

COURT STREET

RESTAURANT & BAR

DAILY SPECIALS Thursday, June 8, 2023

SALMON FILET \$22
with a balsamic truffle glaze

BONE-IN PORK CHOP \$22
a la provençal

SOUP DU JOUR LENTIL SOUP \$7

APPETIZERS

MELON, PROSCIUTTO & MOZZARELLA \$13
with sundried tomatoes, roasted red peppers & basil infused olive oil

ASPARAGUS & CRABMEAT \$15
with tomatoes, capers, onions & house vinaigrette

SMOKED TROUT \$15
tomatoes, onions, capers, cucumbers & horseradish sauce

½ DOZEN JERSEY DEVIL OYSTERS \$15
plump with a briny taste

TRI-COLOR SALAD \$12
arugula, radicchio, endive, goat cheese, toasted almonds, strawberries & oranges with honey balsamic dressing

ARTICHOKE & TOMATO SALAD \$13
marinated artichoke hearts, cherry tomatoes, capers, chick peas & olives over arugula with a tuscan vinaigrette

BABY MIXED GREENS SALAD \$12
pears, gorgonzola cheese, candied walnuts & balsamic dressing

ENTRÉES

BACON WRAPPED MEATLOAF \$20
served with mashed potatoes & gravy and vegetable of the day

SOFT SHELL CRABS \$38
a la francaise

CHAR-BROILED 24oz T-BONE STEAK \$49
served with vegetable of the day and choice of potato

LAMB BURGER \$20
served with choice of potato

SAUTÉED FILET OF RED SNAPPER \$28
a la veracruz & served over risotto

BLACKENED FILET OF ARCTIC CHAR \$25
served with a mango & black bean salsa

BONELESS SHORT RIBS \$27
served over risotto with a red wine reduction

SAUTÉED SHRIMP & LOBSTER PASTA \$34
a la vodka over crushed red pepper fettucini

WHITE BEAN & BLACK OLIVE RAVIOLI WITH SHRIMP \$26
with sautéed shrimp in a garlic & white wine tomato sauce

TWIN LOBSTER TAILS \$42
two 5oz. steamed lobster tails served with choice of potato & vegetable of the day

ROASTED PETITE BISON TOP SIRLOIN \$36
served with mushrooms, onions & bell peppers

POTATO ENCRUSTED FILET OF HALIBUT \$29
served with capers, garlic & herbs in a white wine tomato sauce

SAUTÉED MIGNON OF PORK \$22
served with oyster mushrooms in a red wine sauce

DESSERTS

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

VANILLA CHEESECAKE \$7	BROWNIE SUNDAE \$8	ORANGE CRÈME BRÛLÉE \$9	APPLE PIE A LA MODE \$9
FLOURLESS CHOCOLATE CAKE \$9	COCONUT CUSTARD PIE \$9	FRESH STRAWBERRIES & CREAM \$8	