

# COURT STREET

RESTAURANT & BAR

## DAILY SPECIALS

Saturday, April 10, 2021

### PREPARATIONS OF THE DAY

SALMON FILET \$20

*sesame encrusted with mandarin orange ginger sauce*

BONE-IN PORK CHOP \$20

*provençal*

### SOUP DU JOUR

*Manhattan clam chowder \$7*

### APPETIZERS

HIGH BAR OYSTERS \$15

*½ dozen oysters with a salty flavor and a touch of sweetness on the finish*

SHRIMP STUFFED AVOCADO \$10

*cherry tomatoes, corn & lemon greek yogurt dressing*

BAKED STUFFED MUSHROOMS \$12

*with crabmeat topped with melted swiss cheese*

SPRING SALAD \$10

*strawberries, avocado, goat cheese, pistachios over baby kale with honey lemon poppy seed dressing*

TRICOLOR SALAD \$10

*with arugula, radicchio, endive, strawberries, cranberries, brie, toasted almonds & raspberry dressing*

BABY MIXED GREENS \$10

*apples, gorgonzola cheese with balsamic dressing*

GUACAMOLE AND CHIPS \$7

*homemade guacamole*

BAKED ESCARGOT \$11

*with butter, herbs & breadcrumbs*

### ENTRÉES

SAUTÉED FILET OF BARRAMUNDI \$21

*with roasted garlic, red wine, black olives, tomatoes & herbs*

POTATO ENCRUSTED FILET OF TILAPIA \$20

*with capers and herbs in a white wine tomato sauce*

DUCK CONFIT \$24

*served with blueberry sauce*

CRAB & LOBSTER RAVIOLI \$22

*with peas, diced tomatoes, white wine, herbs & saffron cream sauce*

SURF AND TURF \$34

*5oz lobster tail & 8oz sirloin steak*

COQ AU VIN \$20

*half of a chicken slowly cooked in red wine & vegetables*

SAUTÉED ARCTIC CHAR \$24

*with shitake mushrooms in a ginger soy sauce*

BRAISED LAMB SHANK \$27

*served with a garlic, rosemary & red wine gorgonzola sauce*

BUFFALO CHIPOTLE SAUSAGE OVER GNOCCHI \$21

*with a white wine & tomato sauce*

PAN SEARED FILET OF SWORDFISH \$23

*with cajun spices, served with a mango, corn & black bean salsa*

DOUBLE CUT BERKSHIRE PORK CHOP \$28

*with roasted red peppers and served with hot & sweet cherry peppers*

BROILED SEA SCALLOPS \$29

*with white wine & lemon butter sauce*

### DESSERTS

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

CRÈME BRULÉE \$7

COCONUT CUSTARD PIE \$7

VANILLA CHEESECAKE \$7

CHOCOLATE PEANUT BUTTER PIE \$7

APPLE PIE A LA MODE \$9

BLUEBERRY PIE A LA MODE \$9