

LEO'S DINNER MENU
~Menu Items are Subject to Change~

Great Beginnings

Seafood Cake Duet \$9.50
Lobster shrimp cake & Maryland Jumbo Lump crab cake, served with our house Remoulade & lemon garlic aioli

***Tuna Sashimi \$12**
Sesame seed-encrusted, grilled rare, with Asian vegetable slaw & soy ginger dipping sauce

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

Colossal Shrimp Cocktail \$4 each
Served with cocktail sauce

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

Calamari \$10
Flash-fried, with lemon garlic aioli

Chicken Spring Rolls \$8.50
Served with sweet & sour Hoisin dipping 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

Bacon Wrapped Shrimp \$12
Grilled, basted with honey-barbeque sauce, topped with roasted corn salsa

***Ceviche \$11.50**
Shrimp, scallops & halibut marinated in a fresh citrus jalapeno dressing served with tortilla crisps

Baked Brie \$10
Almond encrusted Brie, with Balsamic glaze, fruit compote & crostini

Soups

Salads

Soup du Jour \$5.50

Gazpacho \$6.50
Served with sour cream & croutons

The House Greens \$7.50
Spring Mix greens with dried cherries, Gruyere cheese, red onions, candied pecans & sparkling citrus vinaigrette

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

Salmon & Corn Chowder \$6.50
New England style; Cold-smoked & fresh Atlantic salmon with roasted corn, potatoes & pancetta

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

BLT Wedge \$7
Wedge of Iceberg lettuce, bacon crumbles, Roma tomatoes, crostini & French-Gorgonzola 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 \$19
Horseradish encrusted, with Remoulade sauce

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

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

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

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~

Scottish Salmon, Western Isles \$24
Grilled, basted with barbeque sauce & topped roasted corn salsa

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

Leo's Classics & Seafood Specialties

Land & Pasta Specialties

Chargrilled Sea Scallops \$29
Wrapped in house-smoked salmon, served with Dijon mustard sauce, a potato latke & fresh vegetables

Chesapeake Bay Soft Shell Crabs \$38
Flash-fried, with lemon garlic aioli, harvest blend rice & mixed vegetables

***New Zealand Rack of Lamb \$32**
Served with dried cherry demi-glace, Au Gratin potatoes & asparagus

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

Lobster & Shrimp Cakes \$24
Broiled, served with our house Remoulade, Harvest blend rice & fresh vegetables

Summer Shrimp Scampi \$24
Sautéed in a white wine sauce with roasted corn salsa, served with harvest blend rice & fresh vegetables

***New York Strip \$34**
14 oz. Black Angus, served on Merlot demi-glace with Au Gratin potatoes & asparagus

Shrimp Primavera \$20
Gulf shrimp & fresh vegetable sauteed in a light garlic sauce, served over linguine

Alaskan King Crab Legs \$49
1 1/4 lb., steamed, served with drawn butter, a potato latke & fresh vegetables

Live Maine Lobster \$37
1 1/2 lb., steamed, served with drawn butter, a potato latke & fresh vegetables

***Filet Mignon \$39**
9 oz. center cut, Black Angus, served on Merlot demi-glace, Au Gratin potatoes & asparagus

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

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

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

***Leo's Surf & Turf \$42**
6 oz. Filet mignon & a Maine lobster tail, Au Gratin potatoes & asparagus

Boursin Chicken \$18
Parmesan encrusted chicken stuffed with Boursin & prosciutto, topped with 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

