

## Leo's Early Dinner Menu

All Entree Selections include your choice of

### **Soup or Salad** **The House Greens**

Spring Mix greens with dried cherries, Gruyere cheese, red onions, candied pecans & sparkling citrus vinaigrette

### **BLT Wedge**

Wedge of Iceberg lettuce, bacon crumbles, Roma tomatoes, crostini & French-Gorgonzola dressing

### **Manhattan Clam Chowder**

Simmered with tomatoes, sherry & spices

### **Soup du Jour**

Ask your server about today's selection

### **Leo's Salmon & Corn Chowder**

Creamy with roasted corn, potatoes, pancetta, smoked & Atlantic salmon

### **Leo's Fresh Catch**

Prepared Grilled, Broiled or Sauteed, served with Harvest blend rice & fresh vegetables

**Whitefish, Canada \$22**  
**Salmon, Western Isles \$26**  
**Mahi-Mahi, Costa Rica \$25**  
**Walleye, Canada \$25**

**Grouper, Florida \$25**  
**Lake Perch, Canada \$27**  
**Swordfish, Atlantic \$26**  
**\*Yellowfin Tuna, Hawaii \$28**

### **Entree Selections**

#### **Horseradish Encrusted Whitefish \$22**

Sauteed, drizzled with house Remoulade, served with harvest blend rice & fresh vegetables

**Lobster & Shrimp Cakes \$29**  
Broiled, served with our house Remoulade, harvest blend rice & fresh vegetables

**Stuffed Shrimp \$28**  
Baked with crab meat filling, lemon-béchamel sauce, served with harvest blend rice & fresh vegetables

**Shrimp Risotto \$28**  
Gulf shrimp served over herb saffron risotto

#### **Linguine Primavera \$18**

Fresh vegetables sauteed in a light garlic sauce  
~Add Chicken \$22~  
~Add Shrimp \$24~

**Cajun Chicken Tortellini \$22**  
Blackened boneless chicken strips sautéed in a Cajun cream sauce with mushrooms, tomatoes & cilantro

**Grilled Chicken \$23**  
Drizzled with Balsamic glaze topped with salsa fresca & served with harvest blend rice & fresh vegetables

**\*Filet Mignon \$32**  
6 oz. center cut, Black Angus, served on Merlot demi-glace with potato du jour & fresh vegetables

### **And For Dessert**

Any dessert selection for \$5