

COURT STREET

RESTAURANT & BAR

DAILY SPECIALS

Thursday, September 16, 2021

PREPARATIONS OF THE DAY

SALMON FILET \$20
capers, dill & white wine

BONE-IN PORK CHOP \$20
au poivre

SOUP DU JOUR

SWEET ITALIAN SAUSAGE TORTELLINI \$7

APPETIZERS

AHI TUNA TARTAR \$12

tuna layered with avocado & sprinkled with sesame seeds with ginger soy dressing

SHRIMP STUFFED AVOCADO \$12

capers, onions, tomatoes & house dressing

GREEK SALAD \$11

tomato, sweet peppers, feta cheese, onions, kalamata olives, cucumbers, pepperoncini peppers over romaine & herb vinaigrette

BEEF CARPACCIO \$12

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

TRI-COLOR SALAD \$11

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

STEAMED MUSSELS \$12

steamed with garlic, diced tomatoes, garlic, basil & white wine

ENTRÉES

TWIN LOBSTER TAILS \$38

served with warm drawn butter, vegetable of the day & potato of your choice

BBQ ST. LOUIS RIBS \$20

served with vegetable of the day & potato of your choice

SAUTÉED SHRIMP AND LOBSTER \$30

a la vodka & served over crushed red pepper fettuccini

EGGPLANT POMODORO RAVIOLI \$21

with sautéed chicken in a shallot & marsala wine sauce

BROILED SEA SCALLOPS \$30

served with lemon & butter sauce

SAUTÉED FILET MIGNON OF PORK \$21

with oyster mushrooms, shallots, red wine & herbs

BRAISED PORK SHANK \$21

served with w white wine, herb & tomato sauce over risotto

BUFFALO CHIPOTLE SAUSAGE \$21

with onions, white wine, and tomato sauce served with gnocchi

TILEFISH A LA VERA CRUZ \$28

served over risotto

FILET OF CORVINA \$23

sautéed with onions, oregano, white wine & tomato sauce

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

served with vegetable of the day & choice of potato

SWORDFISH \$23

pan seared with a balsamic truffle glaze

BEER SPECIALS

LEINENKUGEL SUMMER SHANDY 16oz DRAFT \$5

HELL OR HIGH WATERMELON 16oz DRAFT \$5

DESSERTS

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

KEYLIME PIE \$7 COCONUT CUSTARD PIE \$8

FRESH STRAWBERRIES WITH WHIPPED CREAM \$9 APPLE PIE \$8

CHOCOLATE TRUFFLE WITH STRAWBERRY SAUCE \$8 BLUEBERRY PIE \$8 VANILLA CHEESECAKE \$7