

Appetizers

FRENCH ONION SOUP AU GRATIN - \$10

LOBSTER BISQUE - \$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

BRAISED VEAL SHORT RIBS - \$16.50

with demi natural

JAMES RIVER GRILLED OYSTERS - \$18

with a chipotle brown sugar bourbon butter (also available on the half shell)

PORTOBELLO EN BOTELLA - \$14

Baby Bellos, basil, tomatoes with an Asiago Pomodoro

BASIL CREPES WITH CRANBERRY BRIE - \$17

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

ESCARGOT ALIO - \$16

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

NEPTUNE'S FEAST - MARKET PRICE

Daily Seafood Special for Two

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

BLOOMING ICEBERG - \$9

Apple smoked bacon, red onion, cherry tomatoes and cucumber loaded with Stilton Bleu Cheese and a warm sundried tomato vinaigrette

CAESAR SALAD - \$10

Classically prepared

WINTER ARUGULA - \$9

Crisp arugula wrapped in Prosciutto with cranberries, walnuts, fennel and beets with a maple vinaigrette

HYDRO BIBB AVOCADOS - \$9

with candied pecans, red onion, cherry tomatoes with a white Balsamic fig dressing

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

WHIPPED SWEET POTATOES - \$7

LOBSTER MAC & CHEESE - \$23

NEPTUNE MOZZARELLA - \$24

Shrimp, scallops, crab, fresh mozzarella and basil over imported penne pasta

MAFALDA ANNA - \$24

over imported Mafalda pasta

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

** 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.

- All Entrées include a Starch & Vegetable -

Butcher's Block

LeMont is proud to partner with Indian Ridge Provisions, Inc. for their grass fed, free range provision dried aged beef utilizing family-owned, local farmers. Indian Ridge Provisions, Inc. selects only the top 10% of the finest Midwest cattle to deliver beef to our Executive Chef to prepare for your dinner. We suggest the meat should be cooked medium or less as any temperature above medium may affect the texture, taste and toughness of the meat.

BONE IN RIBEYE ~ \$70

20/22 oz 28 days Dry Age

STRIP STEAK ~ \$60

14 oz 28 days Dry Age

FILET MIGNON 12 OZ ~ \$50 | 8 OZ ~ \$45

28 days Wet Age

DELMONICO 14 OZ ~ \$60

28 days Dry Age

FILET OF RIBEYE 10 OZ ~ \$48

28 days Wet Age

RACK OF LAMB 14 OZ ~ \$48

28 days Wet Age

VEAL CHOP NATURAL ~ \$79

Catelli's finest 30 oz pan seared oven roasted to perfection with natural pan demi

STEAK ACCOMPANIMENTS

HORSERADISH CREAM

PEPPERCORN DEMI

BEARNAISE

STEAK SIDES

STILTON BLEU CHEESE ~ \$6

MUSHROOMS ~ \$6

ONION ~ \$6

SHRIMP ~ \$12

PEPPERS ~ \$6

CRAB ~ \$14

Seafood

CHILEAN SEA BASS ~ \$45

Blackened, broiled or grilled with a lemon caper pesto, drizzled with a sweet bell pepper coulis

YELLOW FIN TUNA ~ \$46

Sashimi Grade One, fire seared rare with ginger, soba noodle and Wasabi, Sriracha and Tamari drizzle

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

FORTUNATO ~ \$34

Seared chicken breast with shrimp and crab with lemon caper demi-glaze

ROASTED HEN ~ \$32

Whole capon slow roasted with fresh figs and prunes with a thyme glaze

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

RASPBERRY DUCK ~ \$36

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

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 served with a roasted shallot Bordelaise