

Items Subject to Change

LEO'S

May Lunch Menu

Great Beginnings

Seafood Cake Duet \$10

Lobster shrimp cake & Maryland Jumbo Lump crab cake, served with our house Remoulade & lemon garlic aioli

Wild Mushroom Escargot \$11

Sautéed in garlic butter with Goat cheese, sun-dried tomatoes, asparagus & spinach, with crostini

Chicken Spring Rolls \$9

Served with sweet & sour Hoisin dipping sauce

Shrimp Scampi Dip \$10

Baby shrimp baked with Provolone, Parmesan & cream cheese served with pita bread

***Steak Crostini \$12**

Marinated & grilled beef tenderloin, herbed Boursin, oven roasted tomatoes & balsamic reduction

Calamari \$11

Flash-fried, served with lemon garlic aioli

Crab Stuffed Mushrooms \$10

Mushroom caps stuffed with crabmeat stuffing & de-glazed with sherry

Almond Brie \$10

Almond encrusted Brie, with Balsamic glaze, fruit compote & crostini

Raw Bar

Colossal Shrimp Cocktail

\$4 each

Served with cocktail sauce

***Tuna Sashimi \$13**

Sesame seed-encrusted, grilled rare, with Asian vegetable slaw & soy ginger dipping sauce

***Fresh Shucked Oysters**

Half Dozens \$18 ~ Each \$3

Bluepoint, Long Island
Duxbury, Duxbury Bay
Dabob, Puget Sound
Kumamoto, Puget Sound
Malaspina, Puget Sound
Malpeque, Prince Edward Island

Soups

Soup Du Jour \$6

Clam Chowder \$6.50

Manhattan style; chopped clams simmered with tomatoes, red skin potatoes, sherry & spices

Salmon & Corn Chowder \$7

New England style; cold-smoked & fresh Atlantic salmon with roasted corn, potatoes & pancetta

Gazpacho \$6.50

Served with sour cream & croutons

Side & Entree Salads

The House Greens \$8

Spring mix greens with dried cherries, Gruyere cheese, red onions, candied pecans & sparkling citrus vinaigrette
~Add grilled chicken \$14~

BLT Wedge \$7.50

Wedge of Iceberg lettuce, bacon crumbles, Roma tomatoes, crostini & French-Gorgonzola dressing

"Hearts" of Caesar Salad \$8.50

Tender Romaine hearts, Asiago cheese, croutons, anchovies & creamy Caesar dressing
~Add grilled chicken \$14.50~

Spinach Salad \$9

Baby spinach, red onions, sliced mushrooms, hard boiled egg & warm bacon vinaigrette

Arugula Chicken Salad \$16

Grilled chicken over arugula with red onions, crumbled goat cheese, candied pecans, dried blueberries & cherries with maple Dijon vinaigrette

***Yellowfin Tuna Salad \$17**

Sesame tuna, seared rare, over spinach, arugula, mango, red bell pepper, spicy wonton crisps, with ponzu dressing

Shrimp & Crab Louie \$17.50

Baby shrimp, Jumbo Lump crab, Bleu cheese, egg, red onion, & tomatoes served on Spring mix greens with classic Louie dressing

Honey Mustard Salmon Salad \$18

Grilled King salmon on fresh spinach with mushrooms, red onions, Mandarin oranges, candied pecans & honey mustard dressing

Chef's Fresh Catch Specials

Served with Harvest blend rice & market fresh vegetables. All Fresh Catch also available simply Grilled, Broiled or Sautéed.

Whitefish, Lake Superior \$18

Horseradish encrusted, with Remoulade sauce

Mahi Mahi, Costa Rica \$21

Grilled, Sesame ginger glaze with mango salsa

Lake Perch, Canada \$23

Light tempura batter, flash-fried, with Tartar sauce

Scottish Salmon, Western Isles \$22

Grilled, with Portobello mushrooms, spinach & a light tomato broth

Walleye, Canada \$21

Sautéed, pretzel encrusted, with Dijonnaise sauce

Swordfish, Atlantic \$22

Grilled, marinated in cumin-lime with salsa fresca & fried won-tons

***Yellowfin Tuna, Hawaii \$24**

Seared, "everything" crust, with garlic-Dijon sauce

Halibut, Alaska \$29

Grilled, Oscar style with Maryland Jumbo lump crab topped with Bearnaise & served with asparagus
~Also available Simply Grilled \$23~

Sandwich & Entree Selections

Sandwiches are served with our Parmesan Waffle Fries

Crab Cake Melt \$13

Broiled Maryland Jumbo Lump crab cake topped with tomato & Cheddar cheese, served on grilled Sourdough bread, with lemon-garlic aioli

***Leo's Burger \$11**

Half pound of ground sirloin, topped with Cheddar & Provolone cheese, served on a grilled bun

Halibut Sandwich \$15

Flash-fried halibut with garlic tartar sauce, lettuce & tomato on a grilled bun

Blackened Salmon

Burger \$12

Seared with Cajun seasonings, topped with sesame cucumbers & Wasabi-mayonnaise, served on a grilled bun

Beef & Brie Sandwich \$11

Sliced Prime Rib, with caramelized onions & Horseradish cream on grilled Sourdough bread

Chicken Wrap \$10

Grilled chicken breast, Romaine hearts, bacon, cheddar cheese & ranch dressing in a tomato-flour tortilla

Chicken Quesadilla \$11

Mild chile-cheese tortilla with Cajun grilled chicken breast, pepper-jack & herb-garlic cheese, cilantro sour cream, salsa fresca & Cajun rice

Smoked Turkey Melt \$10

Sliced smoked turkey breast, asparagus, Muenster cheese & Louie dressing on Sourdough bread

Cajun Chicken Tortellini \$18

Blackened boneless chicken strips sautéed in a Cajun cream sauce with mushrooms, tomatoes & cilantro

Bacon Wrapped Shrimp \$21

Grilled, basted with honey-barbeque sauce, topped with roasted corn salsa, served with harvest blend rice & fresh vegetables

Grilled Chicken \$19

Drizzled with Balsamic glaze topped with salsa fresca & served with harvest blend rice & fresh vegetables

***Filet Mignon \$28**

6 oz. center cut, Black Angus, served on Merlot demi-glace with a risotto cake & asparagus

NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

*Can be cooked to order: Regarding the safety of these items, written information is available upon request