

Appetizers

FRESH HOMEMADE SOUP OF THE DAY ~ \$8

FRENCH ONION SOUP AU GRATIN ~ \$10

COLOSSAL SHRIMP COCKTAIL ~ \$20

Served with our zesty cocktail sauce and fresh lemons

COLOSSAL CRABMEAT HOELZEL ~ \$23

Served with 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 ~ \$14

Grand Morin brie, encrusted with toasted almonds, topped with Driscoll raspberries, blueberries, blackberries and parma crostini's

Salads

LE MONT SALAD ~ \$8

Fresh mesclun greens, beefsteak tomatoes, hearts of palm, red onion, chiffonade of carrots and homemade croutons, served with our traditional LeMont vinaigrette or your choice of dressing

CAESAR SALAD ~ \$10

Classically prepared

CORTLAND WEDGE SALAD ~ \$12

Crisp iceberg with Cortland apples, smoked bacon, kiln dried organic cranberries, red onions, and plump cherry tomatoes with a creamy honey maple vinaigrette

Poultry

RASPBERRY DUCK ~ \$35

Maple Leaf's finest free range golden label duckling, roasted crispy, served with raspberry sauce and starch and vegetable du jour

CHICKEN BLUE CRAB ROMANO ~ \$34

Tender breast of chicken, stuffed with lemon zested jumbo lump crab, sautéed with a blend of imported parmesan cheese, eggs, fresh parsley with a lemon zest butter accompanied by starch and vegetable du jour

Seafood

CRAB CAKES ~ \$39

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

MACADAMIA SEA BASS ~ \$40

Roasted encrusted Chilean sea bass, finished with a Frangelico Buerre Blanc, on a bed of whipped sweet potatoes with sweet fried plantains and roasted sweet red peppers

CRANBERRY SALMON ~ \$35

Center-cut wild salmon, fried, seared, deglazed with cranberry vodka on a bed of wilted winter arugula, laced with a cranapple chutney and sugared quinoa

Butcher's Block

FILET MIGNON ~ \$45

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 ~ \$43

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

NEW YORK STRIP STEAK ~ \$47

Center-cut sirloin steak, garlic rubbed, pan seared, topped with a Derbyshire stilton Bleu cheese, placed on a bed of baby organic spinach, sundried tomato aioli, served with starch and vegetable du jour

VEAL ALFRESCA ~ \$34

Lightly breaded veal scaloppini, sautéed and topped with fried prosciutto, green tomatoes, Buffalo mozzarella, baby basil and port demi-glaze with an imported campanile and vegetable du jour

House Specialties Prepared Tableside

STEAK DIANE TABLESIDE ~ \$45

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 ~ \$88

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.