

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

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 Jambalaya \$29
Gulf shrimp, sea scallops,
salmon, mussels & Andouille
sausage simmered in traditional
Jambalaya sauce, with Cajun rice

Coconut Shrimp \$27
Flash-fried, served with
orange marmalade-horseradish
sauce, Harvest blend rice
& fresh vegetables

Scallop Risotto \$32
Seared sea scallops served over wild
mushroom, asparagus & herb risotto

Frutti di Mare \$24

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

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