

LEO'S DINNER MENU
October 2017

Great Beginnings

Seafood Cake Duet \$10 Lobster shrimp cake & Maryland Jumbo Lump crab cake, served with our house Remoulade & lemon garlic aioli	Seared Sea Scallops \$14 Served with mango salsa & drizzled with citrus jalapeno vinaigrette	Smoked Salmon Crostini \$12 Smoked salmon topped with house-made mozzarella with prosciutto & fresh basil with sun-dried tomato aioli	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	*Tuna Sashimi \$13 Sesame seed-encrusted, grilled rare, with Asian vegetable slaw & soy ginger dipping sauce	*Beef Skewers \$11 Marinated & grilled beef tenderloin tips, Blue cheese bread pudding & Merlot demi-glace	*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
Baked Fontinella \$10 With roasted garlic, red peppers & fresh Basil	Calamari \$11 Flash-fried, with lemon garlic aioli	Chicken Spring Rolls \$9 Served with sweet & sour Hoisin dipping sauce	

Soups

Soup du Jour \$6	Lobster Bisque \$8.00 Maine lobster meat, cream & sherry
Salmon & Corn Chowder \$7 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

Salads

The House Greens \$8 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
BLT Wedge \$7.50 Wedge of Iceberg lettuce, bacon crumbles, Roma tomatoes, crostini & French-Gorgonzola 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

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	Swordfish, Atlantic \$26 Grilled, Asian vinaigrette, topped with Wasabi sauce	Halibut, Alaska \$28 Grilled, topped with tomato-basil sauce, pancetta & smoked Littleneck clams, served with sour cream & chive mashed potatoes
Mahi, Mahi, Costa Rica \$24 Grilled, Sesame ginger glaze with mango salsa	Lake Perch, Canada \$27 Light tempura batter, flash-fried, with Tartar Sauce	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~
Walleye, Canada \$26 Sautéed, pretzel encrusted, with Dijonnaise sauce	*Yellowfin Tuna, Hawaii \$28 Seared, "everything" crust, with garlic-Dijon sauce	

Leo's Classics & Seafood Specialties

Chargrilled Sea Scallops \$31 Wrapped in house-smoked salmon, served with Dijon mustard sauce, a root vegetable cake & fresh vegetables	Seafood Panroast \$25 Gulf shrimp, sea scallops & fresh fish simmered in a Cajun cream sauce, served with a roasted tomato & Cajun rice
Lobster & Shrimp Cakes \$25 Broiled, served with our house Remoulade, Harvest blend rice & fresh vegetables	Alaskan King Crab Legs \$50 1 1/4 lb., steamed, served with drawn butter, a root vegetable 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 root vegetable cake & fresh vegetables
Zuppa di Pesce \$26 Shrimp, scallops, mussels & fish sauteed with onions, peppers & potatoes in a spicy tomato saffron broth	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	Shrimp & Artichoke Linguine \$20 Gulf shrimp & artichoke hearts sautéed in a garlic-tomato sauce over fresh linguine
*New York Strip \$35 14 oz. Black Angus, served on Merlot demi-glace with potato croquettes & honey-glazed carrots	Shrimp Fettuccine Verde \$20 Gulf shrimp & spinach fettuccine tossed with a rich tomato cream sauce, topped with Goat cheese & sun-dried tomatoes
*Filet Mignon \$40 9 oz. center cut, Black Angus, served on Merlot demi-glace, potato croquettes & honey-glazed carrots	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, potato croquettes & honey-glazed carrots	Boursin Chicken \$19 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