

Welcome to *LeMont*

If you are on a low carbohydrates or other special dietary plan, please advise your server and your meal will be prepared according to your dietary needs.

Appetizers

FRESH HOMEMADE SOUP-OF -THE-DAY.....\$7	WAKAMI BARBEQUE SEA SCALLOPS \$18
FRENCH ONION SOUP AU GRATIN\$9	Sweet, tender day boat sea scallops pan seared, laced with a robust barbeque glaze on a bed of gingered wakami
COLOSSAL SHRIMP COCKTAIL \$17	CREPES FONTINA..... \$9.50
Served with our zesty cocktail sauce and a fresh lemon	A delicate crepe with melted Fontina cheese, diced tomatoes, red onion and basil and finished with an aged Balsamic reduction
COLOSSAL CRABMEAT HOEZEL..... \$17	STUFFED BANANA PEPPERS \$12
Served with our famous hoezel dressing or cocktail sauce	A blend of sweet sausage, ground veal and ground Angus beef topped with provolone and asiago cheese on a bed of Marinara
CALAMARI..... \$12	OYSTERS ROCKEFELLER \$17
Tender calamari fried to a golden brown and served with spicy Marinara	Classically prepared with Hollandaise sauce
ESCARGOT ALOIA \$12	CHEF'S STARTERMARKET PRICE
Tender escargot sautéed with fresh garlic on a bed of wilted baby spinach	Ask your server for details

Salads

CAESAR SALAD\$8	HEARTS OF ICEBURG.....\$7
Classically prepared tableside	A hearty wedge of crisp iceberg with thinly sliced red onion, roma tomatoes, apple smoked bacon, hard-boiled egg, and finished tableside with a hot bacon vinaigrette
LEMONT SALAD\$6	BEEFSTEAK TOMATO AND MOZZARELLA SALAD.....\$8
Fresh mesclun field greens served with our traditional LeMont vinaigrette or your choice of dressing	Fresh mozzarella with thick sliced beefsteak tomato and red onion layered with fresh basil on a bed of fresh mesclun and served with a roasted garlic Balsamic dressing

Ala carte Side Vegetables.

BROCCOLI\$8	BABY HONEY GLAZED CARROTS.....\$9
Steamed and served with sauce choron	BANANA PEPPER ALIO\$8
ASPARAGUS.....\$9	Zesty banana peppers, sweet bell peppers, onions and button mushrooms alio
Grilled with hazel vinaigrette	SPINACH & BUTTON MUSHROOM ALIO\$8
BAKED CREAMED SPINACH.....\$7	

Ala carte Side Starches

JUMBO BAKED POTATOES.....\$8	LOBSTER RISOTTO MILLINAISE \$12
With sour cream and fresh chives	Prepared classically with saffron
LYONNAISE POTATOES.....\$8	BAKED FETTUCINI..... \$10
Sliced and sautéed with caramelized onions	Imported Fettuccini tossed in a creamy asiago cheese sauce baked until golden brown

- Vegetarian meals are available upon request -

Poultry

- CHICKEN AL FRESCO \$29
Naturally fed breast of chicken with imported Prosciutto sautéed and topped with fresh mozzarella, sweet basil, flame grilled cherry tomatoes drizzled with aged Balsamic vinaigrette and basil infused oil with cappelini alio
- ROAST RASPBERRY DUCK \$34
Maple leafs finest free range golden label duckling roasted crispy and served with a wild raspberry sauce and a chiffonade of vegetables

- CHICKEN NEPTUNE \$39
Tender breast of chicken sautéed with jumbo lump crabmeat almondine, a petite South African lobster tail, drizzled with a Chardonnay lemon butter
- CHICKEN ROMANO \$29
Tender breast of chicken sautéed with a blend of imported Parmesan cheese, eggs and parsley finished with a lemon zest butter

Seafood

- COCONUT BREADED
CHILEAN SEA BASS \$38
On a bed of baby arugula with Moroccan rice and grilled pineapple salsa drizzled with a vanilla butter
- CEDAR PLANKED SALMON \$29
Center cut Faro Island salmon steak on a nest of lemon chiffonade vegetables
- CRAB CAKES \$37
Jumbo lump crab cakes pan seared in a zesty lemon butter accompanied with a buckwheat baby pea sprout, garnier and dijonnaise sauce

- HAWAIIAN TUNA \$36
Your choice of blackened, grilled or broiled sushi grade tuna around a bed of stir-fry vegetables and finished with a cool cucumber ginger wasabi sauce
- LEMONT BROILED
LOBSTER TAILS MARKET PRICE
Twin South African lobster tails with drawn butter, fresh lemon and topped with candied lemon zest
- BOUILLABAISSE \$37
A combination of our fish filets with mussels, shrimp and lobster meat, fennel tomatoes with a saffron infused fumet on a bed of imported fettuccini

Butcher's Block

- NEW YORK STRIP STEAK \$47
14 oz. USDA Prime Center-cut flame grilled to your preference
- FILET MIGNON \$39
12 oz. Center-cut filet, flame grilled to your preference with House Béarnaise
- PETITE FILET MIGNON \$29
Center-cut filet, flame grilled to your preference with House Bearnaise
- DELMONICO \$46
16 oz. USDA Prime Center-cut well marbled at its best
- VEAL LOIN RIB CHOP \$46
14 oz. Rosemary and thyme marinated rib chop, pan seared to perfection, on a bed of spinach, shiitake mushrooms and roasted red pepper alio olio laced with enriched madeira glaze
- VEAL OSCAR \$42
Scaloppini of veal sautéed and layered with our House Crab Imperial mix with asparagus and finished with Sauce Hollandaise

- VEAL OSSO BUCCO \$46
Classically prepared
- VEAL PORCINI \$33
Scaloppini of veal sautéed to perfection with tomatoes, fennel spinach and porcini mushrooms with a delicate mushroom glaze
- VEAL MILANESE \$29
Scaloppini of veal, lightly breaded and sautéed to a golden brown, finished with a lemon zest butter
- STUFFED PORK CHOP \$29
Chermon reserves pork stuffed with a traditional stuffing, roasted with a medley of rooted vegetables with natural pan sauce
- LAMB PERSILLE \$42
Organically raised New Zealand rack of lamb roasted with a blend of Dijon parsley and fine herbs on wild rice with a light burgundy demi-glaze
- CHEF'S DAILY CREATION MARKET PRICE
Ask your server for details

House Specialties Prepared Tableside

- STEAK DIANE TABLESIDE \$42
Twin filets with a blend of forest mushrooms, garlic and rosemary, simmered in a brandy enriched demi glaze on a nest of wild rice

- CHATEAUBRIAND FOR TWO \$84
Center cut herbal roasted tenderloin of beef classically served with an ornate bouquetiere of fresh seasonal vegetables and served with a roasted shallot Bordelaise

* 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.

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

Desserts

TORTE DU JOUR.....\$6	BURNT ALMOND TORTE.....\$9
SEASONAL BERRIES WITH CHAMBORD\$7	COCONUT CAKE.....\$7
DOUBLE CHOCOLATE CAKE.....\$7	ITALIAN RUM CAKE.....\$7
NY STYLE CHEESECAKE.....\$7	CANNOLI.....\$7
CARROT CAKE.....\$7	CAPPUCCINO CAKE\$7

FLAMING DESSERTS PREPARED TABLESIDE\$10

Baked Alaska, Bananas Foster, Cherries Jubilee

Crepes Suzette.....\$12

All of the flaming desserts listed above are made for two or more persons

SOUFFLÉS*\$10

Chocolate, Grand Marnier or Raspberry

** Please pre-order soufflés with your dinner as preparation time is one half hour*

Specialty Coffees

- Biscotti served with coffees -

CAFÉ ESPRESSO (REGULAR OR DECAF) \$5.50	NUTTY IRISH COFFEE..... \$9.95 World blend coffee, with Frangelico and Tuaca
CAPPUCCINO (REGULAR OR DECAF)..... \$5.50 Espresso topped with frothed milk	TENNESSEE TEA..... \$9.95 Hot tea and Jack Daniel's Tennessee Honey
CAFÉ LEMONT \$8.95 Enjoy the finest blend of Jamaican coffee with Cointreau, Kahlua, topped with heavy cream and sprinkled with ground cinnamon	CAFÉ RASPBERRY MOCHA..... \$10.95 Finest Jamaican coffee with Pinnacle Chocolate whipped, and Chambord, topped with heavy, whipped cream and shaved chocolate
CAFÉ JAMAICAN..... \$8.95 Our finest Jamaican coffee with Bacardi Select, Disaronno, and heavy whipped cream, topped with Galliano	CAFÉ DON QUIXOTE..... \$10.95 Our finest blend coffee with brandy and Kahlua, topped with heavy cream and powdered nutmeg
IRISH COFFEE..... \$9.95 World blend coffee, Jameson Irish Whiskey and whipped cream, topped with green crème de menthe	ALMOND JOY..... \$10.95 Our finest blend coffee with Bacardi Rock Coconut and Pinnacle Chocolate whipped

Dessert Drinks

STRAWBERRY SHORT CAKE \$11.95 Bacardi Dragon Berry, Pinnacle whipped, cranberry, and Half-n-Half, served with heavy whipped cream and a graham cracker rim	DREAM SICKLE..... \$11.95 Grey Goose L'Orange, Pinnacle whipped, orange juice and splash of Half-n-Half
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Single Malt Scotch

GLENMORANGIE 10 YEAR	\$12
GLENFIDDICH 12 YEAR.....	\$12
GLENLIVET 12 YEAR.....	\$12
GLENLIVET 18 YEAR.....	\$24
HIGHLAND PARK 12 YEAR.....	\$11
HIGHLAND PARK 18 YEAR.....	\$25
OBAN 14 YEAR	\$20
THE MACALLAN 12 YEAR	\$18
THE MACALLAN FINE OAK 15 YEAR.....	\$24
THE MACALLAN 18 YEAR	\$30

Cordials

<i>B&B Benedictine</i>	<i>Grand Marnier</i>
<i>Cuarenta y Tres</i>	<i>Grand Marnier 150</i>
<i>Chambord</i>	<i>Limoncello</i>
<i>Cointreau</i>	<i>Jack Daniels Honey</i>
<i>Cointreau Noir Nocello</i>	<i>Sambuca Black</i>
<i>Disaronna</i>	<i>Tia Maria</i>
<i>Drambuie</i>	<i>Tuaca</i>
<i>Frangelico</i>	

Flights

TEQUILA.....	\$15
<i>Corzo Silver</i>	
<i>Cazadores Resposado</i>	
<i>Herradura Anejo</i>	
WHISKEY	\$15
<i>Jack Daniel's Honey</i>	
<i>Jack Daniel's Gentleman Jack</i>	
<i>Jack Daniel's Single Barrel</i>	
BLENDED SCOTCH	\$15
<i>Dewar's White Label</i>	
<i>Dewar's 12 year Special Reserve</i>	
<i>Famouse Grouse Gold Reserve</i>	
COGNAC.....	\$25
<i>Remy V</i>	
<i>Remy 1738</i>	
<i>Remy XO</i>	

Dessert Wines

California

FAR NIENTE, "DOLCE"	\$195
(375 ml) Napa 2002	

Australia

CAMPBELLS RUTHERGLEN	\$69
(375 ml) Murray Valley MV	

Vintage Ports

GRAHAM 1970	\$60
GRAHAM 1971.....	\$40
TAYLOR FLADGATE 1985.....	\$45
TAYLOR FLADGATE 1997.....	\$35
DOW'S 1991.....	\$24
CHURCHILL 1997	\$40
WARRES 2000.....	\$29
TAYLOR FLADGATE 2003.....	\$19
DOWS 20 YEAR TAWNY	\$29
TAYLOR FLADGATE 10 YEAR TAWNY.....	\$19

Cognac

LOUIS XIII	\$175
HENNESSY RICHARD.....	\$175
L'OR DE MARTELL	\$175
HENNESSY XO	\$35
HENNESSY PARADIS.....	\$60
REMY MARTIN XO	\$35
REMY MARTIN VSOP	\$12
MARTELL CORDON BLEU	\$21
REMY MARTIN 1738.....	\$16

Armanacs

SEMPE VSOP	\$14
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Calvados

BOULARD XO.....	\$20
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