

COURT STREET

RESTAURANT & BAR

DAILY SPECIALS

Thursday, August 5, 2021

PREPARATIONS OF THE DAY

SALMON FILET \$20
a la provençal

BONE-IN PORK CHOP \$20
garlic, red wine, mushrooms, rosemary

SOUP DU JOUR

CREAM OF MUSHROOM \$7

APPETIZERS

GREEK SALAD \$11

sweet peppers, tomatoes, red onions, cucumbers, kalamata olives, pepperoncini peppers & feta cheese

SMOKED SALMON \$12

on toast points with red onion & capers drizzled with dill crème fraiche

BABY MIXED GREENS SALAD \$10

pears, gorgonzola cheese, caramelized walnuts & balsamic dressing

STRAWBERRY & AVOCADO SALAD \$11

served over spinach with goat cheese, pistachios, poppy seeds & honey lemon dressing

TRI-COLOR SALAD \$11

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

STEAMED MUSSELS \$11

with white wine, tomatoes & basil

ENTRÉES

EEGPLANT & POMODORO RAVIOLI \$21

with sautéed chicken in a shallots & marsala wine sauce

FILET OF RED SNAPPER \$28

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

DUCK MAGRET \$25

roasted duck breast served with shallots, raisins, port wine reduction

SAUTEED FILET MIGNON OF PORK \$21

with shallots & green peppercorns with white wine and a touch of mustard

SAUTEED STONE BASS \$22

a la vera cruz over risotto

BRAISED LAMB SHANK \$27

served in a white wine, tomato chipotle sauce over risotto

BROILED SEA SCALLOPS \$30

with white wine lemon butter sauce

COQ AU VIN \$21

half chicken cooked in red wine & vegetables

SAUTÉED MAHI MAHI \$24

with garlic, red wine, tomato & oyster mushrooms

SUSHI TUNA \$30

panko crusted tuna served with wasabi & ginger soy sauce

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*)

APPLE PIE \$8 MIXED BERRIES WITH FRESH WHIPPED CREAM \$9 VANILLA CHEESECAKE \$7 COCONUT CRÈME BRULEE \$8

BLUEBERRY PIE A LA MODE \$9 BROWNIE SUNDAE \$8 CHOCOLATE PEANUT BUTTER PIE \$7

FLOURLESS CHOCOLATE TRUFFLE CAKE WITH STRAWBERRY SAUCE \$8 COCONUT CUSTARD PIE \$8 KEY LIME PIE \$7