

LeMont

Pittsburgh Restaurant Week

January 11 - 16, 2022 and January 18 - 23, 2022

\$40.22 per person plus tax & gratuity

(LeMont is closed on Mondays)

- CHOICE OF SOUP OR SALAD -

SOUP DU JOUR

Ask your waiter about the soup of the day

- OR -

LE MONT SALAD

Classic LeMont salad served with organic mesclun greens, Romaine hearts of palm, carrots, cherry tomatoes and red onions, served with our classic LeMont Balsamic vinaigrette
(No Substitutions)

- CHOICE OF ENTRÉE -

*** CHICKEN SALTIMBOCCA**

Fresh chicken breast sauteed golden brown with olive oil, salt, pepper, Italian spices and flour, topped with imported Fontina cheese, fresh sage, a reduction of white wine and Marinara sauce

*** SURF AND TURF LEMONT**

Six (6) ounce filet mignon, grilled to perfection and accompanied with two jumbo Gulf shrimp, grilled on a skewer and served with our Homemade Remoulade sauce

*** SWORDFISH WITH SHALLOT ALMOND BUTTER**

Six (6) ounce portion of fresh swordfish grilled to your preference with sea salt and cracked black pepper; finished with a delicious Homemade shallot and almond compound butter

*** MARYLAND BLUE CRAB RAVIOLI**

Ravioli stuffed with genuine Maryland blue crab meat served with a cream sauce, Parmesan cheese, white wine, red and yellow diced peppers, fresh parsley and generous garnish of fresh crab meat

- DESSERT -

RED VELVET CAKE

Red velvet cake - moist and absolutely delicious - made with real cream cheese icing, served on a painted plate with dessert sauce, whipped cream and fresh strawberry

Please - No substitutions or splitting entrées

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

Menu subject to change without notice.