

LeMont

PITTSBURGH RESTAURANT WEEK

JANUARY 11-20, 2019

\$35.19 per person plus tax & gratuity

- STARTER -

LEMONT SALAD

Fresh mesclun greens, tomato, hearts of palm, red onion, chiffonade of carrots and Homemade croutons, served with our traditional LeMont Balsamic vinaigrette or your choice of dressing

- CHOICE OF ENTRÉE -

* WINTER SPICED SURF N TURF

Petite filet, seared to your preference, with plump shrimp and scallops, crabapples and cranberries in a zesty Bourbon glaze

* BLOOD ORANGE SCALLOPS

Pan seared tender scallops laced with a blood orange fig glaze

* COQ AU VIN

Half roasted chicken classically prepared with winter rooted vegetables and ruby port wine

* HUCKLEBERRY SALMON

Center-cut cedar salmon with wild huckleberries and wilted winter arugula

* PORK CASHEW

Center-cut 14 oz Berkshire pork chop, pan seared with toasted cashews, drizzled with a tangy sweet ginger sauce

* POMEGRANATE VEAL

Catelli veal scaloppini sautéed with plump Gulf shrimp and Belgian endive, finished with a pomegranate citron glaze

All entrées are accompanied with a starch and vegetable du jour

- CHOICE OF DESSERT -

PECAN PIE ALA MODE WITH MAPLE BACON BOURBON ICE CREAM,
BANANA CREAM CARAMEL, SORBET DU JOUR WITH FRESH BERRIES

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.