

LEO'S DINNER MENU

September 2017

Great Beginnings

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

Wild Mushroom Escargot \$10
Sautéed in garlic butter with Goat cheese, sundried tomatoes, asparagus & spinach, with crostini

Seared Sea Scallops \$14
Served with mango salsa & drizzled with citrus jalapeno vinaigrette

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

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

Smoked Salmon Crostini \$12
Smoked salmon topped with house-made mozzarella with prosciutto & fresh basil with sun-dried tomato aioli

***Beef Carpaccio \$11**
Rare tenderloin, lemon olive oil marinated arugula, chopped red onions, shredded Parmesan & capers

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

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

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 Dabob, Puget Sound Kumamoto, Puget Sound Malpeque, Prince Edward Island Midnight Bay, 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

Gazpacho \$7
Served with sour cream & croutons

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

Tomato & Mozzarella Salad \$9
House-made mozzarella with prosciutto & fresh basil, served with heirloom tomatoes & 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

Walleye, Canada \$26
Sautéed, pretzel encrusted, with Dijonnaise sauce

Swordfish, Atlantic \$26
Grilled, Asian vinaigrette, topped with Wasabi sauce

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

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

Halibut, Alaska \$28
Grilled, topped with tomato-basil sauce, pancetta & smoked Littleneck clams, served with sour cream & chive mashed potatoes

Scottish Salmon, Western Isles \$31
Grilled, Oscar style with Maryland Jumbo lump crab topped with Bearnaise, served with Harvest blend rice & asparagus ~Also available Simply Grilled \$25~

Leo's Classics & Seafood Specialties

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

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

Scallop Risotto \$32
Seared sea scallops served over wild mushroom, asparagus & herb risotto

Zuppa di Pesce \$26
Shrimp, scallops, mussels & fish sauteed with onions, peppers & potatoes in a spicy tomato saffron broth

Tempura Shrimp \$23
Colossal shrimp flash-fried, with spicy Asian sauce, Harvest blend rice & fresh vegetables

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

Live Maine Lobster \$38
1 1/2 lb., steamed, served with drawn butter, a risotto cake & 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, potato croquettes & honey-glazed carrots

***New York Strip \$35**
14 oz. Black Angus, served on Merlot demi-glace with potato croquettes & honey-glazed carrots

***Filet Mignon \$40**
9 oz. center cut, Black Angus, served on Merlot demi-glace, potato croquettes & honey-glazed carrots

***Leo's Surf & Turf \$43**
6 oz. Filet mignon & a Maine lobster tail, potato croquettes & honey-glazed carrots

Shrimp Pomodoro \$20
Gulf shrimp sauteed with cherry tomatoes, Kalamata olives, provencale sauce & white wine, served over linguine & finished with fresh Mozzarella

Shrimp Fettuccine Verde \$20
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

Boursin Chicken \$19
Parmesan encrusted chicken stuffed with Boursin & prosciutto, topped with bruschetta, served with Harvest blend rice & honey-glazed carrots

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