

COURT STREET

RESTAURANT & BAR

DAILY SPECIALS

Saturday, May 21, 2022

PREPARATIONS OF THE DAY

SALMON FILET \$20

shallots, mushrooms & marsala sauce

BONE-IN PORK CHOP \$20

roasted with hot & sweet cherry peppers

SOUP DU JOUR

MANHATTAN CLAM CHOWDER \$7

APPETIZERS

WATERMELON SALAD \$11

sweet peppers, cucumbers, feta cheese over romaine lettuce with mint balsamic dressing

STRAWBERRY & AVOCADO SALAD \$11

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

LAUGHING GULL OYSTERS \$15

1/2 dozen from barnegat light, nj

BABY MIXED GREENS SALAD \$11

pears, gorgonzola cheese, candied walnuts & balsamic dressing

SAUTÉED CHORIZO WITH MUSSELS \$13

in a white wine demi glaze sauce

TRICOLOR SALAD \$11

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

ENTRÉES

BLACKENED SPANISH MACKEREL \$24

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

SAUTÉED SHRIMP & LOBSTER PASTA \$32

over penne a la vodka

BROCCOLI RABE RAVIOLI \$24

with sautéed chicken in a chipotle tomato sauce

NEW ENGLAND CRABCAKES \$30

jumbo lump crabmeat lightly bound & sautéed

SURF AND TURF OR TWIN LOBSTER TAILS \$42

5 oz lobster tail & 6 oz filet mignon two 5oz lobster tails steamed to perfection

ROASTED BISON STRIP STEAK (8 OZ) \$29

served with sauteed bell peppers, onions & mushrooms

VEAL STEW \$23

tender pieces of veal braised in a white wine, herb & tomato sauce with vegetables over egg noodles

SAUTÉED FILET OF GROUPER \$26

with roasted garlic, kalamata olives, red wine, diced tomatoes

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

served with vegetable & choice of potato

SAUTÉED FILET MIGNON OF PORK \$21

a la provençal

BERKSHIRE PORK SHANK \$25

braised pork shank served with a white wine, herb & tomato sauce over risotto

SAUTÉED FILET OF PERCH \$21

a la veracruz & served over risotto

DESSERTS

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

ORANGE CRÈME BRÛLÉE \$8 VANILLA or CHOCOLATE CHEESECAKE \$7

BROWNIE SUNDAE \$8 STRAWBERRIES & BLUEBERRIES WITH FRESH WHIPPED CREAM \$9

CHOCOLATE BANANA PIE \$8 BLUEBERRY PIE A LA MODE \$9

FLOURLESS CHOCOLATE TRUFFLE CAKE WITH STRAWBERRY SAUCE \$8