

*Lounge Menu*

FILET KEBOBS ~ \$25

Tender tips of filet, marinated with mushrooms, onions and sweet bell peppers

STUFFED BANANA PEPPERS ~ \$17

Fresh banana peppers stuffed with sausage and baked with Marinara and cheese

FIRECRACKER SHRIMP ~ \$28

Jumbo shrimp, grilled pineapple with sweet and spicy Kung Pao sauce

COCONUT SHRIMP ~ \$26

Hand breaded and fried to a golden brown, served with orange marmalade

SHRIMP COCKTAIL ~ \$26

Four jumbo shrimp served with our signature golden cocktail sauce

JUMBO LUMP CRAB CAKE ~ \$22

Jumbo lump crab meat with a lemon dijon dill sauce and Cajun Remoulade

LOBSTER BOURSIN FLATBREAD ~ \$18

Flatbread topped with garlic butter, tomato, basil, lobster meat, fresh mozzarella, boursin cheese and Parmesan cheese

PORCINI RUBBED LAMB ~ \$25

Lamb lollipops rubbed with a porcini powder and grilled to medium, finished with Balsamic and olive oil

## *Desserts*

*All Desserts are made In-House at LeMont*

### CREME BRULEE ~ \$12

Classically prepared, topped with fresh berries

### TRIPLE CHOCOLATE CHEESECAKE ~ \$12

Oreo crust chocolate mousse cheesecake and chocolate ganache

### CARROT CAKE ~ \$12

Delicious cake with cream cheese frosting, walnuts and pineapple

### APPLE STRUDEL ~ \$12

Apples sautéed with cinnamon and brown sugar,  
rolled then baked in a flaky puff pastry,  
served with vanilla ice cream and caramel sauce