECIALS

Friday, January 14, 2022

### PREPARATIONS OF THE DAY

SALMON FILET \$20  
*provençale*

BONE-IN PORK CHOP \$20  
*shallots, mushrooms & marsala wine*

### SOUP DU JOUR

SWEET ITALIAN SAUSAGE WITH TORTELLINI \$7

### APPETIZERS

ESCARGOT \$12

*herbs, breadcrumbs & compound butter*

ROSE COVE RESERVE OYSTERS \$15

*½ dozen from Little Egg Bay, Ocean County, NJ*

OYSTERS ROCKEFELLER \$12

*spinach, bacon, cream, celery & breadcrumbs*

BEEF CARPACCIO \$12

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

BABY MIXED GREENS SALAD \$11

*apples, candied walnuts, gorgonzola cheese & balsamic dressing*

TRI-COLOR SALAD \$11

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

SPINACH, PARMESAN AND RICOTTA CHEESE ENPANADA \$12

*over greens with honey dijon dressing*

STEAMED MUSSELS \$12

*in a white wine, diced tomato & basil butter sauce*

### ENTRÉES

BRAISED LAMB SHANK \$27

*served with garlic, rosemary, red wine gorgonzola sauce*

VEGETABLE RAVIOLI WITH SAUTEED CHICKEN \$21

*in a white wine, tomato sauce*

ROASTED PORK TENDERLOIN \$21

*served with blackberry sauce*

VEAL STROGANOFF \$23

*served over egg noodles*

SEAFOOD RAVIOLI \$20

*with saffron cream sauce, diced tomato & peas*

MAHI MAHI \$24

*sesame seed encrusted, served with orange, ginger sauce*

CHARD-BROILED PORTERHOUSE 18 OZ STEAK \$35

*grilled to your liking with vegetable of the day and choice of potato*

SHRIMP & LOBSTER PASTA \$30

*in a garlic, diced tomato, basil, lemon butter sauce over angel hair*

CHILEAN SEA BASS \$32

*pan seared with cajun spices, served with a mango corn & black bean salsa*

DOUBLE CUT BERKSHIRE PORK CHOP \$29

*roasted with sweet & hot cherry peppers*

BROILED SEA SCALLOPS \$30

*served with a lemon butter sauce*

FILET OF JOHN DORY \$26

*sautéed in a provençale sauce served over risotto*

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

*served with vegetable of the day & choice of potato*

### DESSERTS

PROFITEROLES \$10 : *(baked puff pastries filled with ice cream & topped with homemade Grand Marnier chocolate sauce)*

BLUEBERRY OR APPLE PIE A LA MODE \$9 CHOCOLATE PEANUT BUTTER PIE \$7 RASPBERRY CRÉME BRÛLÉE \$8

FRESH MIXED BERRIES BLUBERRIES AND STRAWBERRIES \$9 BRAWNIE SUNDAE \$8 VANILLA CHEESECAKE \$7