

LEO'S

Dinner Menu

~Menu items are 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

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

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

Stuffed Mushroom Caps \$12
Mushroom caps stuffed with crabmeat filling served with lemon cream sauce

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

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

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

Steamed Mussels with Andouille Sausage \$9
Steamed in garlic butter & sherry

***Beef Skewers \$11**
Marinated & grilled beef tenderloin tips, Blue cheese bread pudding & Merlot demi-glaze

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
Coromandel, New Zealand
Kumamoto, Puget Sound
Malpeque, Prince Edward Island
Sunberry, Prince Edward Island
Sunset Beach, Puget Sound

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

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

Whitefish, Lake Superior \$20
Horseradish encrusted, with Remoulade sauce, Harvest blend rice & fresh vegetables

Mahi Mahi, Costa Rica \$24
Grilled then topped with an avocado-chili salsa, Harvest blend rice & fresh vegetables

Grouper, Florida \$26
Sautéed, Parmesan encrusted, topped with garlic tomato sauce, served with Harvest blend rice & fresh vegetables

Walleye, Canada \$26
Sautéed, pretzel encrusted, with dijonaise sauce, Harvest blend rice & fresh vegetables

Swordfish, Atlantic \$26
Grilled, basted with apple cider vinaigrette, topped with roasted Butternut squash & cranberries

Lake Perch, Canada \$27
Light tempura batter, flash-fried, with Tartar Sauce, Harvest blend rice & fresh vegetables

***Yellowfin Tuna, Hawaii \$28**
Seared, "everything" crust, with garlic-Dijon sauce, served with Harvest blend rice & fresh vegetables

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~

Land & Pasta Specialties

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 Newburg \$32
Shrimp, Maine lobster meat & Maryland Jumbo lump crab simmered in a sherry-cream sauce, served in puff pastry

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

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

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

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

Shrimp Scampi \$23
Sautéed Gulf shrimp in a sherry & garlic tomato sauce, served with 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

***New Zealand Rack of Lamb \$34**
Served with dried cherry demi-glaze, sour cream-chive mashed potatoes & asparagus

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

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

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

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

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

Chicken Marsala \$19
Sautéed, 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