

**Happy Mother's Day!**  
**Sunday, May 14<sup>th</sup>, 2017**

**Appetizer Offerings**

**Seafood Cake Duet \$9.50**  
Lobster shrimp cake & Maryland Jumbo Lump crab cake, served with our house Remoulade & lemon garlic aioli

**Flash-Fried Calamari \$10**  
Served with lemon-garlic aioli

**Colossal Shrimp Cocktail \$4 each**  
Served with cocktail sauce

**Black & White Tuna Sashimi \$12**  
Sesame seed-encrusted, grilled rare, with Asian vegetable slaw & soy ginger dipping sauce

**Chicken Spring Roll \$8.50**  
Served with sweet & sour Hoisin dipping sauce

**Almond Brie \$10**  
Almond encrusted, served with Balsamic glaze, fruit confit & crostini

**Side Salads**

**The House Greens \$7.50**  
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**  
Wedge of Iceberg lettuce, bacon crumbles, Roma tomatoes, crostini & French-Gorgonzola dressing

**Soup Selections**

**Leo's Salmon & Corn Chowder \$6.50**  
Creamy with roasted corn, potatoes, pancetta, smoked & Atlantic salmon

**Tomato Basil Parmesan Soup \$5.50**

**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

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

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

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

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

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

**Entree Selections**

**Walleye \$25**  
Sautéed, pretzel encrusted, served with dijonnaise sauce, harvest blend rice & fresh vegetables

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

**Grilled Atlantic Swordfish \$26**  
Grilled, marinated in cumin-lime with salsa fresca & fried won-tons, served with harvest blend rice & fresh vegetables

**Twin Lobster Tails \$38**  
Broiled, served with drawn butter, garlic mashed potatoes & fresh vegetables

**Lobster & Shrimp Cakes \$24**  
Broiled, served with our house Remoulade, harvest blend rice & fresh vegetables

**Chargrilled Sea Scallops \$29**  
Wrapped in house-smoked salmon, served with dijon mustard sauce, garlic mashed potatoes & fresh vegetables

**Leo's Surf & Turf \$42**  
Our two favorites together, 6 oz. filet mignon & Maine lobster tail, with garlic mashed potatoes & fresh asparagus

**New York Strip Steak \$34**  
14 oz., grilled, Black Angus, served with merlot demi-glace, garlic mashed potatoes & fresh asparagus

**New Zealand Rack of Lamb \$32**  
With dried cherry demi-glace, garlic mashed potatoes & fresh asparagus

**Grilled Chicken \$18**  
Drizzled with Balsamic glaze topped with salsa fresca & served with harvest blend rice & fresh vegetables

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

**Honey-Glazed Ham \$23**  
Country baked & smoked, with garlic mashed potatoes & fresh asparagus

**Side Dishes**

Ham \$3  
Bacon \$2.25

Toasted Sourdough Bread \$2  
Belgian Waffle \$6

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

~Thank you for joining us on this Special Day~