

## *Appetizers*

### FRENCH ONION AU GRATIN ~ \$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 details

### CLAMS CASINO ~ \$18

Baked Cherrystone clams with red peppers, shallots, white wine, imported Parmigiano Reggiano and Italian parsley, baked golden brown with Hickory smoked bacon

### GOAT CHEESE PUFF ~ \$18

Puff pastry dough stuffed with goat cheese, walnuts and dried cranberries, baked golden brown and finished with a Madeira wine sauce with shiitake mushrooms

### SHRIMP OR COLOSSAL CRAB COCKTAIL ~ \$26

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

## *Salads*

### LEMONT SALAD ~ \$8

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

### ICEBERG WEDGE SALAD ~ \$10

Fresh wedge of iceberg lettuce accompanied with bacon, sliced cherry tomatoes, chives, crumbled bleu cheese and choice of salad dressing

## *Vegetarian*

### BROCCOLI QUINOA CAKES ~ \$32

Fresh chopped broccoli, red quinoa, Hoffman's sharp cheddar cheese with salt and pepper, sautéed golden brown, served with a Cajun aioli sauce

### ROASTED RED PEPPER LENTIL ROTINI ~ \$32

Gluten free pasta served with fresh zucchini, squash, broccoli and mushrooms served with a fire roasted tomato sauce with roasted garlic and fresh basil

## *Pasta*

### ROTINI SEAFOOD DIABLO ~ \$36

Jumbo Gulf shrimp, scallops and lobster, sautéed with yellow and banana peppers, domestic mushrooms, fire roasted tomatoes, Cajun spice, white wine, fresh scallions and red pepper flakes

### PENNE BOLOGNESE ~ \$28

Ground veal and filet mignon in-house, cooked with carrots, onions, celery, Italian tomatoes and Burgundy wine, tossed with butter, salt and pepper, topped with imported Parmesan cheese

### 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

## *Seafood*

### TUSCAN CRAB CAKES ~ \$43

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

### CHILEAN SEA BASS WITH LEMON PARMESAN ~ \$43

Genuine Chilean sea bass baked with sea salt, Cajun spice, light oregano and Italian parsley, finished with a lemon Parmesan sauce with imported Parmesan cheese, lemon juice, white wine and garlic

### BLACK GROUPER DUGLERE ~ \$40

Genuine black grouper poached with butter, white wine, Italian tomatoes, shallots, mushroom fume, finished with cream

### BLACKENED SALMON WITH JALAPENO PINEAPPLE BUTTER ~ \$40

Fresh Atlantic salmon grilled with sea salt and cracked black pepper, or lightly blackened with cajun spice, finished with crispy fried leeks and Homemade pineapple and jalapeno compound butter

## *Sides*

### STARCH:

BAKED POTATO - \$6

### VEGETABLE:

BROCCOLI NORMANDY ~ \$8

A mix of vegetables with broccoli, cauliflower and carrots

## *Butcher's Block*

FILET MIGNON 8 OZ ~ \$54 | 12 OZ ~ \$60

Served with our compound maître d butter

RACK OF NEW ZEALAND LAMB ~ \$44

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

CHIPOTLE PORTERHOUSE ~ \$70

20 oz porterhouse rubbed with our Southwest seasoning, grilled to perfection, accompanied with three (3) jumbo Gulf shrimp and finished our Chipotle salsa

BONE IN RIBEYE CABERNET SAUVIGNON ~ \$65

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

STRIP STEAK ~ \$62

Cut fresh choice steak 14 oz, grilled to your preference and served with sauce Bearnaise

### STEAK SIDES:

JUMBO SEA SCALLOPS ~ \$15  
JUMBO GRILLED SHRIMP ~ \$15  
SAUTEED MUSHROOMS  
WITH BRANDY & BUTTER ~ \$8  
SMOKED BLUE CHEESE ~ \$7

### STEAK ACCOMPANIMENTS:

GREEN PEPPERCORN SAUCE  
HORSERADISH CREAM SAUCE

## *Poultry*

ROASTED RASPBERRY DUCK ~ \$39

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

COQ AU VIN ~ \$34

One half of chicken braised with burgundy, Pancetta, garlic, chicken stock, roasted pearl onions, domestic mushrooms and carrots

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 AND LOBSTER ~ \$73

12 oz veal loin chop, grilled to your preference, sauced with a Balsamic and veal stock reduction, accompanied with a six (6) oz broiled South African lobster tail

## *Pork*

PORK RIBEYE ~ \$38

Eight (8) oz pork ribeye sautéed with olive oil, salt and pepper, served with roasted red and yellow peppers, artichokes, garlic and a smoked brandy cream sauce

## *LeMont Classics Prepared Tableside*

STEAK DIANE ~ \$52

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 ~ \$100

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

## *Desserts*

DEEP FRIED PEACH COBBLER A LA MODE ~ \$10

Peaches sautéed with brown sugar, cinnamon and nutmeg, wrapped in puff pastry dough and deep fried to a delicious golden brown, finished with a cinnamon and sugar dusting and a single scoop of salted caramel ice cream

CHOCOLATE AND VANILLA MOUSSE ~ \$10

A blend of chocolate and vanilla mousse made with cream sugar and vanilla, whipped and finished with fresh white and chocolate shards and powdered sugar

PASTRY CART ~ \$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.