

## *Appetizers*

FRESH HOMEMADE SOUP OF THE DAY ~ \$8

FRENCH ONION SOUP AU GRATIN ~ \$10

COLOSSAL SHRIMP COCKTAIL ~ \$20

Served with our zesty cocktail sauce and fresh lemons

COLOSSAL CRAB MEAT HOELZEL ~ \$23

Served with our famous Hoelzel dressing or cocktail sauce

STUFFED BANANA PEPPERS ~ \$15

A blend of sweet sausage, ground veal and Angus beef, topped with provolone and Asiago cheese on a bed of Marinara

THREE BERRY ALMOND BRIE ~ \$14

Grand Morin brie, encrusted with toasted almonds, topped with Driscoll raspberries, blueberries, blackberries and Parma crostini's

## *Salads*

LE MONT SALAD ~ \$8

Fresh mesclun greens, tomato, hearts of palm, red onion, chiffonade of carrots and Homemade croutons, served with our traditional LeMont Balsamic vinaigrette or your choice of dressing

CAESAR SALAD ~ \$10

Classically prepared

BUFFALO MOZZARELLA ~ \$10

Vine ripened beefsteak tomatoes layered with fresh mozzarella on a bed of organic greens, drizzled with an aged Balsamic glaze

## *Poultry*

RASPBERRY DUCK ~ \$35

Maple Leaf's finest free range Golden Label duckling, roasted crispy, served with raspberry sauce, starch and vegetable du jour

MEDITERRANEAN POULET ~ \$30

Organic, free range, slow roasted hen dusted with Caribbean seasoning, hearts of palm, artichoke hearts, red bell peppers, Kalamata olives, red onions, Feta cheese and a touch of pernod, accompanied with saffron infused Moroccan rice and vegetable du jour

## *Seafood*

CRAB CAKES ~ \$39

Jumbo lump crab cakes, pan seared with Dijonnaise sauce and served with a saffron infused risotto and vegetable du jour

WAKAME AHI ~ \$40

Sashimi grade one ahi tuna, sesame encrusted and fire seared rare on a bed of pickled wakame with ginger wasabi, tamari and sriracha, accompanied with a lemon grass rice and vegetable du jour

FLORIDA RED GROUPER ~ \$38

Line-caught wild Florida grouper, corn meal encrusted, pan seared with twin firecracker prawns, drizzled with a tangy bourbon barbeque and smoked corn chutney, served with starch and vegetable du jour

## *Butcher's Block*

FILET MIGNON ~ \$45

Center-cut filet, wrapped in apple smoked bacon, flame grilled to your preference, served with House Béarnaise sauce, starch and vegetable du jour

LAMB PERSILLE ~ \$43

Organically raised New Zealand rack of lamb, roasted with a blend of Dijon mustard and fine herbs, with a light Burgundy demi-glaze, served with starch and vegetable du jour

RIBEYE LEMONT ~ \$54

Center king cut bone in ribeye, pepper corn dusted, seared and served with a rhubarb salsa accompanied with starch and vegetable du jour

VEAL CHOP BRUSCHETTA ~ \$48

Center-cut veal chop, lightly pounded and breaded with a Sicilian crust, pan seared to perfection, served on a bed organic baby arugula, topped with vine ripened tomatoes, red onion, olives, roasted garlic and fresh basil drizzled with aged Balsamic, accompanied with starch and vegetable du jour

VEAL LOIN NEPTUNE ~ \$56

Tender veal loin pan seared with tender scallops, plump Gulf shrimp, South African lobster tail and laced with a lemon glaze accompanied with risotto Milanese and vegetable du jour

## *House Specialties Prepared Tableside*

STEAK DIANE TABLESIDE ~ \$45

Twin filets with a blend of forest mushrooms, garlic and rosemary, simmered in a brandy enriched demi glaze on a nest of wild rice with vegetable du jour

CHATEAUBRIAND FOR TWO ~ \$88

Center-cut herbal roasted tenderloin of beef classically served with an ornate bouquetiere of fresh seasonal vegetables and served with a roasted shallot Bordelaise

- VEGETARIAN OPTIONS AVAILABLE UPON REQUEST -

\* 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.