

COURT STREET

RESTAURANT & BAR

DAILY SPECIALS

Saturday, January 15, 2022

PREPARATIONS OF THE DAY

SALMON FILET \$20
provençale

BONE-IN PORK CHOP \$20
shallots, mushrooms & marsala wine

SOUP DU JOUR

SWEET ITALIAN SAUSAGE WITH TORTELLINI \$7

APPETIZERS

ROSE COVE RESERVE OYSTERS \$15

½ dozen from Little Egg Bay, Ocean County, NJ

OYSTERS ROCKEFELLER \$12

spinach, bacon, cream, celery & breadcrumbs

BEEF CARPACCIO \$12

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

BABY MIXED GREENS SALAD \$11

apples, candied walnuts, gorgonzola cheese & balsamic dressing

TRI-COLOR SALAD \$11

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

AVOCADO & SHRIMP \$12

avocado stuffed with shrimp, tomato, capers & onions with herb vinaigrette

STEAMED MUSSELS \$12

in a white wine, diced tomato & basil butter sauce

ENTRÉES

BRAISED LAMB SHANK \$27

served with garlic, rosemary, red wine gorgonzola sauce

VEGETABLE RAVIOLI WITH SAUTEED CHICKEN \$21

in a white wine, tomato sauce

ROASTED PORK TENDERLOIN \$21

served with blackberry sauce

VEAL STROGANOFF \$23

served over egg noodles

SEAFOOD RAVIOLI \$20

with saffron cream sauce, diced tomato & peas

MAHI MAHI \$24

sesame seed encrusted, served with orange, ginger sauce

CHARD-BROILED PORTERHOUSE 18 OZ STEAK \$35

grilled to your liking with vegetable of the day and choice of potato

SHRIMP & LOBSTER PASTA \$30

fra diavolo sauce over angel hair

CHILEAN SEA BASS \$32

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

DOUBLE CUT BERKSHIRE PORK CHOP \$29

roasted with sweet & hot cherry peppers

BROILED SEA SCALLOPS \$30

served with a lemon butter sauce

FILET OF JOHN DORY \$26

sautéed in a provençale sauce served over risotto

CHAR-BROILED PRIME STRIP STEAK 14 OZ. \$39

served with vegetable of the day & choice of potato

DESSERTS

PROFITEROLES \$10 : *(baked puff pastries filled with ice cream & topped with homemade Grand Marnier chocolate sauce)*

BLUEBERRY OR APPLE PIE A LA MODE \$9 CHOCOLATE PEANUT BUTTER PIE \$7 RASPBERRY CRÈME BRÛLÉE \$8

FRESH MIXED BERRIES BLUEBERRIES AND STRAWBERRIES \$9 BRAUNIE SUNDAE \$8 VANILLA CHEESECAKE \$7

FLOURLESS CHOCOLATE TRUFFLE CAKE WITH RASBERRY SAUCE \$8