

COURT STREET

RESTAURANT & BAR

DAILY SPECIALS

Tuesday, October 26, 2021

PREPARATIONS OF THE DAY

SALMON FILET \$20

roasted garlic, diced tomatoes, black olives & red wine

BONE-IN PORK CHOP \$20

garlic, rosemary & red wine

SOUP DU JOUR

PEA SOUP \$7

APPETIZERS

BAKED ESCARGOT \$12

with butter, herbs & breadcrumbs

BABY MIXED GREENS SALAD \$10

pears, gorgonzola cheese, candied walnuts & balsamic dressing

ROASTED BUTTERNUT SQUASH SALAD \$10

feta cheese, dried cranberries & pecans over mixed greens with maple dressing

SHRIMP STUFFED AVOCADO \$12

with tomatoes, capers & onions with a light herb dressing

TRI-COLOR SALAD \$11

arugula, radicchio, endive with oranges, apples, toasted walnuts & goat cheese with honey balsamic dressing

MELON, PROSCIUTTO & MOZZARELLA \$12

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

ENTRÉES

BACON WRAPPED MEATLOAF \$19

served with corn, mashed potatoes & gravy

NEW ENGLAND CRABCAKES \$30

jumbo lump crabmeat, lightly bound and sautéed

BONE-IN SHORT RIBS \$27

served with mashed potatoes & gravy

CAJUN ARCTIC CHAR \$24

served with a mango, corn & black bean salsa

SAUTÉED FILET OF MAHI MAHI \$24

with garlic, shitake mushrooms & ginger soy sauce

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

served with vegetable of the day & choice of potato

PAN SEARED SWORDFISH \$23

with sesame seeds & served with an orange sesame ginger sauce

FILET MIGNON OF PORK MEDALLIONS \$21

with shallots, green peppercorns, white wine & a touch of mustard

BROILED SEA SCALLOPS \$29

served with a lemon butter sauce

DESSERTS

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

BREAD PUDDING A LA MODE \$8

VANILLA CHEESECAKE \$7

BROWNIE SUNDAE \$8

CHOCOLATE BANANA PIE \$7

FLOURLESS CHOCOLATE TRUFFLE CAKE \$8