

# Le Mont

## Celebration Menu

*\$25.00 per person plus tax & gratuity*

### LEMONT SALAD

Assorted Mesclun lettuces, tomato, red onion,  
croutons with your choice of dressings

### - CHOICE OF ENTRÉE -

*Includes Starch & Vegetables*

#### PORK MILANESE

Lightly breaded Pork Loin, sautéed and finished  
with a fresh lemon-orange zest butter

#### BROILED TOURNEDOS OF BEEF

Twin medallions of filet cooked to your preference on a bed of sweet roasted  
pepper, caramelized red onions and served with a spicy leek sauce

#### GRILLED CHICKEN PIZZAIOLA

Tender grilled chicken breast with fresh oregano, green onions, topped off with a  
fresh Roma tomato coulis

#### ROCK SHRIMP CAPELLINI PROVANCE

Imported capellini tossed with tender rock shrimp and finished with sauce provance

#### VEAL DIJONAISE

Tender milk-fed veal scaloppini sautéed and finished with a delicate  
fine herb Dijon sauce

#### BAKED FETTUCCHINE ALFREDO

Imported Proscuitto, sun dried tomatoes, roasted shallots tossed with  
imported fettuccine in a creamy Alfredo sauce topped with aged Parmesan,  
asiago and baked until golden brown

#### SOLE PREMIEUR

Sautéed meunier style finished with tomato butter  
and fresh herbs in a light white wine sauce

#### MEDALLIONS OF SWORDFISH ST. LAWRENCE

Fresh swordfish medallions from the loin sautéed with rock shrimp  
and laced with a fresh dill and chive sauce

\* 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.