

LEO'S
August Dinner Menu
 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>Tempura Shrimp \$13 Gulf shrimp flash-fried, with spicy Asian sauce</p> <p>Saganaki \$16 Kasseri cheese, flamed with Brandy, served with lemon juice, pepper & pita bread</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>*Beef Skewers \$11 Marinated & grilled beef tenderloin tips, Blue cheese bread pudding & Merlot demi-glace</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 Deer Creek, Hood Canal Kumamoto, Puget Sound Malpeque, Prince Edward Island Sunberry, Prince Edward Island Sunset Beach, Puget Sound</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

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

Chef's Fresh Catch Specials

All Fresh Catch also available simply Grilled, Broiled or Sautéed.

<p>Whitefish, Lake Superior \$20 Horseradish encrusted, with Remoulade sauce, Harvest blend rice & fresh vegetables</p> <p>Mahi Mahi, Costa Rica \$24 Grilled, Sesame ginger glaze with mango salsa, Harvest blend rice & fresh vegetables</p> <p>Swordfish, Atlantic \$26 Grilled, stuffed with an herb pesto & topped with tomato-onion balsamic relish, Harvest blend rice & fresh vegetables</p>	<p>Walleye, Canada \$26 Sautéed, Parmesan encrusted, garlic-tomato sauce, Harvest blend rice & fresh vegetables</p> <p>Lake Perch, Canada \$27 Light tempura batter, flash-fried, with Tartar Sauce, Harvest blend rice & fresh vegetables</p> <p>*Yellowfin Tuna, Hawaii \$28 Grilled, basted with spicy fire-pot sauce, garnished with a twist of lime, served with Harvest blend rice & fresh vegetables</p>	<p>Halibut, Alaska \$28 Grilled, topped with charred cherry tomato & caper relish, served over spinach with potato croquettes</p> <p>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~</p>
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Leo's Classics & Seafood Specialties

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

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

Acadia Scallops \$29
Seared sea scallops served over sweet corn, peppers, applewood bacon & potato hash with garlic cream

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

Shrimp Risotto \$26
Gulf shrimp served over sweet corn, asparagus & curry risotto

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

Coconut Shrimp \$23
Flash-fried, served with orange marmalade-horseradish sauce, Harvest blend rice & 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, a baked potato & asparagus

***Ribeye \$38**
16 oz. Black Angus, served with mushroom-cabernet demi-glace, a baked potato & asparagus

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

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

Frutti di Mare \$20
Gulf shrimp, scallops, mussels & calamari sauteed & tossed with spicy pomodoro, capers, basil & linguine

Scallop Picatta \$26
Seared sea scallops served over linguine, tossed in a light picatta sauce, with fresh spinach

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

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