

Appetizers

FRENCH ONION SOUP AU GRATIN ~ \$10

SOUP DU JOUR ~ \$8.00

COLOSSAL SHRIMP OR COLOSSAL CRABMEAT COCKTAIL ~ \$24

Served with fresh lemon and your choice of Hoelzel dressing or cocktail sauce

BAKED BRIE WITH CRANBERRIES & PECANS ~ \$16

Delicious baked brie topped with fresh cranberries, pecans, walnuts and a glaze of brown sugar, fresh orange zest and a hint of maple, served with herbal crostini

OYSTERS BIENVILLE ~ \$18

Genuine Blue Point oysters topped with a Cajun crab meat stuffing with diced red and green peppers and oven baked to a beautiful golden brown

SALMON GRAVLAX ~ \$18

Our own home-cured salmon served with fresh dill, capers, red onion and Dijon crème fraiche and toasted pumpernickel bread

STUFFED BANANA PEPPERS ~ \$16

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

Salads

LEMONT SALAD ~ \$8

Organic mesclun greens with cherry tomatoes, hearts of palm, carrots and red onions, served with your choice of dressing

CAESAR SALAD ~ \$10

Classically prepared

CAPRESE SALAD WITH TOASTED BAGUETTE ~ \$9

ICEBERG SALAD ~ \$8

with bacon, black olives, cucumbers, red onions, tomatoes and Parmesan peppercorn dressing

New Green Goddess - Homemade salad dressing

Vegetarian

BROCCOLI AND QUINOA CAKES ~ \$32

Chopped broccoli, quinoa, fresh herbs and Hoffman's cheddar cheese, sautéed golden brown and served with an Aioli sauce

PENNE WITH WHITE PESTO ~ \$30

Delicious white pesto made with Ricotta, lemon, walnuts, garlic, oregano, olive oil and imported Parmesan cheese

DITALINI WITH CHICKPEAS ROSEMARY POMODORO ~ \$28

Natural sauce with fire roasted tomatoes, chick peas, Rosemary, zucchini, carrots, celery and scallions

Pasta

BUTTERNUT SQUASH RAVIOLI ~ \$30

Delicious butternut squash ravioli, finished with a fresh sage cream sauce and fresh scallions

RIGATONI ALFREDO ~ \$29

Grilled chicken breast tossed with fresh broccoli florets and our delicious Alfredo sauce with a hint of black pepper and imported Parmesan cheese

LOBSTER MAC N CHEESE ~ \$29

3.5 oz South African lobster tail with cavatappi and sharp cheddar cheese sauce

Sides

STARCHES:

BAKED POTATO - \$5
with sour cream and chives

BAKED YAM - \$5
with maple honey butter

VEGETABLES:

LEMON PEPPER ASPARAGUS - \$9

ZUCCHINI - \$9
sautéed with garlic, sesame and Parmesan

** NO SEPARATE CHECKS FOR PARTIES OF EIGHT (8) OR MORE.

* 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.

Entrées

- All Entrées include a Starch & Vegetable -

Butcher's Block

STRIP STEAK - \$62
14 oz 28 days Dry Aged

FILET OF RIBEYE - \$50
10 oz 28 days Dry Aged

STEAK ACCOMPANIMENTS:

CHIMICHURRI WITH AVOCADO
AU POIVRE SAUCE
BEARNAISE SAUCE

FILET MIGNON 12 OZ - \$54 | 8 OZ - \$49
28 days Wet Aged

RACK OF LAMB - \$38
28 days Wet aged

STEAK SIDES:

GRILLED JUMBO SEA SCALLOPS - \$15
MUSHROOM RAGOUT - \$8
ONIONS - \$7
SHRIMP SCAMPI - \$15
SMOKED BLEU CHEESE - \$6
ROASTED RED & YELLOW PEPPERS - \$7

Seafood

TUSCAN CRAB AND LOBSTER CAKES - \$42

Jumbo lump crab meat with sweet lobster, sautéed golden brown with peppers, celery and onion and blanched Idaho potatoes, sautéed to perfection and finished with a brown garlic lemon butter or our classic dill Dijon sauce

SALMON WELLINGTON - \$40

8 oz filet of salmon wrapped in filo with crab and lobster Imperial, baked golden brown and finished with a lemon beurre blanc

SEA SCALLOPS WITH VEGETABLE RELISH - \$42

Jumbo sea scallops grilled to perfection and topped with our own winter vegetable relish made with onions, turnips, celery, yellow peppers and fennel, finished with a hickory smoked bacon butter

SEA BASS WITH ROMA AND AVOCADO - \$40

Pan seared Chilean sea bass with sea salt and cracked black pepper, finished with lemon and fresh avocado with Italian Roma tomatoes and chives

BLACKENED CARIBBEAN JERK TILAPIA - \$36

Grilled or blackened to perfection topped with a fresh tomato and cucumber salsa and accompanied with fresh squash noodles sautéed with garlic and a hint of sesame oil and soy

TWIN SOUTH AFRICAN LOBSTER TAILS - MARKET PRICE

Two (2) six oz lobster tails, broiled to perfection and served with fresh lemon and drawn butter

Poultry

CHICKEN FONTINA - \$32

Generous portions of fresh chicken breast topped with Pancetta, a ragout of wild mushrooms, roasted peppers, finished with a delicious light Fontina cheese cream sauce

CHICKEN WITH LEMON AND TARRAGON - \$32

Generous portion of chicken breast sautéed with sea salt and shallots and finished with fresh tarragon cream sauce with lemon artichoke

RASPBERRY DUCK - \$36

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

Veal

VEAL LOIN WITH MANGO CHUTNEY - \$42

Veal tenderloin pan seared to perfection with sea salt and Italian herbs, finished with fresh mango chutney and our own balsamic demi-glaze

VEAL CHOP SALTIMBOCCA - \$55

8 oz veal chop wrapped with Prosciutto ham and fresh sage, broiled to perfection and finished with white wine veal stock and fire roasted tomato reduction

Pork

PORK TENDERLOIN - \$38

Pork tenderloin pan seared to perfection with sea salt, cracked pepper, cilantro and fresh herbs, finished with a teriyaki ginger sauce and fresh scallions

House Specialties Prepared Tableside

STEAK DIANE 10 OZ - \$49

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 24 OZ - \$99

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