

Leo's Early Dinner Menu
~Menu items are 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

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

Seafood Newburg \$32

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

Shrimp Scampi \$27

Sautéed Gulf shrimp in a sherry & garlic tomato sauce, served with harvest blend rice & fresh vegetables

Chicken Marsala \$23

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

Shrimp Fettuccine Verde \$23

Gulf shrimp & spinach fettuccine tossed with a rich tomato cream sauce, topped with Goat cheese & sun-dried tomatoes

Cajun Chicken Tortellini \$22

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

Shrimp & Crab Risotto \$32

Maryland Jumbo Lump crab & Gulf shrimp served over herb saffron 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