

COURT STREET

RESTAURANT & BAR

DAILY SPECIALS

Thursday, June 10, 2021

PREPARATIONS OF THE DAY

SALMON FILET \$20
garlic, ginger soy sauce

BONE-IN PORK CHOP \$20
provençal

SOUP DU JOUR

CHORIZO, RED KIDNEY BEANS & SPINACH \$7

APPETIZERS

SLICED PORTOBELLO & SHRIMP \$11
with shallots, herbs & red wine

STRAWBERRY & AVOCADO SALAD \$11
served over spinach with goat cheese, pistachios, poppy seeds & honey lemon dressing

GUACAMOLE & CHIPS \$7
homemade guacamole

GREEK SALAD \$11
sweet peppers, feta cheese, tomato, olives, pepperoncini peppers, cucumbers with herb vinaigrette

MELON, PROSCIUTTO & MOZZARELLA \$12
with sundried tomatoes, roasted red peppers & basil infused olive oil

TRI-COLOR SALAD \$10
arugula, radicchio, endive, brie cheese, toasted almonds, strawberries & oranges with raspberry vinaigrette

CHORIZO & SHRIMP \$12
with onions & white wine butter sauce

ENTRÉES

SOFT SHELL CRABS \$30
a la francaise

BRAISED LAMB SHANK \$27
served with a red wine, rosemary & gorgonzola butter sauce

FILET OF ARTIC CHAR \$24
with cajun spices served with mango, corn & black bean salsa

LOBSTER RAVIOLI \$22
with peas, diced tomatoes, white wine, herbs & saffron cream sauce

SKATE FISH FILET \$20
a la francaise

SAUTÉED FILET OF MAHI MAHI \$24
a la provençal & served over risotto

SAUTÉED FILET MIGNON OF PORK \$21
with shallots, green pepper corns and white wine with a touch of mustard

TWIN LOBSTER TAILS \$36
twin 5 oz lobster tails served with potato & vegetable of the day

CONFIT OF DUCK \$24
served with blueberry sauce

CHAR-BROILED PRIME STRIP STEAK 14 OZ. \$39
served with vegetable of the day & choice of potato

FILET OF MAKO SHARK \$21
au poivre style with vegetable of the day & potato

BROCOLI RABE RAVIOLI \$20
with sweet Italian sausage, garlic, white wine & diced tomato

VEAL OSSO BUCCO \$26
veal shank braised in red wine, herbs & tomato sauce – served over risotto

DESSERTS

PROFITEROLES \$10 (*baked puff pastry filled with ice cream & topped with homemade grand marnier chocolate sauce*)
BRAWNIE SUNDAE \$8 VANILLA OR CHOCOLATE CHEESECAKE \$7 BLUEBERRY OR APPLE PIE A LA MODE \$9
FLOURLESS CHOCOLATE TRUFFLE CAKE \$8 RASPBERRY CRÈME BRULÉE \$8