

## Leo's Early Dinner Menu

\*Menu Items Subject to Change\*

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**

**Halibut, Alaska \$28**  
**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

#### **Frutti di Mare \$24**

Gulf shrimp, scallops, mussels & calamari sauteed & tossed with spicy pomodoro, capers, basil & linguine

#### **Seafood Jambalaya \$29**

Gulf shrimp, sea scallops, salmon, mussels & Andouille sausage simmered in traditional Jambalaya sauce, with Cajun rice

#### **Cajun Chicken Tortellini \$22**

Blackened boneless chicken strips sautéed in a Cajun cream sauce with mushrooms, tomatoes & cilantro

#### **Coconut Shrimp \$27**

Flash-fried, served with orange marmalade-horseradish sauce, Harvest blend rice & fresh vegetables

#### **Grilled Chicken \$23**

With house made mozzarella, prosciutto, basil & charred tomato bruschetta, served with harvest blend rice & fresh vegetables

#### **Shrimp Risotto \$29**

Gulf shrimp served over a sweet corn, asparagus & curry risotto

#### **\*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