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 \$21 Salmon, Western Isles \$24 Mahi-Mahi, Ecuador \$25 Walleye, Canada \$25 Lake Perch, Canada \$26 Swordfish, Atlantic \$26 Halibut, Alaska \$27 *Yellowfin Tuna, Hawaii \$27

Entree Selections

Horseradish Encrusted Whitefish \$21

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

Lobster & Shrimp Cakes \$28

Broiled, served with our house Remoulade, harvest blend rice & fresh vegetables

Seafood Jambalaya \$25

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

Bacon Wrapped Shrimp \$21

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

Linguine Primavera \$18

Fresh vegetables sauteed in a light garlic sauce ~Add Chicken \$21~ ~Add Shrimp \$23~

Cajun Chicken Tortellini \$21

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

Boursin Chicken \$22

Parmesan encrusted chicken stuffed with Boursin & prosciutto, topped with bruschetta, served with harvest blend rice & fresh vegetables

*Filet Mignon \$31

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