

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

PORCINI RUBBED LAMB ~ \$25

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

TUNA SASHIMI ~ \$19

Diced tuna and avocado, served over an orange glazed wonton and greens,
tossed in a sesame chili vinaigrette

SHRIMP COCKTAIL ~ \$26

Four jumbo shrimp served with our signature Golden cocktail sauce

PROSCIUTTO MOZZARELLA ~ \$17

Fresh mozzarella wrapped in thinly sliced Prosciutto,
pan seared and served over Balsamic tomatoes

LOBSTER BOURSIN FLATBREAD ~ \$18

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

CRAB AND LOBSTER CAKE ~ \$20

Baked to a golden brown and served with lemon garlic butter
and LeMont dill Dijon sauce

Desserts

CREME BRULEE ~ \$12

Classically prepared, topped with fresh berries

CHOCOLATE LAVA CAKE ~ \$12

Made in-house Chocolate cake with a fudge filling

BERRY CROSTATA ~ \$12

Fresh strawberries, blackberries and blueberries
baked in puff pastry and served with ice cream

BANANA FOSTER ~ \$12

Bananas flambé with rum and brown sugar,
served over rum cake