

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

* BANANA CRANBERRY BRIE - \$15

Grand Marnier brie encrusted with toasted walnuts topped off with a sweet banana cranberry chutney

* ESCARGOT ALIO - \$16

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

* LOBSTER AGNOLOTTI - \$24

Sweet South African lobster meat stuffed in our Homemade ravioli, tossed in a corral Mascarpone sauce with a petite South African lobster tail

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

WINTER ARUGULA SALAD - \$9

Crisp baby arugula, Burgundy poached pear, candied pecans, pomegranate and fresh clementine wedges with a champagne citron vinaigrette

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

* CHICKEN ST. JOHN - \$30

Tender free range breast of chicken stuffed with sundried tomatoes, Boursin cheese and shaved Asiago, lightly breaded and baked to a golden brown, laced with an enriched sherry demi-glaze, served with Beurre Noisette brown rice 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

* SEA BASS ROCKEFELLER - \$45

Center-cut sea bass stuffed with jumbo lump crab, baby spinach, Asiago and Parma cheese, laced with a roasted leek cognac sauce, accompanied with starch and 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

* STILTON PORTERHOUSE - \$56

30 oz center-cut Angus Porterhouse, fire seared to perfection, topped with caramelized leeks and Stilton Bleu cheese accompanied with starch and vegetable du jour

* VEAL OSSO BUCCO - \$44

Classically prepared slow roasted with winter rooted vegetables, accompanied with a truffle risotto

* VEAL LE CROIX - \$58

Bone-in veal strip loin, pan seared with plump Gulf shrimp, colossal crab, drizzled with lemon Chardonnay glaze with a South African lobster tail, accompanied with starch and vegetable du jour

* VEAL CHANTERELLE - \$36

Tender veal scaloppini sautéed with Chanterelle mushrooms, with a golden sherry mushroom glaze, accompanied 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

* 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.