

Appetizers

FRENCH ONION SOUP AU GRATIN - \$10

SOUP DU JOUR - \$8

LOBSTER & CRAB MARTINI - \$25

Fresh colossal crab meat and lobster prepared with mandarin oranges, red and jalapeno peppers, fresh lime, lemon, Italian spices, red onions, fresh sea salt, black pepper and extra virgin olive oil

BLACKBERRY BRIE - \$16

Fresh brie baked to perfection and topped with fresh blackberries and a black currant compote served with Parmesan crostini

SHRIMP OR COLOSSAL CRAB COCKTAIL - \$25

Jumbo shrimp or colossal crabmeat served with cocktail or Hoelzel sauce and fresh lemon

STUFFED BANANA PEPPERS - \$17

Banana peppers stuffed with ground veal, sweet sausage, Angus beef and Italian spices, baked and served with salt stick crostini on a bed of Homemade marinara

Salads

LEMONT SALAD - \$8

Organic mesclun greens with cherry tomatoes, hearts of palm, carrots, red onions and croutons with our classic Balsamic vinaigrette

CAESAR SALAD - \$10

Classically prepared with hearts of Romaine lettuce, egg yolks, anchovies, mustard, garlic, lemon, Parmesan cheese and fresh croutons

STRAWBERRY ARUGULA - \$9

Organic arugula with fresh sliced strawberries, candied pecans and red pepper, baked Parmesan chards with a strawberry vinaigrette

ITALIAN STYLE TOMATO CUCUMBER SALAD - \$9

Sliced cucumbers and red onions with fresh goat's cheese served on a bed of chopped Romaine with Parmesan breadsticks and white Balsamic vinaigrette

New Green Goddess - Homemade salad dressing

Vegetarian

BROCCOLI QUINOA CAKES - \$32

Chopped broccoli quinoa and fresh herbs with Hoffman's cheddar cheese, sautéed golden brown and served with a Cajun garlic aioli sauce

VEGAN VEGETABLES WITH TOFU & CHICKPEAS - \$32

Fresh cubed tofu, broccoli, cauliflower, carrots, red onions and garlic ginger, sautéed with olive oil with soy sauce and served over a bed of white and wild rice blend

Pasta

SPINACH ALFREDO RAVIOLI - \$30

Generous portion of spinach and ricotta-filled raviolis, served with a Cajun Tasso cream sauce, garnished with roasted yellow and red peppers and fresh parsley

PENNE BOLOGNESE - \$30

Homemade with ground veal in-house ground filet, carrots, celery, onions and burgundy with penne pasta tossed with butter, sea salt and black pepper

FETTUCINE SEAFOOD MOZZARELLA - \$34

Fresh shrimp scallops and lobster sautéed with Italian tomatoes, basil, parsley, fresh mozzarella and cream, finished with fresh Parmesan cheese and served over fresh fettuccine

Seafood

TUSCAN CRAB & LOBSTER CAKES - \$42

Jumbo lump crab meat with sweet lobster, sautéed golden brown with peppers, celery, onions and blanched Idaho potatoes, finished with brown lemon garlic butter on our classic dill Dijon sauce

SALMON ROCKEFELLER - \$40

Fresh Atlantic salmon stuffed with jumbo lump crab meat, fresh creamed spinach, topped fresh imported Parmesan cheese, baked golden brown and finished with light lemon cream sauce

SEA BASS PICCATA - \$42

Fresh Chilean sea bass pan seared with fresh herbs and topped with fresh Italian breadcrumbs, baked golden brown and finished with fresh capers, tomatoes and a lemon thyme sauce

Sides

STARCHES:

BAKED POTATO - \$5

served with bacon sour cream and chives

VEGETABLES:

SPINACH AGLIO E OLIO - \$9

Fresh spinach sautéed with olive oil, garlic and red pepper flakes

Butcher's Block

FILET MIGNON 8 OZ ~ \$50 | 12 OZ ~ \$56

Choice of 8 or 12 oz cut of fresh tenderloin grilled to your preference and finished with our Homemade compound butter made with fresh shallots, steak sauce, Worcestershire sauce and spices

RACK OF NEW ZEALAND LAMB ~ \$42

Classically prepared, broiled golden brown with kosher salt, black pepper, Dijon mustard, fresh breadcrumbs with Italian herbs and rosemary demi-glace

DRY AGED STRIP STEAK ~ \$63

Dry aged for 28 day and grilled to perfection with a unique and distinctive taste

CHIPOTLE BEEF PORTERHOUSE & SHRIMP ~ \$69

20 oz choice beef porterhouse grilled to preference with cumin and chili pepper rub, accompanied with our Homemade chipotle salsa and three jumbo sauteed Gulf shrimp

STEAK SIDES:

JUMBO SEA SCALLOPS ~ \$15

SHRIMP SCAMPI OR GRILLED SHRIMP ~ \$15

SAUTÉED ONIONS ~ \$7

MUSHROOM RAGOUT WITH BRANDY & BUTTER ~ \$8

SAUTÉED YELLOW & RED PEPPERS

WITH OLIVE OIL & GARLIC ~ \$8

SMOKED GORGONZOLA ~ \$7

STEAK ACCOMPANIMENTS:

AU POIVRE SAUCE

SAUCE BEARNAISE

Poultry

CHICKEN FONTINA ~ \$34

Generous portion of chicken breast sauteed with flour and olive oil, topped with Pancetta and a ragout of wild mushrooms, finished with a light Fontina cream sauce

RASPBERRY DUCK ~ \$38

Maple Leaf's finest free-range Gold Label duckling roasted with kosher salt and cinnamon, finished with a black currant and raspberry sauce

CHICKEN ROMANO ~ \$34

Generous portion of fresh chicken classically prepared Romano batter, sautéed with egg, imported Parmesan cheese, parsley and finished with lemon butter

Veal

VEAL CHOP SALTIMBOCCA ~ \$56

10 oz veal chop wrapped with fresh sage and pancetta, broiled to perfection, finished with white wine, veal stock and fire roasted tomatoes

Pork

PORK MILANESE ~ \$39

Fresh pork tenderloin pounded into scallopini, breaded and sautéed golden brown and finished with a lemon compound butter and fresh scallions and parsley

House Specialties Prepared Tableside

STEAK DIANE ~ \$50

10 oz twin filets sautéed tableside with fresh mushrooms, garlic, shallots and rosemary, deglazed with brandy and Homemade demi-glace, served with wild rice and Vegetable Du Jour

CHATEAUBRIAND FOR TWO ~ \$100

24 oz center cut of fresh beef tenderloin roasted to perfection and classically finished tableside with roasted shallot, Bordelaise, fresh potato and Vegetable Du Jour

Desserts

STRAWBERRY ICEBOX CAKE ~ \$9

Fresh strawberries layered with pound cake, graham crackers, whipped cream and Chambord liqueur, finished with strawberry dessert sauce, whipped cream rosette and fanned strawberry

CRÈME BRULEE ~ \$8

Ask your waiter for the flavor for the week

PASTRY CART ~ \$7 - \$9

A revolving assortment of your favorite cakes and Tarts

** 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.