

LeMont

Appetizers

FRENCH ONION SOUP - \$10

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

SOUP DU JOUR - \$8

Ask your server for today's soup choice

BAKED BRIE WITH PEAR CHUTNEY - \$18

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

COCONUT CRUSTED SCALLOPS - \$16

Jumbo sea scallops, freshly breaded, pan-fried golden brown and served with a mixed berry pepper jelly

SHRIMP AND COLOSSAL CRAB COCKTAIL WITH CAVIAR - \$28

Jumbo Gulf shrimp and colossal crab meat, served with Homemade golden cocktail sauce with char Arctic caviar

Salads

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

APPLE BLEU CHEESE BIBB SALAD - \$12

Fresh bibb lettuce served with fresh diced Honeycrisp apples, toasted walnuts, boiled eggs, topped with crumbled bleu cheese and finished with an Apple Balsamic vinaigrette

Vegetarian and Vegan

PESTO FARFALLE PRIMAVERA - \$28

Fresh broccoli and mushrooms sautéed with red onions, fresh Italian Roma tomatoes, tossed with a pesto cream sauce

RATATOUILLE - \$25

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

Pasta

SEAFOOD AIOLI - \$38

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

Seafood

TUSCAN CRAB AND LOBSTER CAKES - \$45

Jumbo lump crab meat with lobster, celery, peppers, onions and potatoes, sautéed golden brown and finished with a lemon garlic butter or classic LeMont dill Dijon sauce

SEA BASS SAN SEBASTIAN - \$45

Genuine Chilean sea bass rubbed with olive oil and sea salt, oven roasted with a topping of tarragon, mayonnaise, paprika, cayenne, garlic and Marcona almonds, baked golden brown and finished with sliced and baked Anaheim peppers and red and yellow cherry tomatoes

SWEET CHILI SALMON WITH PINEAPPLE COULIS - \$42

Fresh Atlantic salmon grilled with sea salt and black pepper, topped and baked with a sweet chili glaze and a hint of teriyaki, delicious Homemade pineapple coulis, garnished with fresh candied chives

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

Le Mont

Butcher's Block

FILET MIGNON 8 OZ - \$56 | 12 OZ - \$62

Served with compound Maître d' butter and Homemade Béarnaise sauce

CLASSIC NEW ZEALAND RACK OF LAMB - \$46

16 oz of genuine New Zealand lamb broiled, topped with Dijon mustard and seasoned bread crumbs, toasted golden brown, finished with a Rosemary demi-glace.

BONE-IN RIBEYE CABERNET SAUVIGNON - \$66

16 oz 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

BEEF WELLINGTON - \$62

8 oz filet with a ragout mushroom duxelles, then wrapped with Prosciutto ham and Dijon mustard, baked golden brown in a puff pastry dough with a Bordelaise sauce

STEAK SIDES:

SMOKED BLEU CHEESE - \$7

SAUTÉED MUSHROOMS WITH BRANDY & BUTTER - \$8

BROILED LOBSTER TAIL - \$33

GRILLED SHRIMP - \$15

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

SAUTÉED BRUSSELS SPROUTS WITH GARLIC AND PANCETTA - \$8

STEAK ACCOMPANIMENTS:

GREEN PEPPERCORN DEMI-GLACE

RÉMOULADE SAUCE

Poultry

ROASTED RASPBERRY DUCK - \$40

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

TUSCAN CHICKEN WITH YELLOW RICE - \$36

Generous portion of chicken breast, sautéed golden brown with sea salt, black pepper and flour, finished with a delicious cream sauce with fresh garlic salt, pepper, sun dried tomatoes, fresh spinach, diced red peppers, imported Parmesan cheese and cream, served with yellow rice and onions, garlic and chicken stock

Pork

PORK RIBEYE WITH PEACH PICO DE GALLO - \$40

Sautéed pork ribeye with cracked black pepper and sea salt, brushed with honey and oven roasted to perfection, topped with fresh peaches, Roma tomatoes, lime, cilantro, cumin, garlic, diced red onions and jalapeno peppers

Le Mont Classics Prepared Tableside

STEAK DIANE - \$60

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 - \$120

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

Desserts

CHOCOLATE RASPBERRY BREAD PUDDING - \$12

PANNA COTTA - \$12

CHOCOLATE MOUSSE PARFAIT - \$12

STUFFED AMARETTO PEARS - \$12

* 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.