

COURT STREET

RESTAURANT & BAR

DAILY SPECIALS

Saturday, August 13, 2022

PREPARATIONS OF THE DAY

SALMON FILET \$20

garlic, tomato, white wine & cilantro

BONE-IN PORK CHOP \$20

with apples, onions & a curry white wine sauce

SOUP DU JOUR

NEW ENGLAND CLAM CHOWDER \$7

GRILLED PEACH & MARSCAPONE CHEESE \$12

drizzled with a balsamic reduction

AVOCADO AND CRAB \$13

avocado half filled with lump crabmeat served with tomatoes, capers & onions with a light herb dressing

PEACH & AVOCADO SALAD \$12

toasted almonds & goat cheese over greens with honey balsamic dressing

PURPLE & RED POTATO SALAD \$11

with italian string beans, kalamata olives & feta cheese with a mustard dressing

WATERMELON SALAD \$12

with cucumbers, sweet peppers, feta cheese & mint balsamic dressing

TRI-COLOR SALAD \$11

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

ENTRÉES

LOBSTERFEST \$35

1-1/4lb lobster served with soup or salad, vegetable & potato

SURF & TURF \$35

5oz maine lobster tail & 8oz flat iron steak

SOFT SHELL CRABS A LA FRANCAISE \$36

served with choice of potato & vegetable of the day

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

served with vegetable of the day & potato

KING CRAB LEGS (1LB) \$59

steamed & served with drawn butter

CHICKEN RAVIOLI \$26

with sautéed trumpet royale mushrooms in a marsala tomato sauce

SAUTÉED SHRIMP & LOBSTER PASTA \$33

served over penne a la vodka

BLACKENED ARCTIC CHAR \$24

with a corn, mango & black bean salsa

PAN SEARED SCALLOPS \$34

served over saffron risotto

BERKSHIRE PORK PORTERHOUSE (14OZ) \$28

pan-seared and served with hot & sweet cherry peppers

WILD BOAR SAUSAGE \$22

with sautéed onions in a chipotle tomato sauce over gnocchi

SAUTÉED FILET MIGNON OF PORK \$21

a la provençal

CHICKEN FRICASSEE \$21

half chicken braised in white wine, herbs & tomato sauce

ROASTED LEG OF LAMB \$24

with garlic, rosemary, gorgonzola & a red wine reduction

DESSERTS

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

VANILLA CHEESECAKE \$7

STRAWBERRIES WITH FRESH WHIPPED CREAM \$9

APPLE PIE A LA MODE \$9

BROWNIE SUNDAE \$8

CHOCOLATE PEANUT BUTTER PIE \$8

KEY LIME PIE \$8

COCONUT CRÈME BRÛLÉE \$9

MRS. CLANCY'S FAMOUS ICE BOX CAKE \$8