



Appetizers

FRENCH ONION SOUP AU GRATIN - \$10

SOUP DU JOUR - \$8.00

COLOSSAL SHRIMP OR COLOSSAL CRABMEAT COCKTAIL - \$24

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

BRAISED VEAL SHORT RIBS - \$17.50

with demi natural

JAMES RIVER OYSTERS - \$19

On the half shell with cocktail sauce or Cajun Remoulade sauce

PORTOBELLO TEMPURA - \$15

with green onions and sweet chili sauce

STUFFED BANANA PEPPERS - \$16

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

TUNA CARPACCIO - \$19

Thinly sliced sushi grade one tuna with capers, red onion, olive oil, fresh lemon and tamari sauce with toast points

Salads

LEMONT SALAD - \$8

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

CAESAR SALAD - \$10

Classically prepared

BEEFSTEAK TOMATO MOZZARELLA - \$12

Locally grown beefsteak with fresh mozzarella atop baby mesclun greens, Julienne basil, drizzled with Balsamic glaze

STRAWBERRY FETA - \$11

Vine ripened strawberries, imported Feta cheese, toasted sunflower seeds atop crisp baby spinach with a tangerine white Balsamic vinaigrette

Vegetarian

MOROCCAN STUFFED PEPPERS - \$29

Sweet bell peppers, stuffed with Caribbean jerk seasoned vegetables, Moroccan rice with a sweet jalapeno relish

JACK FRUIT CAKES - \$32

A blend of jack fruit, Northern beans, sweet peppers, green onions and garlic, pan fried with an organic pink onion marmalade

PORTOBELLO LENTIL LOAF - \$31

Lentils, potatoes, beans, Portobello mushrooms, onions and sweet peppers with a fire roasted tomato sauce

ZESTY BALSAMIC GRILLED VEGETABLE PLATE - \$28

Ask server for daily vegetable preparations

Sides

STARCHES:

JUMBO BAKED POTATO - \$6
with bacon, cheddar, sour cream and chives

LOBSTER MAC & CHEESE - \$23
NEPTUNE MOZZARELLA - \$24
Shrimp, scallops, crab, fresh mozzarella and basil

VEGETABLES:

BALSAMIC GLAZED ASPARAGUS - \$9
TARRAGON BRAISED BRUSSEL SPROUTS - \$9
with roasted red peppers

WHITE CHEDDAR CREAM SPINACH - \$9
BEANS & GREENS - \$8
Escarole, garlic, Northern bean, Pancetta with white wine

Entrées

- All Entrées include a Starch & Vegetable -

Butcher's Block

STRIP STEAK ~ \$62

14 oz 28 days Dry Aged

FILET MIGNON 12 OZ ~ \$54 | 8 OZ ~ \$49

28 days Wet Aged

FILET OF RIBEYE ~ \$50

10 oz 28 days Wet Aged

STEAK ACCOMPANIMENTS:

HORSERADISH CREAM

PEPPERCORN DEMI

BÉARNAISE SAUCE

STEAK SIDES:

STILTON BLEU CHEESE ~ \$6

PEPPERS ~ \$7

ONION ~ \$7

MUSHROOMS ~ \$8

SHRIMP OR CRAB ~ \$15

Seafood

CHILEAN SEA BASS ~ \$45

Blackened, broiled or grilled with a pineapple mango chutney

CRAB CAKES ~ \$40

Jumbo lump crab cakes, served with a choice of dill Dijon, House Remoulade or zesty horseradish cocktail sauce

TWIN SOUTH AFRICAN LOBSTER TAILS ~ MARKET PRICE

Two (2) six ounce lobster tails, broiled to perfection and served with fresh lemon and drawn butter

Poultry

AL FRESCO ~ \$32

Panko breaded chicken, zesty banana peppers, baby garlic, Prosciutto and shaved mozzarella with a fire-roasted tomato sauce

CHICKEN ROMANO ~ \$33

Asiago, Parmesan and Romano cheeses with lemon and egg batter

House Specialties Prepared Tableside

STEAK DIANE 10 OZ ~ \$49

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 24 OZ ~ \$99

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

ANNA MALFALDA ~ \$24

** 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.