

# 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 ..... \$6.95  
FRENCH ONION SOUP AU GRATIN ..... \$6.95  
OYSTER BIENVILLE..... \$14.95  
Fresh oysters topped with crab spinach and Asiago cheese

JUMBO LUMP CRAB OR  
GULF SHRIMP COCKTAIL ..... \$17.95  
Served with hoezel sauce or cocktail sauce

STUFFED SHRIMP..... \$17.95  
Tender Gulf shrimp stuffed with a blend of borsin cheese, goat cheese and wrapped with imported Proscuitto and served on a bed of wilted arugula and sweet potato gallett

ESCARGOT ROCKEFELLER..... \$12.95  
Farm raised sautéed with roasted garlic, baby spinach, deglazed with a touch of Pernod topped with Parmesan cheese bake to golden brown

SPINACH, ARTICHOKE & CRAB DIP ..... \$14.95  
Creamy spinach and artichoke tossed with Blue crab and served with tortilla crisps

TEMPORA ENCRUSTED  
NOVA SCOTIA SALMON..... \$12.95  
Rolled in Japanese rice with Wakami and lightly battered, fried golden brown and served with a ginger Wasabi and Tamari glaze

CREOLE FRIED CALAMARI ..... \$12.95  
Fried Creole calamari, tender squid, fried and served with a spicy marinara

FLAMING PEPPERS ..... \$12.95  
Banana peppers stuffed with a blend of Angus ground meat, veal and sweet sausage, then topped off with Asiago cheeses and served with toasted salt sticks

CHAMBORD BRIE..... \$13.95  
Imported Brie stuffed with apricots, apples, pecans and raspberries finished with a Chambord apple glaze and served with toasted ciabatta

CHEF'S STARTER.....MARKET PRICE  
Chef's daily inspiration

## *Salads*

CRAN-APPLE ARUGULA..... \$8.95  
Baby arugula with caramelized apples, fresh cranberries and toasted walnuts served with cherry vinaigrette

BABY BIB RADICCHIO & BELGIUM ENDIVE.... \$7.95  
Carmelized walnuts and Feta cheese with a raspberry walnut dressing

LEMONT SALAD ..... \$6.75  
Mixed field greens and leaf lettuces served with our traditional LeMont vinaigrette or your choice of dressings

CAESAR SALAD ..... \$7.95  
Classically served with garlic croutons and anchovies

\* 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.

## Poultry

ROAST RASPBERRY DUCK ..... \$32.95

Maple Leaf's finest free-range golden label duckling, roasted crispy and served with a wild raspberry sauce

ROASTED CHICKEN

PORTOBELLO RAVIOLI ..... \$26.95

Jumbo ravioli stuffed with a blend of portobello mushrooms, crimini mushrooms and fresh mozzarella tossed with Julienne breast of chicken, roasted red peppers, artichokes and basil finished with asiago fontaine cream sauce

HAZELNUT ENCRUSTED CHICKEN ..... \$24.95

Fresh chicken breast lightly dusted with toasted hazelnut served with warm apple chutney on a bed of candied risotto

CHICKEN

BRUSCHETTA ..... \$26.95

Lightly pounded free range breast of chicken sautéed to perfection, topped with fresh arugula, vine ripened tomato, olives, roasted garlic and basil finished with balsamic aseto

## Seafood

SALMON WELLINGTON ..... \$36.95

Broiled filet of salmon topped with sweet South African lobster meat, lump crab meat, wrapped in a crispy filo dough, finished with a shallot lemon beurre blanc

PROVIDENCE

CRABCAKES ..... \$36.95

Twin jumbo lump crab cakes breaded in crispy panko breadcrumbs, sautéed and drizzled with red onion marmalade

STUFFED SOLE LOUISE ..... \$36.95

Filet of sole stuffed with jumbo lump crab meat and glazed with a Chardonnay cream sauce

HAWAIIAN BBQ SWORDFISH ..... \$33.95

Center loin cut of swordfish marinated in Caribbean seasoning brushed with a tangy BBQ glaze and finished with a roasted corn and shrimp chutney

SEA BASS LUTETIA..... \$33.95

Lightly encrusted with toasted sesame, baked and served on a bed of Julienne vegetables topped off with Gulf shrimp

APPLE SMOKED SCALLOPS ..... \$28.95

Tender sea scallops wrapped in aged smoked bacon. Broiled to perfection and served with a Wasabi black sesame infused oil

CATCH OF THE DAY ..... MARKET PRICE

## Butcher's Block

LAMB PERSILLE ..... \$36.95

Organically raised New Zealand rack-of-lamb roasted with a blend of Dijon, parsley and fine herbs, laced with a light burgundy demi glaze

FILET LEMONT ..... \$37.95

Marinated center-cut filet mignon, fire-seared then crowned with fried Bermuda leeks, served with House Béarnaise

TOURNEDOS OF VEAL AND LOBSTER ..... \$46.95

Sautéed tender scaloppini veal with shiitake mushrooms and a South African lobster tail served with lemon garlic butter sauce

VEAL OSSO BUCCO ..... \$28.95

Classically prepared in a burgundy wine reduction served on an imported bed of truffled risotto

ASIAGO PORK ROMANO ..... \$24.95

16 ounce Frenched center cut pork chop lightly dredged in an egg and imported Parmesan, Romano, asiago blend of cheeses and lemon zest butter

CRACKED PEPPER FILET ..... \$44.95

Lightly dusted in a trio of cracked roasted peppercorn, Filet LeMont topped off with colossal crab meat and served with a coral traggon crème fresh

DRY AGED NEW YORK STRIP STEAK ..... \$39.95

14 ounce steak grilled to perfection and served with a roasted shallot peppercorn demi glaze

STUFFED VEAL ALIO ..... \$34.95

Tender veal scaloppini stuffed with Proscuitto Bel Paese cheese, sautéed with fresh baby spinach, roasted garlic and finished with a wild mushroom Bordelaise

CHEF'S DAILY CREATION ..... MARKET PRICE

## House Specialties Prepared Tableside

STEAK DIANE

TABLESIDE ..... \$38.95

Twin petite filets, with a blend of forest mushrooms, garlic and rosemary, simmered in a brandy-enriched demi-glaze

CHATEAUBRIAND

FOR TWO ..... \$79.00

Center-cut herbal roasted tenderloin of beef, classically served with an ornate bouguetiere of fresh seasonal vegetables and served with a roasted shallot bordelaise

- Vegetarian meals are available upon request -