

Happy Thanksgiving from Leo's

November 22nd, 2018

~Menu items are subject to change~

Choice of 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, fresh Roma tomatoes, crostini & French-Gorgonzola dressing
(other dressings available on request)

Turkey & Trimmings Thanksgiving Feast

Adults \$29 Children (age 4-12) \$10 Under 3 Free

Sliced Roast Turkey & Honey-Glazed Baked Ham

Savory Accompaniments

Sour Cream-Chive Mashed Potatoes & Turkey Gravy
Herb Bread Stuffing
Glazed Sweet Potatoes
Green Bean Casserole
Creamed Corn
Cranberry Relish
Fresh Baked House Rolls & Whipped Butter

"Isn't there something besides Turkey?" Entrée Selections

All entrée choices below include choice of salad,
all the savory accompaniments and of course dessert!

Atlantic Swordfish \$32

Grilled with apple cider vinaigrette,
topped with butternut squash-cranberry chutney

Scottish Salmon \$35

Grilled, topped with Jumbo Lump Crab & Béarnaise

Chargrilled Sea Scallops \$36

Wrapped in House-smoked salmon, served with Dijon mustard sauce

Lobster & Shrimp Cakes \$29

Broiled, served with our house Remoulade

New York Strip Steak \$40

14 oz. Certified Black Angus, served on Merlot demi-glace

Dessert Selections

All entrees include your choice of one

Pumpkin Cheesecake

Served with whipped cream, cinnamon crème anglaise & caramel sauce

Fall Fruit Crisp

Cranberries, apples, assorted berries with crisp topping & vanilla ice cream