

LEO'S
March Dinner Menu
 *Items Subject to Change

Great Beginnings

Seafood Cake Duet \$10
 Lobster shrimp cake & Maryland Jumbo Lump crab cake, served with our house Remoulade & lemon garlic aioli

Chicken Spring Rolls \$9
 Served with sweet & sour Hoisin dipping sauce

Arancini \$9
 Sun-dried tomato & Goat cheese filling, served with pesto

Calamari \$11
 Flash-fried, with lemon garlic aioli

***Tuna Sashimi \$13**
 Sesame seed-encrusted, grilled rare, with Asian vegetable slaw & soy ginger dipping sauce

Baked Fontinella \$10
 With roasted garlic, red peppers & fresh Basil

Moscow Mule Mussels \$10
 Steamed with vodka & Ginger beer

Prosciutto Wrapped Scallops \$14
 Seared scallops, wrapped in prosciutto with arugula, mango salsa & jalapeño citrus vinaigrette

Wild Mushroom Escargot \$11
 Sautéed in garlic butter with Goat cheese, sundried tomatoes, asparagus & spinach, with crostini

Colossal Shrimp Cocktail \$4 each
 Served with cocktail sauce

***Fresh Shucked Oysters Half Dozen \$18 ~ \$3 each**
Sample Platter ~ 1 of each
 Bluepoint, Long Island
 Cotuit, Cape Cod
 Dabob, Puget Sound
 Kumamoto, Puget Sound
 Malaspina, Puget Sound
 Wellfleets, Narragansett Bay

Soups

Soup du Jour \$6

Salmon & Corn Chowder \$7
 New England style;
 Cold-smoked & fresh Atlantic salmon with roasted corn, potatoes & pancetta

Lobster Bisque \$8.00
 Maine lobster meat, cream & sherry

Clam Chowder \$6.50
 Manhattan style;
 Chopped clams simmered with tomatoes, red skin potatoes, sherry & spices

Salads

The House Greens \$8
 Spring Mix greens with dried cherries, Gruyere cheese, red onions, candied pecans & sparkling citrus vinaigrette

BLT Wedge \$7.50
 Wedge of Iceberg lettuce, bacon crumbles, Roma tomatoes, crostini & French-Gorgonzola dressing

"Hearts" of Caesar Salad \$8.50
 Tender Romaine hearts, Asiago cheese, croutons, anchovies & creamy Caesar dressing

Warm Goat Cheese Salad \$9
 Spring mix greens, Granny Smith apple slices, roasted red onions, candied pecans & balsamic vinaigrette

Chef's Fresh Catch Specials

Served with Harvest blend rice & market fresh vegetables. All Fresh Catch also available simply Grilled, Broiled or Sautéed.

Whitefish, Lake Superior \$20
 Horseradish encrusted, with Remoulade sauce

Mahi, Mahi, Costa Rica \$24
 Grilled, Sesame ginger glaze with mango salsa

Swordfish, Atlantic \$26
 Grilled, basted with roasted lemon vinaigrette, topped with an olive tapenade

Walleye, Canada \$26
 Sautéed, almond encrusted, with amaretto-almond mousse

Lake Perch, Canada \$27
 Light tempura batter, flash-fried, with Tartar Sauce

***Yellowfin Tuna, Hawaii \$28**
 Seared, "everything" crust, with garlic-Dijon sauce

Scottish Salmon, Western Isles \$25
 Grilled, basted with a miso glaze & topped with pickled vegetables

Grouper, Florida \$32
 Grilled, Oscar style with Maryland Jumbo lump crab topped with Bearnaise & served with asparagus ~Also available Simply Grilled \$26~

Leo's Classics & Seafood Specialties

Chargrilled Sea Scallops \$31
 Wrapped in house-smoked salmon, served with Dijon mustard sauce, potato croquettes & fresh vegetables

Lobster & Shrimp Cakes \$25
 Broiled, served with our house Remoulade, Harvest blend rice & fresh vegetables

Grilled Shrimp \$23
 Gulf shrimp with a cumin-lime marinade, topped with salsa fresca served with harvest blend rice & fresh vegetables

Shrimp & Crab Risotto \$32
 Maryland Jumbo Lump crab & Gulf shrimp served over herb saffron risotto

Seafood Panroast \$25
 Gulf shrimp, sea scallops & fresh fish simmered in a Cajun cream sauce, served with a roasted tomato & Cajun rice

Live Maine Lobster \$38
 1 1/2 lb., steamed, served with drawn butter, potato croquettes & fresh vegetables

Alaskan King Crab Legs \$50
 1 1/4 lb., steamed, served with drawn butter, potato croquettes & fresh vegetables

Bouillabaisse \$35
 Half Maine lobster, shrimp, fish, sea scallops, mussels, King crab & clams simmered in a saffron-sherry tomato broth with leeks

Land & Pasta Specialties

***New Zealand Rack of Lamb \$33**
 Served with dried cherry demi-glace, herb spaetzle & asparagus

***New York Strip \$35**
 14 oz. Black Angus, served on Merlot demi-glace with herb spaetzle & asparagus

***Filet Mignon \$40**
 9 oz. center cut, Black Angus, served on Merlot demi-glace, herb spaetzle & asparagus

***Leo's Surf & Turf \$43**
 6 oz. Filet mignon & a Maine lobster tail, with herb spaetzle & asparagus

Shrimp & Artichoke Linguine \$20
 Gulf shrimp & artichoke hearts sautéed in a light garlic tomato sauce

Shrimp Fettuccine Verde \$22
 Gulf shrimp & spinach fettuccine tossed with a rich tomato cream sauce, topped with Goat cheese & sun-dried tomatoes

Cajun Chicken Tortellini \$19
 Blackened boneless chicken strips sautéed in a Cajun cream sauce with mushrooms, tomatoes & cilantro

Chicken Marsala \$19
 Sautéed with wild mushroom Marsala sauce, served with harvest blend rice & fresh vegetables

NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness
 *Can be cooked to order: Regarding the safety of the items, written information is available upon request