

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 - \$10

Ask your server for today's soup choice

BAKED BRIE WITH PEAR CHUTNEY - \$20

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

STUFFED BANANA PEPPERS - \$17

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

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

BABY ICEBERG WEDGE SALAD - \$12

Bleu cheese dressing, bleu cheese crumbles, bacon and tomatoes

Vegetarian and Vegan

RATATOUILLE - \$25

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

CAULIFLOWER FRIED RICE - \$25

Cauliflower, onions, peppers, mushrooms and carrots in a soy ginger sauce

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

TUSCAN CRAB AND LOBSTER CAKES - \$46

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

AVOCADO CHILI LIME SALMON - \$42

Salmon topped with our chili lime glaze and finished with avocado, red onions and cilantro

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

LeMont

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

WAGYU STRIP STEAK - \$110

14 oz American Wagyu, simply seasoned with salt and pepper and Maitre D Butter

ACCOMPANIMENTS:

SMOKED BLEU CHEESE - \$7

SAUTÉED MUSHROOMS WITH BRANDY AND BUTTER - \$8

SOUTH AFRICAN LOBSTER TAIL - \$38

GRILLED SHRIMP - \$22

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

GRILLED ASPARAGUS - \$8

PAN SEARED SCALLOPS - \$22

OSCAR STYLE - \$18

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

CHICKEN MARSALA - \$35

Sautéed chicken topped with mushrooms in a Marsala demi sauce

Pork and Veal

ROASTED PORK TENDERLOIN - \$32

Sautéed pork tenderloin 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

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 - \$70

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 - \$135

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

Desserts

CREME BRULEE - \$12

Classically prepared, topped with fresh berries

CHOCOLATE LAVA CAKE - \$12

Made in-house Chocolate cake with a fudge filling

BERRY CROSTATA - \$12

Fresh strawberries, blackberries and blueberries baked in puff pastry and served with ice cream

BANANA FOSTER - \$12

Bananas flambé with rum and brown sugar, served over rum cake

** 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.