

Appetizers

BAKED BRIE WITH PEAR CHUTNEY ~ \$20

Baked fresh with pears diced and sautéed with shallots, cinnamon, fresh ginger and honey garnished with cranberries and walnuts, accompanied with fresh baguette crostini, baked golden brown

FIRECRACKER SHRIMP ~ \$28

Jumbo shrimp, grilled pineapple with sweet and spicy Kung Pao sauce

LOBSTER BOURSIN FLATBREAD ~ \$18

Flatbread topped with garlic butter, tomato, basil, lobster meat, fresh mozzarella, boursin cheese and Parmesan cheese

COCONUT SHRIMP ~ \$26

Hand breaded and fried to a golden brown, served with orange marmalade

SHRIMP COCKTAIL ~ \$26

Four jumbo shrimp served with our Homemade golden cocktail sauce

CRAB COCKTAIL ~ \$26

1/4 pound of colossal crab served with a Dijon mustard sauce

SHRIMP AND CRAB COCKTAIL ~ \$26

Two shrimp and two ounces of colossal crab served with Homemade golden cocktail and Dijon mustard sauce

STUFFED BANANA PEPPERS ~ \$17

Fresh banana peppers stuffed with sausage and baked with Marinara and cheese

Soup and Salads

FRENCH ONION SOUP ~ \$8 CUP / \$12 BOWL

Homemade French onion soup made with brandy, sherry, chicken stock, thyme and other spices, with croutons, Swiss, provolone and Parmesan cheeses, toasted golden brown

LOBSTER BISQUE ~ \$13 CUP / \$18 BOWL

Delicious lobster meat, shallots, sherry, thyme in a rich cream sauce

LEMONT SALAD ~ \$10

Classic LeMont salad served with organic mesclun greens, Romaine, hearts of palm, carrots, cherry tomatoes and red onions, served with our classic LeMont Balsamic vinaigrette

CAESAR SALAD ~ \$10

Classically prepared with hearts of Romaine, anchovies, mustard, pasteurized egg yolks, lemon, garlic, imported Parmesan cheese and seasoned croutons

BABY ICEBERG WEDGE SALAD ~ \$12

Bleu cheese dressing, bleu cheese crumbles, bacon and tomatoes

PEAR WALNUT SALAD ~ \$12

Roasted pears, candied walnuts, goat cheese, raisins, white Balsamic vinaigrette

Vegetarian

RATATOUILLE ~ \$25

Fresh eggplant, zucchini and yellow squash, baked with fresh tomato sauce and topped with fresh, imported Parmesan and provolone cheese

WILD MUSHROOM RISOTTO ~ \$28

Wild mushroom medley, asparagus and Parmesan cheese

Pasta

SEAFOOD AGLIO ~ \$38

Linguini with jumbo crab meat, jumbo shrimp and lobster claw meat, tossed with oil, garlic, crushed red pepper, Pecorino cheese and white wine

TUSCAN CHICKEN PASTA ~ \$32

Chicken sautéed with garlic, sun dried tomatoes, spinach and peppers in a Parmesan cream sauce

Seafood

MAPLE PECAN SALMON ~ \$42

Fresh salmon, pecan crust with a maple bourbon glaze

JUMBO LUMP CRAB CAKES ~ \$45

Jumbo lump crab meat with a lemon dijon dill sauce and Cajun Remoulade

JUMBO SEA SCALLOPS ~ \$48

Scallops pan seared with lemon garlic butter

MISO GLAZED CHILEAN SEA BASS ~ \$52

Chilean Sea Bass with sesame seeds and green onions

Butcher's Block

FILET MIGNON - EIGHT OUNCE - \$60 | TWELVE OUNCE - \$80

Served with compound Maître D Butter and Homemade Bearnaise sauce

CLASSIC NEW ZEALAND RACK OF LAMB - \$50

Sixteen (16) ounces of genuine New Zealand lamb boiled, topped with Dijon mustard and seasoned bread crumbs, toasted golden brown, finished with a Rosemary demi-glace

BONE-IN RIBEYE CABERNET SAUVIGNON - \$70

Sixteen (16) ounce choice bone-in ribeye, grilled to perfection and topped with oyster mushrooms, sautéed with garlic, shallots and finished with a reduction of Cabernet Sauvignon demi-glace

TWIN FILETS WITH SHRIMP - \$80

Two (5) ounce filet medallions topped with jumbo grilled shrimp with Bourdelaise and lemon butter sauces

ACCOMPANIMENTS AND SIDES:

SMOKED BLEU CHEESE - \$7

SAUTÉED MUSHROOMS WITH BRANDY AND BUTTER - \$8

GRILLED JUMBO SHRIMP - \$22

BAKED POTATO (SOUS CREAM AND CHIVES) - \$6

GRILLED ASPARAGUS - \$8

PAN SEARED SCALLOPS - \$22

OSCAR STYLE - \$18

HOISIN GLAZED BRUSSELS - \$10

Brussels tossed in a soy hoisin glaze with bacon and scallions

Poultry

ROASTED RASPBERRY DUCK - \$42

Maple Leaf's finest Gold Label duckling, roasted with Kosher salt and cinnamon, finished with our classic black currant raspberry sauce

LEMON HERB AIRLINE CHICKEN - \$37

Chicken breast prepared with lemon, thyme and dijon butter

Pork and Veal

PORK TOMAHAWK CHOP - \$58

Pork chop prepared with dried cherry demi glace

VEAL MILANESE - \$38

Hand breaded with fennel and Parmesan and topped with arugula and tomatoes in a Balsamic sauce

LeMont Classics Prepared Tableside

STEAK DIANE - \$75

Two 5 oz medallions of beef, sautéed tableside with mushrooms, garlic, shallots and Rosemary, deglazed with brandy and our own demi-glace

CHATEAUBRIAND FOR TWO - \$150

24 oz center cut beef tenderloin, roasted to your preference and classically finished tableside with Bordelaise, fresh potato and vegetables du Jour

Desserts

All Desserts are made In-House at LeMont

CREME BRULEE - \$12

Classically prepared, topped with fresh berries

TRIPLE CHOCOLATE CHEESECAKE - \$12

Oreo crust chocolate mousse cheesecake and chocolate ganache

CARROT CAKE - \$12

Delicious cake with cream cheese frosting, walnuts and pineapple

APPLE STRUDEL - \$12

Apples sautéed with cinnamon and brown sugar, rolled then baked in a flaky puff pastry, served with vanilla ice cream and caramel sauce

** 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.