

Happy Mother's Day!

Appetizers

SHRIMP & CRAB ALMONDINE - \$18

Jumbo lump crabmeat and shrimp sauteed with butter, white wine and lemon juice

OYSTERS BIENVILLE - \$18

Blue point oysters baked with a Cajun crabmeat stuffing with diced red and yellow peppers, baked to a beautiful golden brown

COLOSSAL SHRIMP OR COLOSSAL CRABMEAT COCKTAIL - \$24

Served with fresh lemon and your choice of Hoelzel dressing or cocktail sauce

SOUP DU JOUR - \$8

Please ask your server about the Soup du Jour

Salads

LEMONT SALAD - \$8

Organic Mesclun greens with cherry tomatoes, hearts of palm, carrots and red onions, served with your choice of dressing

APPLE & GOAT CHEESE SALAD - \$10

A delicious spring salad with mixed greens, apples, raisins, grapes, walnuts and sweet cherries, dressed with white Balsamic honey vinaigrette

New Green Goddess - Homemade salad dressing

Entrées

All entrees will be served with herbal whipped potatoes, tri colored baby carrots with maple & honey, and green bean almonidine

ROASTED PRIME RIB - \$40

Prime rib roasted to perfection with kosher salt, black pepper and fresh garlic crust, served with Au Jus or horseradish cream

FILET MIGNON 12 OZ - \$54; 8 OZ - \$49

28 days Wet Aged

CLASSIC LEMONT NEW ZEALAND RACK-OF-LAMB - \$38

Genuine New Zealand Rack-of-Lamb broiled to perfection with kosher salt and black pepper with fresh Dijon mustard and Italian breadcrumbs, finished with our Homemade Rosemary demi-glaze

ROASTED PINEAPPLE HAM STEAK - \$28

Generous portion of ham roasted with fresh cloves, pineapple, brown sugar and cherry glaze

PORT VEAL & SHRIMP - \$42

Fresh scallopini of veal sauteed with flour, sea salt and black pepper, tossed with roasted yellow and red peppers, finished with our sweet port wine sauce

ROASTED RASPBERRY DUCK - \$36

Maple Leaf's finest free range Gold Label ducking, roasted crisp with raspberry and black currant sauce

DES FRAISES SALMON - \$38

Fresh Atlantic Salmon grilled and topped with our own delicious strawberry chutney made with fresh strawberries and a hint of apple mint

BAKED SOLE SICILIANO - \$36

Fresh jumbo fluke of sole baked to perfection with Italian breadcrumbs, served over whole peeled tomatoes, oregano, capers, basil and garlic

CHICKEN ROMANO - \$34

Asiago, Parmesan and Romano cheeses with lemon and egg batter

Pasta Sides for Two

RIGATONI ALFREDO - \$15

Grilled chicken breast and fresh broccoli florets tossed with our classic Alfredo sauce, topped with fresh imported Parmesan cheese and parsley

PENNE BOLOGNESE - \$15

Fresh ground veal, sausage and beef with onions, celery, carrots, Italian tomatoes and spices, served over a buttered penne pasta

Vegetable Side Dishes

LEMON PEPPER ASPARAGUS - \$9

ZUCCHINI SAUTEED WITH SESAME OIL AND GARLIC - \$9

* 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.