

## *Appetizers*

FRENCH ONION SOUP AU GRATIN ~ \$10

COLOSSAL SHRIMP OR COLOSSAL CRAB MEAT COCKTAIL ~ \$23

Served with fresh lemon wedge and your choice of 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 ~ \$15

Grand Marnier brie encrusted with toasted almonds, blueberries, blackberries, raspberries and Parma crostini

\* ESCARGOT ALIO ~ \$16

Tender escargot sautéed in an imported olive oil, baby garlic and organic spinach

\* LOBSTER MAC N CHEESE ~ \$24

Imported cavatappi tossed in a rich diamond cheddar cheese sauce with a petite panko fried lobster tail and fresh chives

## *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

PARMA ARUGULA ~ \$9

Baby arugula, organic pea shoots, avocados, European cucumbers, baby radishes, toasted pecans and shaved Parmesan cheese with a creamy Parmesan dressing

## *Poultry*

\* MEDITERANIAN POULET ~ \$30

Tender free range breast of chicken, sautéed with artichokes, hearts of palm, vine ripened tomatoes, sweet bell peppers, red onions, Kalamata olives, drizzled with a pernod vinaigrette and melted Feta cheese

\* TANGIER DUCK ~ \$35

Maple Leaf's finest free range Golden Label duckling, roasted crispy served with a Grand Marnier glaze and apricot confit

## *Seafood*

\* CRAB CAKES ~ \$40

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

\* SEA BASS TROPICANA ~ \$45

Coconut encrusted Chilean sea bass, baked to a golden brown with a pineapple, passion fruit chutney accompanied with a lavender rice

\* CORN MEAL SWORDFISH ~ \$40

Fresh line caught center-cut swordfish dusted in a golden cornmeal, baked to perfection with twin blackened shrimp, roasted corn chutney, drizzled with zesty bourbon barbeque glaze and Cajun rice

## *Butcher's Block*

\* FILET MIGNON ~ \$46

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

\* ELYSIAN LAMB CHOPS ~ \$46

Locally grown natural lamb, fire seared to perfection, atop an organic arugula, almond Moroccan rice, drizzled with a natural pan sauce and a touch of mint

\* CAPPUCCINO STRIP STEAK ~ \$48

Center-cut bone in strip steak lightly rubbed with roasted espresso, served with a side of Mocha demi-glaze

\* LEMONT TOMAHAWK CHOP ~ MARKET PRICE

Fire seared chipotle dusted tomahawk chop on a bed of wilted organic baby spinach, roasted sweet bell pepper alio drizzled with a roasted shallot red onion marmalade

\* VEAL CHOP OLD FASHIONED ~ \$49

Center-cut veal rib chop pan seared with luxardo cherries and tangerines, deglazed with a touch of Knob Creek bourbon and Grand Galla, served with orange zest risotto

\* STUFFED VEAL ST. JOHN ~ \$42

Tender veal scaloppini stuffed with plump Gulf shrimp, sweet South African lobster meat, jumbo lump crab and Mascarpone cheese on a bed of risotto Milanese with a light brandy coral glaze

## *House Specialties Prepared Tableside*

\* STEAK DIANE TABLESIDE ~ \$46

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 ~ \$90

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

\* 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.