

Appetizers

FRESH HOMEMADE SOUP OF THE DAY ~ \$8

FRENCH ONION SOUP AU GRATIN ~ \$10

COLOSSAL SHRIMP COCKTAIL ~ \$20

Served with our zesty cocktail sauce and fresh lemons

COLOSSAL CRABMEAT HOELZEL ~ \$23

Served with our famous Hoelzel dressing or cocktail sauce

* STUFFED BANANA PEPPERS ~ \$15

A blend of sweet sausage, ground veal and Angus beef, topped with provolone and Asiago cheese on a bed of Marinara

* BARTLETT PEAR AND BANANA BRIE ~ \$14

Grand Morin brie encrusted with toasted pecans, topped with warm Bartlett pear and banana chutney

Salads

LE MONT SALAD ~ \$8

Fresh mesclun greens, tomato, hearts of palm, red onion, chiffonade of carrots and Homemade croutons, served with our traditional LeMont Balsamic vinaigrette or your choice of dressing

CAESAR SALAD ~ \$10

Classically prepared

AUTUMN MACINTOSH WEDGE SALAD ~ \$10

Crisp iceberg with Macintosh apple wedges, kiln dried cranberries, candied walnuts, Feta cheese, cherry tomatoes and diced bacon served with a hot maple vinaigrette

Poultry

* CIDER POULET ~ \$30

Organic breast of chicken seared with Macintosh apples, butternut squash and organic chives on a bed of creamy walnut risotto, laced with a cinnamon apple glaze and vegetable du jour

* RASPBERRY DUCK ~ \$35

Maple Leaf's finest free range Golden Label duckling, roasted crispy, served with raspberry sauce, starch and vegetable du jour

Seafood

* CRAB CAKES ~ \$40

Jumbo lump crab cakes, pan seared with Dijonnaise sauce and served with a saffron infused risotto and vegetable du jour

* CRANBERRY SWORDFISH ~ \$38

Line-caught, center-cut swordfish, marinated in an organic citron lemongrass infusion, grilled to perfection, topped with a toasted walnut and cranberry chutney, drizzled with a white Balsamic glaze, served with citron rice and vegetable du jour

* PESTO RED SNAPPER ~ \$39

Line-caught red snapper encrusted with an organic purple basil pesto, topped with pink peppercorn encrusted scallops, drizzled with a roasted red and yellow pepper coulis, served with starch and vegetable du jour

Butcher's Block

* FILET MIGNON ~ \$46

Center-cut filet, wrapped in apple smoked bacon, flame grilled to your preference, served with House Béarnaise sauce, starch and vegetable du jour

* LAMB PERSILLE ~ \$44

Organically raised New Zealand rack of lamb, roasted with a blend of Dijon mustard and fine herbs, with a light Burgundy demi-glaze, served with starch and vegetable du jour

* NEW YORK STRIP STEAK ~ \$47

Center-cut strip steak, blackened to perfection, topped with caramelized cremini mushrooms and Stilton bleu cheese, served with starch and vegetable du jour

* HUCKELBERRY VENISON CHOPS ~ \$49

Twin Cervini venison chops, pan seared, laced with a huckleberry glaze and served with a harvest rice blend and vegetable du jour

* VEAL OSSO BUCCO ~ \$48

Classically prepared with rooted vegetables, served with a truffle risotto and vegetable du jour

* CITRON VEAL NAPOLEON ~ \$38

Tender veal scaloppini lightly egg battered, baked to a golden brown atop French puff pastry with lump crab meat and an organic lemongrass citron glaze, served with starch and vegetable du jour

House Specialties Prepared Tableside

* STEAK DIANE TABLESIDE ~ \$46

Twin filets with a blend of forest mushrooms, garlic and rosemary, simmered in a brandy enriched demi glaze on a nest of wild rice with vegetable du jour

* CHATEAUBRIAND FOR TWO ~ \$90

Center-cut herbal roasted tenderloin of beef classically served with an ornate bouquetiere of fresh seasonal vegetables and served with a roasted shallot Bordelaise

VEGETARIAN OPTIONS AVAILABLE UPON REQUEST

* The entire menu is cooked to order, therefore, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.