

Lounge Menu

FILET TIPS ~ \$25

Onions, peppers and mushrooms sauteed with filet mignon, tossed in bordelaise sauce

STUFFED BANANA PEPPERS ~ \$17

Fresh banana peppers stuffed with hot sausage and baked with Marinara and cheese

FIRECRACKER SHRIMP ~ \$26

Jumbo shrimp, pineapple salsa with sweet and spicy Kung Pao sauce

COCONUT SHRIMP ~ \$24

Hand breaded and fried to a golden brown, served with orange marmalade

SHRIMP COCKTAIL ~ \$26

Four jumbo shrimp served with cocktail sauce

SMOKED GOUDA MAC N CHEESE ~ \$15

Prepared with bacon and green onions

LOBSTER RISOTTO ~ \$22

Saffron risotto with lobster meat, tomato, asparagus and Parmesan

CRAB HOELZEL ~ \$26

Colossal crab meat tossed in a tarragon vinegar dressing

LOBSTER BOURSIN FLATBREAD ~ \$22

Garlic butter, tomato, basil, lobster meat, fresh mozzarella, boursin and Parmesan cheese

PORCINI RUBBED LAMB ~ \$25

Lamb lollipops rubbed with porcini powder and grilled to medium,
finished with Balsamic and olive oil

SPINACH AND CRAB DIP ~ \$18

Served with Old Bay baked pita chips

Desserts

All Desserts are made In-House at LeMont

CRÈME CARAMEL ~ \$12

Vanilla custard with caramel and orange tuile lace cookie

BERRY COBBLER ~ \$ 12

Mixed berries baked with a streusel topping,
served with vanilla ice cream and raspberry sauce

KEY LIME PIE ~ \$12

Graham cracker crust with whipped cream and raspberry sauce

TURTLE CHEESECAKE ~ \$12

Caramel cheesecake topped with chocolate ganache,
caramel and candied pecans