

COURT STREET

RESTAURANT & BAR

DAILY SPECIALS

Wednesday, November 29, 2023

SALMON FILET \$22
with a balsamic truffle glaze

BONE-IN PORK CHOP \$22
roasted with sweet & hot cherry peppers

SOUP DU JOUR

CHICKEN NOODLE SOUP \$7

APPETIZERS

BEEF CARPACCIO \$15

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

BAKED ESCARGOT \$16

with butter, herbs & breadcrumbs

APPLE & SPINACH SALAD \$12

with feta cheese, dried cranberries, pecans & maple vinaigrette

CRABMEAT STUFFED AVOCADO \$16

with tomatoes, capers & onions with a light herb dressing

BABY MIXED GREENS SALAD \$12

pears, gorgonzola cheese, candied walnuts & balsamic dressing

TRI-COLOR SALAD \$13

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

ENTRÉES

LOBSTERFEST \$35

a 1.25lb steamed lobster with house salad, vegetable of the day & potato

BACON WRAPPED MEATLOAF \$20

served with corn & mashed potato

VEAL STEW \$24

tender pieces of veal braised in white wine, herbs & tomato sauce & served over egg noodles

SUSHI TUNA \$32

panko encrusted tuna served with wasabi sauce and ginger-soy sauce

BUFFALO CHIPOTLE SAUSAGE \$22

in a tomato chipotle sauce over gnocchi

ARCTIC CHAR \$25

pan seared with cajun spices & topped with a mango, corn & black bean salsa

ARTICHOKE RAVIOLI WITH SAUTÉED CHICKEN \$24

in a tomato marsala sauce

SAUTÉED RED SNAPPER \$25

a la veracruz over risotto

CHAR-BROILED PRIME STRIP STEAK (16oz) \$49

served with vegetable of the day & choice of potato

KING CRAB LEGS \$59

one pound - steamed & served with drawn butter & mustard sauce

ROASTED WILD BOAR STRIP LOIN \$24

served with a balsamic fig glaze

SEAFOOD RAVIOLI \$26

shrimp, crab & scallop ravioli in a white wine & saffron cream sauce with diced tomato & herbs

BROOK TROUT ALMONDINE \$24

baked brook trout rolled in dijon mustard & toasted almonds

END OF BIN WINE SPECIALS

Bin #A037 Illahe Tempranillo Rosé (Willamette Valley, OR) 2022 \$44 \$35

Bin #B006 San Bonifacio Rosé (Tuscany, Italy) 2022 \$29 \$23

DESSERTS

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

VANILLA CHEESECAKE \$9

CHOCOLATE PENAUT BUTTER PIE \$9

APPLE or BLUEBERRY PIE A LA MODE \$10

PECAN PIE \$10

FRESH BERRIES & WHIPPED CREAM \$9

FLOURLESS TRUFFLE CAKE \$9