

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 \$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

Lobster & Shrimp Cakes \$29
Broiled, served with our house Remoulade, harvest blend rice & fresh vegetables

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

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

Linguine Primavera \$18

Fresh vegetables sauteed in a light garlic sauce
~Add Chicken \$22~
~Add Shrimp \$24~

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