

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

STRAWBERRY BRIE ~ \$15

Imported Marne Brie cheese, lightly encrusted with toasted sunflower seeds, topped with a Driscoll strawberry chutney, served with toasted crostini

* ESCARGOT ALIO ~ \$16

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

STUFFED BABY BELLOS ~ \$17

Baby Portabella mushrooms stuffed with a blend of Asiago and Diamond cheddar cheese, zesty Andouille sausage and shrimp, Caribbean jerk seasoning and kiln dried tomato coulis

* OYSTERS ON THE HALF SHELL ~ \$18

James River oysters served with cocktail sauce or a pink peppercorn horseradish Dijon cream

Salads

LEMONT 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

BUFFALO BEEFSTEAK MOZZARELLA ~ \$9

Locally grown beefsteak tomatoes, fresh basil, Buffalo mozzarella cheese on top of an organic mesclun mix, drizzled with Balsamic glaze

CAESAR SALAD ~ 10

Classically prepared

Poultry

* RASPBERRY DUCK ~ \$35

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

* LUXARDO POULET ~ \$30

Organic breast of chicken, pan-seared with kiln dried apricots, Luxardo cherries with Marasca syrup, accompanied with a candied walnut risotto and vegetable du jour

Seafood

* CRAB CAKES ~ \$40

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

* CEDAR PLANK SEA BASS ~ \$45

Center-cut Chilean sea bass marinated in Key Lime rum, lightly rubbed with pure turbinado sugar, laced with Aleppo and pineapple chutney, served with lavender rice and vegetable du jour

* ALASKAN KING SALMON ~ \$42

Center-cut wild salmon, lightly marinated in honey lime, blackened, with a cool organic cucumber, radish and dill chutney, atop a bed of tarragon new potatoes with vegetable du jour

* BROILED SOUTH AFRICAN LOBSTER TAILS ~ MARKET PRICE

Two six (6) oz lobster tails, broiled to perfection, served with fresh lemon and drawn butter, accompanied with a citron rice blend and vegetable du jour

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

* LAMB PERSILLE ~ \$46

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

* CABERNET STRIP STEAK ~ \$56

24 ounce bone in strip steak, fire seared with Portobello mushrooms, deglazed with cabernet wine, finished with a toasted pink peppercorn demi-glaze, served with starch and vegetable du jour

* FLADGATE VEAL MEDALLIONS ~ \$42

Tender veal loin sautéed with plump Gulf shrimp, wild blueberries, organic baby rosemary with a vintage Taylor port wine sauce, accompanied by a mint creamy risotto and vegetable du jour

* VEAL MOREL ~ \$48

Center-cut 16 ounce veal chop, pan seared to your preference with wild Morel mushrooms in an enriched sherry wine glaze, served with starch and vegetable du jour

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