

# COURT STREET

RESTAURANT & BAR

## DAILY SPECIALS

Friday, August 5, 2022

### PREPARATIONS OF THE DAY

SALMON FILET \$20  
*shitake, balsamic sauce*

BONE-IN PORK CHOP \$20  
*shallots, green peppercorns, white wine, touch of mustard*

### SOUP DU JOUR

SWEET ITALIAN SAUSAGE WITH TORTELLINI \$7

### APPETIZERS

PROSCIUTTO & GOAT CHEESE CROSTINIS \$10

*lightly toasted bread points, spread with goat cheese, topped with prosciutto & drizzled with honey*

BARNEGAT OYSTERS \$15

*1/2 dozen with mild brine & complex finish, from skull bay in egg harbor, nj*

STRAWBERRY & AVOCADO SALAD \$12

*served over spinach with goat cheese, pistachios, poppy seeds & honey lemon dressing*

ASPARAGUS SALAD \$10

*with tomatoes, artichokes, hearts of palms, red onion & mustard dressing*

GREEK SALAD \$11

*sweet peppers, cucumbers, tomatoes, red onions, feta cheese & kalamata olives in an herb vinaigrette*

TRI-COLOR SALAD \$11

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

STEAMED MUSSELS \$12

*with garlic, diced tomato, white wine & basil butter sauce*

### ENTRÉES

ROASTED LEG OF VENISON \$29

*served with shallots, gorgonzola, red wine reduction*

TUSCAN STYLE RAVIOLI (potato, leeks & pancetta) \$26

*with sautéed shrimp, white wine, herbs & tomato sauce*

CRAB CAKES \$30

*jumbo lump crabmeat, lightly bound & sautéed*

SAUTEED SHRIMP AND LOBSTER \$33

*a la vodka over crushed red pepper fettuccini*

OSSO BUCCO \$30

*veal shank in a white wine, herbs, tomato sauce over risotto*

SAUTÉED FILET MIGNON OF PORK \$21

*provençal*

BLACKENED SOCKEYE SALMON \$28

*with a corn, mango & black bean salsa*

EGGPLANT POMODORO RAVIOLI \$24

*with sautéed chicken in a shallots, tomato & marsala wine sauce*

SUSHI TUNA \$30

*panko encrusted tuna served with wasabi & ginger soy sauce*

POTATO ENCRUSTED FILET OF HALIBUT \$29

*served with capers, white wine, herbs, tomato sauce*

CHAR-BROILED STRIP STEAK (14 OZ) \$41

*served with vegetable of the day & potato*

DUCK MAGRET \$25

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

FILET OF TILE FISH \$28

*sautéed a la veracruz served over risotto*

### DESSERTS

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

VANILLA CHEESECAKE \$7

COCONUT CUSTARD PIE \$8

STRAWBERRIES WITH FRESH WHIPPED CREAM \$9

FLOURLESS CHOCOLATE TRUFFLE CAKE \$8

BROWNIE SUNDAE \$8

CHOCOLATE PEANUT BUTTER PIE \$8

KEY LIME PIE \$8

COCONUT CRÈME BRULE \$9

APPLE PIE A LA MODE \$9