

Appetizers

BAKED BRIE WITH PEACH CHUTNEY - \$20

Baked fresh with peaches sautéed with red onions, garlic, cinnamon and honey, garnished with dried cranberries and walnuts, accompanied with fresh baguette crostini

FIRECRACKER SHRIMP - \$26

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

LOBSTER BOURSIN FLATBREAD - \$22

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

COCONUT SHRIMP - \$24

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

SHRIMP COCKTAIL - \$26

Four jumbo shrimp served with our Homemade cocktail sauce

CRAB HOELZEL - \$26

Colossal crab meat tossed in a tarragon vinegar dressing

STUFFED BANANA PEPPERS - \$17

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

FRIED CALAMARI - \$22

Lightly breaded and fried, then tossed with sweet and spicy peppers in a garlic butter

Soup and Salads

FRENCH ONION SOUP - \$8 CUP / \$12 BOWL

Homemade French onion soup made with brandy, sherry, chicken stock, thyme and other spices, with croutons, Swiss, provolone and Parmesan cheese, toasted golden brown

LOBSTER BISQUE - \$13 CUP / \$18 BOWL

Delicious lobster meat, shallots, sherry and thyme in a rich cream sauce

LEMONT SALAD - \$10

Classic LeMont salad served with organic mesclun greens, Romaine, carrots, cherry tomatoes and red onions, served with our classic LeMont Balsamic vinaigrette

CAESAR SALAD - \$10

Classically prepared with hearts of Romaine, anchovies, mustard, pasteurized egg yolks, lemon, garlic, imported Parmesan cheese and seasoned croutons

STRAWBERRY FETA AND ALMOND SALAD - \$10

White Balsamic dressing

CAPRESE BURRATA SALAD - \$16

Heirloom tomatoes, burrata fresh mozzarella, Balsamic glaze, red onions, basil, olive oil and Parmesan crisp

Vegetarian

RATATOUILLE - \$25

Fresh eggplant, zucchini and yellow squash, baked with fresh tomato sauce and topped with fresh, imported Parmesan and provolone cheese

RISOTTO MILANESE - \$28

Saffron risotto with tomato spinach, asparagus and Parmesan

Pasta

SEAFOOD AGLIO - \$38

Linguini with jumbo crab meat, jumbo shrimp and lobster claw meat, tossed with oil, garlic, crushed red pepper, Pecorino cheese and white wine

CAJUN TUSCAN CHICKEN PASTA - \$32

Chicken sautéed with cajun spices, garlic, sun dried tomatoes, spinach and peppers in a Parmesan cream sauce

- *All Entrees below are served with a Vegetable and Potato du Jour* -

Seafood

CHILI GLAZED SALMON - \$42

Fresh salmon, chili glazed, then topped with avocado salsa and candied chives

JUMBO LUMP CRAB CAKES - \$45

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

JUMBO SEA SCALLOPS - \$48

Scallops pan seared with lemon butter

MACADAMIA CRUSTED MAHI - \$38

Mahi baked with a macadamia nut crust, then topped with a pineapple chutney

Butcher's Block

FILET MIGNON - EIGHT OUNCE - \$60

Served with compound Maître D Butter and Homemade Bearnaise sauce

COFFEE RUBBED STRIP STEAK - \$62

16 oz Bone-in New York Strip, topped with a shallot butter cream sauce

CLASSIC NEW ZEALAND RACK OF LAMB - \$50

Genuine New Zealand lamb broiled, topped with Dijon mustard and seasoned bread crumbs
toasted golden brown, finished with a Rosemary demi-glace

BONE-IN RIBEYE CABERNET SAUVIGNON - \$70

Sixteen (16) ounce choice bone-in ribeye, grilled to perfection and topped with sautéed oyster mushrooms
with a reduction of Cabernet Sauvignon demi-glace

ACCOMPANIMENTS AND SIDES:

BLEU CHEESE - \$6

SAUTÉED MUSHROOMS WITH BRANDY - \$6

GRILLED JUMBO SHRIMP - \$22

BAKED POTATO (SOUS CREAM AND CHIVES) - \$6

GRILLED ASPARAGUS - \$10

PAN SEARED SCALLOPS - \$22

HOISIN GLAZED BRUSSELS - \$10

Brussels tossed in a soy Hoisin glaze with bacon and scallions

LOBSTER RISOTTO - \$22

Saffron risotto with lobster meat, tomato, asparagus and Parmesan

SMOKED GOUDA MAC N CHEESE - \$15

Prepared with bacon and green onions

Poultry

ROASTED RASPBERRY DUCK - \$42

Maple Leaf's finest Gold Label duckling, roasted with Kosher salt and cinnamon,
finished with our classic black currant raspberry sauce

CHICKEN BALSAMICO - \$37

Marinated chicken breast, pan seared and roasted, topped with sautéed portabella mushrooms, spinach and tomato

Pork and Veal

PORK TOMAHAWK CHOP - \$58

Pork chop prepared with dried cherry demi-glace

VEAL SCALOPPINI - \$38

Pan seared veal cutlets with mushrooms and garlic in a veal demi-sauce

Le Mont Classics Prepared Tableside

STEAK DIANE - \$70

Two 4 oz medallions of beef, sautéed tableside with mushrooms, garlic, shallots and Rosemary,
deglazed with brandy and our own demi-glace

CHATEAUBRIAND FOR TWO - \$150

24 oz center cut beef tenderloin, roasted to your preference and classically finished tableside
with Bordelaise, fresh potato and vegetables du Jour

Desserts

All Desserts are made In-House at LeMont

CRÈME CARAMEL - \$12

Vanilla custard with caramel and orange tuile lace cookie

BERRY COBBLER - \$12

Mixed berries baked with a streusel topping, served with vanilla ice cream and raspberry sauce

KEY LIME PIE - \$12

Graham cracker crust with whipped cream and raspberry sauce

TURTLE CHEESECAKE - \$12

Caramel cheesecake topped with chocolate ganache, caramel and candied pecans

** NO SEPARATE CHECKS FOR PARTIES OF EIGHT (8) OR MORE

* 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.