

# COURT STREET

RESTAURANT & BAR

## DAILY SPECIALS

Monday, September 18, 2023

SALMON FILET \$22

*blackened with a mango, corn & black bean salsa*

BONE-IN PORK CHOP \$22

*a la provençal*

## SOUP DU JOUR

BROCCOLI CHEDDAR \$7

## APPETIZERS

OYSTERS ROCKEFELLER \$16

*with spinach, breadcrumbs, celery & bacon*

MELON, PROSCIUTTO & MOZZARELLA \$13

*with sundried tomatoes, roasted red peppers & basil infused olive oil*

PEACH, MOZZARELLA & HEIRLOOM TOMATO \$13

*with a basil infused olive oil*

CRABMEAT STUFFED AVOCADO \$15

*with tomatoes, capers & onions with a light herb dressing*

BABY MIXED GREENS SALAD \$12

*apples, gorgonzola cheese, candied walnuts & balsamic dressing*

ARUGULA & RADICCHIO SALAD \$12

*arugula, radicchio, brie, toasted almonds, apples, oranges & raspberry vinaigrette*

## ENTRÉES

PRIME RIB \$30

*16 oz cut of slow roasted prime rib with salad, vegetable of the day & choice of potato*

NEW ENGLAND CRABCAKES \$32

*jumbo lump crabmeat lightly bound & sautéed*

RED SNAPPER FILET \$28

*sesame encrusted & served in an orange ginger sauce*

LOBSTER RAVIOLI \$26

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

SAUTÉED BLACK SEA BASS \$28

*over saffron risotto*

COQ AU VIN \$24

*a classic french preparation – a half chicken cooked in red wine & vegetables*

ROASTED RED PEPPER, MOZZARELLA & BASIL RAVIOLI WITH SHRIMP \$26

*in a tomato chipotle sauce*

MAGRET OF DUCK \$25

*roasted duck breast served with shallots & raisins in a port wine reduction*

SAUTÉED MIGNON OF PORK \$22

*served with shiitake mushrooms in a red wine sauce*

VEAL, BEEF & ITALIAN SAUSAGE BOLOGNESE

*served over penne pasta & topped with ricotta cheese*

SHRIMP & LOBSTER PASTA \$34

*served in a diced tomato, garlic, basil, lemon & butter sauce over angel hair*

SAUTÉED MAHI MAHI \$24

*a la vera cruz*

**DRAFT BEER SPECIAL: 21<sup>st</sup> Amendment Hell or High Watermelon Pint \$5**

## DESSERTS

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

VANILLA CHEESECAKE \$9

BROWNIE SUNDAE \$8

CHOCOLATE BANANA PIE \$8

BLUEBERRY PIE A LA MODE \$9

APPLE PIE A LA MODE \$9