

COURT STREET

RESTAURANT & BAR

DAILY SPECIALS

Saturday, October 17, 2020

PREPARATIONS OF THE DAY

SALMON FILET \$20

provençale - white wine, tomatoes, garlic & herbs

BONE-IN PORK CHOP \$20

cajun style with sautéed bell peppers, onions & mushrooms

APPETIZERS

WARM STUFFED ARTICHOKE \$12

mozzarella, parmesan cheese, herbs & bread crumbs

ROSE COVE OYSTERS \$15

salty start, sweet finish, harvested from Little Egg Harbor in Barnegat Bay, NJ

DUNGENESS CRAB LEGS \$21

served with drawn butter

TRI-COLOR SALAD \$10

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

ROASTED BEET SALAD \$10

goat cheese, pistachios, over arugula with honey lemon dressing

BABY MIXED GREENS SALAD \$10

gorgonzola cheese, candied walnuts & apples with balsamic dressing

CHORIZO & SHRIMP \$12

sautéed with onions & white wine demi-glaze

ENTRÉES

CRABCAKES \$28

two sautéed crabmeat patties

CHILEAN SEA BASS \$29

sautéed filet with peas, diced tomatoes, herbs, white wine & saffron over risotto

KING CRAB LEGS \$43

steamed & served with drawn butter & mustard sauce

SHRIMP AND LOBSTER PASTA \$28

with tomato, garlic, herbs & lemon butter sauce over tagliatelle

WILD BOAR STEW \$22

wild boar, meat braised in white wine tomato sauce with vegetables served over egg noodles

SUSHI TUNA \$28

panko encrusted rare tuna served with wasabi & soy-ginger sauce

DUCK MAGRET \$22

duck breast roasted and served with a shallot & fig reduction

FILET OF BRANZINO \$26

sautéed with garlic, tomato, white wine & cilantro

ROASTED RED PEPPER-MOZZARELLA RAVIOLI & SHRIMP \$23

in a vodka sauce

PRIME STRIP STEAK \$36

char-broiled (14 oz.)

FILET MIGNON OF PORK \$20

sautéed with garlic, onions, oregano, white wine & tomato sauce

COQ AU VIN \$20

half chicken braised in red wine & vegetables

BEEF STROGONOFF \$22

sautéed pieces of beef served in a sauce with sour cream, mustard & mushrooms over pappardelle

SHEPARD'S PIE WITH LAMB \$21

braised ground lamb with spices & vegetables, topped with broiled mashed potatoes

SEASONAL BEER

ayinger oktoberfest-märzen (draft) 5.8% abv \$9

DESSERTS

CHOCOLATE FONDU \$10

CREME BRULEE \$7

CHOCOLATE PUMPKIN PIE \$7

BREAD PUDDING A LA MODE \$7

VANILLA CHEESECAKE WITH STRAWBERRY SAUCE \$7

RUM MAPLE PECAN OR BLUEBERRY PIE A LA MODE \$9

FLOURLESS CHOCOLATE TRUFFLE CAKE WITH STRAWBERRY SAUCE \$8