

LEO'S

~Menu items are subject to change~

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

Tempura Shrimp \$13

Gulf shrimp flash-fried, with spicy Asian sauce

Arancini \$9

Sun-dried tomato & Goat cheese filling, served with house-made pesto sauce

Calamari \$11

Flash-fried, served with lemon garlic aioli

Ceviche \$11

Sea scallops, Scottish salmon & halibut cured in lime juice, served with marinated vegetables and fresh herbs

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
Dabob, Puget Sound
Kumamoto, Puget Sound
Malaspina, Puget Sound
Malpeque, Prince Edward Island
Sunberry, 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~

Tomato & Mozzarella Salad \$9

House-made mozzarella with prosciutto & fresh basil, served with heirloom tomatoes & balsamic vinaigrette

Chicken Strawberry Spinach Salad \$14

Grilled sliced chicken, fresh spinach & strawberries with red onions, candied pecans, Feta & poppyseed dressing

Sesame Shrimp Salad \$19

Grilled, sesame-marinated shrimp served on Napa Cabbage, shredded carrots, julienne red onions & mixed greens with a tangy sesame 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

All Fresh Catch also available simply Grilled, Broiled or Sautéed.

Whitefish, Lake Superior \$18

Horseradish encrusted, with Remoulade sauce, Harvest blend rice & fresh vegetables

Mahi Mahi, Costa Rica \$21

Grilled, Sesame ginger glaze with mango salsa, Harvest blend rice & fresh vegetables

Lake Perch, Canada \$23

Light tempura batter, flash-fried, with Tartar sauce, Harvest blend rice & fresh vegetables

Halibut, Alaska \$23

Grilled, topped with charred cherry tomato & caper relish, served over spinach with arancini

Walleye, Canada \$21

Sautéed, Parmesan encrusted, garlic-tomato sauce, Harvest blend rice & fresh vegetables

Swordfish, Atlantic \$22

Grilled, stuffed with an herb pesto & topped with tomato-onion balsamic relish, Harvest blend rice & fresh vegetables

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

Grilled, topped with shallot marmalade, served over parsnip puree with green beans

Scottish Salmon, Western Isles \$28

Grilled, Oscar style with Maryland Jumbo lump crab topped with Bearnaise, served with Harvest blend rice & asparagus
~Also available Simply Grilled \$22~

Soft Shell Crabs, Chesapeake Bay \$26

Flash-fried, served with lemon garlic aioli, Harvest blend rice & fresh vegetables

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

Lobster Roll \$16

Maine Lobster served on a top-split bun with garlic butter & a cup of New England-style clam chowder

Blackened Salmon

Burger \$12

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

French Dip \$11

Sliced Prime Rib with caramelized onions, mushrooms & Gruyere cheese, served on French bread

Chicken Wrap \$11

With ham, Feta cheese, fresh spinach & house-made pistachio-pesto aioli, served in a spinach 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

Southwest Turkey Club \$9.50

Smoked turkey, bacon, avocado, tomato & lettuce topped with cilantro aioli on Sourdough bread

Cajun Chicken Tortellini \$18

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

Buffalo Shrimp Tacos \$14

Baby shrimp fried & tossed in buffalo sauce topped with bleu cheese crumbles, salsa fresca & Hawaiian slaw, served with harvest blend rice & fresh vegetables

Grilled Chicken \$14

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 arancini & 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

