

LEO'S
~Menu items subject to change~

Great Beginnings

<p>Seafood Cake Duet \$10 Lobster shrimp cake & Maryland Jumbo Lump crab cake, served with our house Remoulade & lemon garlic aioli</p> <p>Calamari \$11 Flash-fried, with lemon garlic aioli</p> <p>*Tuna Sashimi \$13 Sesame seed-encrusted, grilled rare, with Asian vegetable slaw & soy ginger dipping sauce</p>	<p>*Beef Skewers \$11 Marinated & grilled beef tenderloin tips, Blue cheese bread pudding & Merlot demi-glace</p> <p>Almond Brie \$10 Almond encrusted Brie, with Balsamic glaze, fruit compote & crostini</p> <p>Wild Mushroom Escargot \$11 Sautéed in garlic butter with Goat cheese, sun-dried tomatoes, asparagus & spinach, with crostini</p>	<p>Chicken Spring Rolls \$9 Served with sweet & sour Hoisin dipping sauce</p> <p>Ceviche \$11 Sea scallops, Scottish salmon & halibut cured in lime juice, served with marinated vegetables and fresh herbs</p> <p>Prosciutto Wrapped Scallops \$14 Seared scallops, wrapped in prosciutto with arugula, mango salsa & jalapeño citrus vinaigrette</p>	<p>Colossal Shrimp Cocktail \$4 each Served with cocktail sauce</p> <p>*Fresh Shucked Oysters Half Dozen \$18 ~ \$3 each Sample Platter ~ 1 of each Bluepoint, Long Island Chelsea Gem, Puget Sounds Duxbury, Cape Cod Kumamoto, Puget Sound Sunset Beach, Puget Sound Wellfleet, Cape Cod</p>
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Soups

Soup du Jour \$6

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

Gazpacho \$6.50
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

Pineapple & Vidalia Salad \$9
Grilled, topped with Gorgonzola Cheese & 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

Red Grouper, Florida \$26
Grilled, cumin dusted, with charred tomatillo-avocado salsa verde

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

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

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

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

Scottish Salmon, Western Isles \$25
Grilled, with Portobello mushrooms, spinach & a light tomato broth

Swordfish, Atlantic \$26
Grilled, marinated in cumin-lime with salsa fresca & fried won-tons

Halibut, Alaska \$34
Grilled, Oscar style with Maryland Jumbo lump crab topped with Bearnaise, served with Harvest blend rice & asparagus ~Also available Simply Grilled \$28~

Leo's Classics & Seafood Specialties

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

Seafood Saute \$32
Shrimp, lobster & Jumbo Lump crab meat, sauteed in a sherry butter sauce, served with harvest blend rice & fresh vegetables

Seafood Jambalaya \$25
Gulf shrimp, sea scallops, salmon, mussels & Andouille sausage simmered in traditional Jambalaya sauce served with Cajun rice

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

Maine Twin Tails \$40
Twin Maine lobster tails, broiled, served with drawn butter, a risotto cake & fresh vegetables

Coconut Shrimp \$23
Flash-fried, served with orange marmalade-horseradish 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

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 \$34**
Served with dried cherry demi-glace, sour cream-chive mashed potatoes & asparagus

Linguine & Shells \$23
Gulf shrimp, scallops, salmon & mussels sautéed with garlic, olive oil & herbs

***New York Strip \$35**
14 oz. Black Angus, served on Merlot demi-glace, sour cream-chive mashed potatoes & asparagus

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

***Filet Mignon \$40**
9 oz. center cut, Black Angus, served on Merlot demi-glace, sour cream-chive mashed potatoes & asparagus

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

***Leo's Surf & Turf \$43**
6 oz. Filet mignon & a Maine lobster tail, sour cream-chive mashed potatoes & asparagus

Grilled Chicken \$19
With house made mozzarella, prosciutto, basil & charred tomatoes, 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