

Happy Easter!
~Menu subject to change~
Sunday, April 1, 2018

Appetizer Offerings

Seafood Cake Duet \$10
Lobster shrimp cake & Maryland Jumbo Lump crab cake, served with our house Remoulade & lemon garlic aioli

Flash-Fried Calamari \$11
Served with lemon-garlic aioli

Colossal Shrimp Cocktail \$4 each
Served with cocktail sauce

Black & White Tuna Sashimi \$13
Sesame seed-encrusted, grilled rare, with Asian vegetable slaw & soy ginger dipping sauce

Chicken Spring Roll \$9
Served with sweet & sour Hoisin dipping sauce

Fontinella \$10
with roasted garlic, red peppers & fresh Basil

Side Salads

The House Greens \$8
Spring Mix greens with dried cherries, Gruyere cheese, red onions, candied pecans & sparkling citrus vinaigrette

Warm Goat's Cheese Salad \$9
Spring Mix greens, Granny Smith apples, roasted onions, candied pecans & Balsamic vinaigrette

"Hearts" of Caesar Salad \$8.50
Tender Romaine hearts, Asiago cheese, croutons, anchovies & creamy Caesar dressing

BLT Wedge \$7.50
Wedge of Iceberg lettuce, bacon crumbles, Roma tomatoes, crostini & French-Gorgonzola dressing

Soup Selections

Leo's Salmon & Corn Chowder \$7
Creamy with roasted corn, potatoes, pancetta, smoked & Atlantic salmon

Tomato Basil Parmesan Soup \$6

Manhattan Clam Chowder \$6.50
Simmered with tomatoes, sherry & spices

Breakfast Selections

Served with home-fried potatoes & fresh fruit

Western Omelet \$12
With mushrooms, onions, tomatoes, bell peppers & Cheddar cheese

Farmer's Omelet \$13
With bacon, ham & Cheddar cheese

Seafood Omelet \$14
With shrimp, sea scallops & Provolone cheese

Belgian Waffles \$13
Topped with strawberries, whipped cream & maple syrup

Seafood Crepes \$15
Shrimp, Jumbo Lump crabmeat with three cheeses, tucked into crepes & topped with Bechamel sauce

Quiche Lorraine \$11
Baked with spinach, mushrooms, bacon & Swiss cheese in a pastry crust

Entree Selections

Canadian Walleye \$26
Sautéed, Parmesan encrusted, with garlic-tomato sauce, served with harvest blend rice & fresh vegetables

New Zealand Rack of Lamb \$33
With dried cherry demi-glace, Au gratin potatoes & fresh asparagus

Cajun Chicken Tortellini \$19
Blackened boneless chicken strips sautéed in a Cajun cream sauce with mushrooms, tomatoes & cilantro

Scottish King Salmon \$29
Grilled, topped with Maryland Jumbo Lump crab & Bearnaise sauce, with harvest blend rice & fresh asparagus
~Simply Grilled \$23

New York Strip Steak \$35
14 oz., grilled, Black Angus, served with merlot demi-glace, Au gratin potatoes & fresh asparagus

Leo's Surf & Turf \$43
Our two favorites together, 6 oz. filet mignon & Maine lobster tail, with Au gratin potatoes & fresh asparagus

Atlantic Swordfish \$26
Grilled, Asian vinaigrette, topped with wasabi mayonnaise & served with harvest blend rice & fresh vegetables

Chargrilled Sea Scallops \$31
Wrapped in house-smoked salmon, served with dijon mustard sauce, Au gratin potatoes & fresh vegetables

Twin Lobster Tails \$40
Broiled, served with drawn butter, Au gratin potatoes & fresh vegetables

Lobster & Shrimp Cakes \$25
Broiled, served with Remoulade, harvest blend rice & fresh vegetables

Grilled Chicken \$19
Drizzled with Balsamic glaze, topped with salsa fresca & served with harvest blend rice & fresh vegetables

Honey-Glazed Ham \$23
Country baked & smoked, with Au gratin potatoes & fresh asparagus

Ham \$3
Bacon \$2.25

Side Dishes
Toasted Sourdough Bread \$2
Belgian Waffle \$6

Fresh Fruit Cup \$2
Home-Fried Potatoes \$2

~Thank you for joining us on this Special Day~