

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 server for today's soup details

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 banquette crostini, baked golden brown with imported Parmesan cheese

SCALLOPS CARPACCIO - \$16

Scallops carpaccio with avocado Crème Fraiche thin sliced jumbo sea scallops served with fresh lime, basil, mint, olive oil and fresh avocado Crème Fraiche made with sour cream, avocado, buttermilk, chili powder and garlic

SHRIMP OR COLOSSAL CRAB COCKTAIL - \$28

Jumbo Gulf shrimp or colossal crab meat from Indonesia, served with Homemade cocktail sauce or Hoelzel dressing

Salads

LEMONT SALAD - \$9

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

GREEN CHICKPEA SALAD WITH PEARS AND TOASTED PISTACHIOS - \$10

A fresh blend of arugula and Romaine greens tossed with a Homemade white Balsamic vinaigrette and garnished with fresh diced pears, toasted pistachios, cherry tomatoes and pomegranate seeds

Vegetarian and Vegan

BROCCOLI PESTO WITH RED LENTIL ROTINI - \$32

Fresh broccoli made into pesto with garlic, basil, pine nuts, olive oil and lemon juice, tossed with red pepper and lentil and garnished with fresh broccoli florets and roasted cherry tomatoes

PAN-SEARED VEGETABLE CAKES - \$32

Fresh grated zucchini, broccoli, red Bermuda onions, carrots, garlic, fresh corn kernels, red peppers, Parmesan cheese and panko breadcrumbs and flour made into a delicious vegetable cake sautéed golden brown and served with a lemon and garlic glaze

Pasta

FOUR CHEESE FUSILLI WITH GRILLED CHICKEN - \$30

Generous portion of fresh grilled chicken breast in a masterful blend of Fontina, smoked Bleu, Bel Paese and Parmesan cheeses in a fresh Italian tomato basil cream sauce

ITALIAN STYLE LINGUINE SEAFOOD ROCK SHRIMP AND SCALLOPS - \$38

Sautéed garlic, shallots and sundried tomatoes in olive oil with fresh rock shrimp, jumbo sea scallops, fresh lobster claw and tail meat, deglazed with white wine and butter garnished with roasted red peppers, artichokes, fresh parsley and Locatelli Pecorino Romano cheese

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

ORANGE ROUGHY WITH LEMON CAPER SAUCE - \$43

Genuine orange roughy, rubbed with old bay, Adobo, lemon pepper, fresh parsley and sea salt, seasoned breadcrumb crust baked to perfection and finished with lemon and caper compound butter

SEA BASS SAN SABASTIAN - \$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 with a hint of teriyaki, delicious Homemade pineapple coulis and garnished with fresh candied chives

** 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.

Butcher's Block

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

Served with compound Maître d' butter and Homemade Bearnaise 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

BASEBALL SIRLOIN STEAK REMOULADE - \$58

10 oz dry aged choice Black angus filet of ribeye, baseball cut, grilled to perfection topped with Homemade deep fried onion strings, served with our Homemade Cajun Remoulade sauce

NY STRIP STEAK - \$64

Fresh cut choice 14 oz strip steak grilled to perfection and served with Maître d' butter and Homemade Bearnaise sauce

STEAK SIDES:

SMOKED BLEU CHEESE - \$7

SAUTEED MUSHROOMS WITH BRANDY & BUTTER - \$8

GRILLED SEA SCALLOPS - \$15

GRILLED SHRIMP - \$15

BAKED POTATO (SOUS CREME & CHIVES) - \$6

SAUTÉED BRUSSELS SPROUTS WITH GARLIC AND PANCETTA - \$8

STEAK ACCOMPANIMENTS:

GREEN PEPPERCORN DEMI-GLACE

REMOULADE 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 and 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 with onions, garlic and chicken stock

Veal

FRANCESE SCALLOPINI OF VEAL AND SHRIMP - \$62

Classic dish of veal scallopini with a classic Francese sauce of lemon butter and Chardonnay cream sauce with fresh Roma tomatoes and fresh basil, accompanied with two sautéed Jumbo shrimp

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, and topped with fresh peaches, Roma tomatoes, lime, cilantro, cumin, garlic, diced red onions and jalapeno peppers

Le Mont Classics Prepared Tableside

STEAK DIANE - \$54

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

CHATEAUBRIAND FOR TWO - \$105

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

Desserts

HOMEMADE APPLE TURNOVER ALA MODE - \$12

Fresh apples and cinnamon sautéed and oven baked with puff pastry and topped with caramel dessert sauce, accompanied with a scoop of butter pecan ice cream

SPUMONI WITH STRAWBERRIES - \$10

Generous scoop of spumoni ice cream accompanied with Driscoll strawberries, topped with a Maraschino cherry and dark corn syrup with walnuts and pecans

PASTRY CART - \$10

A revolving assortment of your favorite cakes and tarts