

COURT STREET

RESTAURANT & BAR

DAILY SPECIALS

Thursday, August 13, 2020

PREPARATIONS OF THE DAY

SALMON FILET \$20

Pan seared with balsamic fig glaze

BONE-IN PORK CHOP \$20

a la Provençale

APPETIZERS

TRI-COLOR SALAD \$10

Arugula, radicchio, endive, goat cheese, toasted almonds, strawberries & oranges with honey balsamic dressing

HIGH BAR OYSTERS (HALF DOZEN) \$15

Served with cocktail sauce

AHI TUNA TARTAR \$12

Layered with avocado, sprinkled with sesame seeds & ginger soy sauce

PEACH AND AVOCADO SALAD \$10

Goat cheese, toasted almonds over mixed greens with balsamic dressing

GREEK SALAD \$11

Cucumbers, sweet peppers, tomatoes, red onions, pepperoncini peppers, kalamata olives & feta cheese over romaine lettuce with house dressing

CROSTINIS \$9

Toasted bread points, spread with goat cheese topped with prosciutto & drizzled with honey

ENTRÉES

KING CRAB LEGS \$43

Steamed and served with drawn butter & mustard sauce

COQ AU VIN \$20

Half chicken braised in red wine & vegetables

AMERICAN RED SNAPPER \$25

Baked filet with shallots, sundried tomatoes, eggplant & cream sherry wine

LAMB SHANK \$27

Braised in red wine, rosemary, garlic demi-glaze

CENTER-CUT SUSHI TUNA \$28

Panko encrusted served with wasabi & ginger soy sauce

PRIME STRIP STEAK \$36

Char-broiled 14oz steak

FILET OF OSTRICH \$28

Char-broiled, served with shallots, mushrooms & red wine reduction

PAN SEARED SWORDFISH \$23

With Cajun spices & served with mango, corn, black bean salsa

BROCCOLI RABE RAVIOLI \$20

Pork sausage, tomato & lemon butter sauce

SEA SCALLOPS \$29

Pan seared and served over risotto

WILD BOAR SAUSAGE \$23

With onions & tomato chipotle sauce served over penne

SAUTÉED FILET OF ARCTIC CHAR \$23

Scallions, bell peppers & a ginger soy sauce

ST. LOUIS STYLE BBQ PORK RIBS \$20

Pork ribs braised in our bbq sauce

SAUTEED SHRIMP & PASTA \$23

With garlic, diced tomatoes, lemon basil butter sauce over egg fettuccini

DESSERTS

KEY LIME PIE \$7

BLUEBERRY PIE A LA MODE \$9

PEANUT BUTTER PIE \$7

VANILLA CHEESECAKE WITH STRAWBERRY SAUCE \$7

FLOURLESS CHOCOLATE TRUFFLE CAKE WITH STRAWBERRY SAUCE \$8