

Le Mont 50 *Years*

1960 - 2010

50th Anniversary Celebration Menu

\$50.00 for two persons plus tax & gratuity

LEMONT SALAD

Assorted Mesclun lettuces, tomato, red onion,
croutons with your choice of dressings

- CHOICE OF ENTRÉE -

Includes vegetable or starch

SHRIMP & SCALLOPS BARSAC

Tender bay scallops with plump rock shrimp lightly breaded in seasoned breadcrumbs, baked with fresh garlic and finished with a lemon zest butter

BROILED TOURNEDOS OF FILET

Twin medallions of filet cooked to your preference on a bed of sweet roasted pepper, caramelized red onions and served with a spicy leek sauce

STUFFED BREAST OF CHICKEN CHRISTINE

Split tender chicken breast stuffed with ricotta cheese, spinach, fresh basil and Parmesan cheese, baked and served over sauce coulis

GNOCCHI A LA BOLOGNAISE

Fresh Gnocchi tossed with ground veal sausage and ground sirloin topped with aged Parmesan and baked until golden brown

VEAL DIJONAISE

Tender milk-fed veal scaloppini sautéed and finished with a delicate fine herb Dijon sauce

BAKED FETTUCCINE ALFREDO

Imported Proscuitto, sun dried tomatoes, roasted shallots tossed with imported fettuccine in a creamy Alfredo sauce topped with aged Parmesan, asiago and baked until golden brown

SOLE PREMIEUR

Sautéed meunier style finished with tomato butter and fresh herbs in a light white wine sauce

MEDALLIONS OF SWORDFISH ST. LAWRENCE

Fresh swordfish medallions from the loin sautéed with rock shrimp and laced with a fresh dill and chive sauce

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.