

# *Le Mont*

## PITTSBURGH RESTAURANT WEEK

AUGUST 11-20, 2017

*\$35.17 per person plus tax & gratuity*

### - STARTER -

SOUP DU JOUR - *OR* - LE MONT SALAD

### - CHOICE OF ENTRÉE\* -

#### SURF & TURF

Five ounce petite filet, char-grilled to your preference, with three Grand Marnier glazed shrimp, accompanied with starch and vegetable du jour

#### THREE BERRY CEDAR SALMON

Center-cut Atlantic salmon, cedar baked, topped with a three berry minted salsa, accompanied with starch and vegetable du jour

#### SHRIMP QUATTRO FORMAGGI

Five blackened shrimp tossed with baby broccolini, fresh mozzarella, Asiago, Parmesan and Havarti cheeses atop imported fettuccini with vegetable du jour

#### PEACH POULET

Tender organic chicken breast pan seared with sweet Georgia peaches atop a candied risotto, drizzled with a peach coulis and fresh mint, served with vegetable du jour

#### CAJUN ANDOUILLE PORK LOIN

Center-cut pork loin stuffed with Cajun Andouille sausage, plump rock shrimp, Boursin cheese, breaded in a zesty panko bread crumb, baked to a golden brown with a bourbon demi-glaze and accompanied with starch and vegetable du jour

#### CITRON VEAL NAPOLEON

Tender veal scaloppini lightly egg battered, baked to a golden brown atop French puff pastry with lump crab meat and an organic lemon grass citron glaze, accompanied with starch and vegetable du jour

### - CHOICE OF DESSERT -

CRÈME BRULEE, STRAWERRY SHORTCAKE, *or*  
FUNNEL CAKE STICK ALA MODE WITH SALTED CARAMEL ICE CREAM

*\* 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.