

Leo's Early Dinner Menu
All Entree Selections include your choice of
~Menu items are subject to Change~

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

Seafood Panroast \$29

Gulf shrimp, sea scallops &
fresh fish simmered in a Cajun
cream sauce, served with a
roasted tomato & Cajun rice

Bacon Wrapped Shrimp \$27

Grilled, basted with honey-
barbeque sauce, topped with
roasted corn salsa, served with
harvest blend rice & fresh vegetables

Chicken Marsala \$23

Sauteed, wild mushroom
Marsala sauce, served with Harvest
blend rice & fresh vegetables

Shrimp & Artichoke Linguine \$20

Gulf shrimp & artichoke hearts
sautéed in a garlic-tomato sauce

Cajun Chicken Tortellini \$22

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

Scallop Risotto \$34

Seared sea scallops served
over wild mushroom,
asparagus & herb 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