

**LEO'S  
JANUARY 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 \$10**  
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

**Oysters Florentine \$13**  
Baked with a spinach, bacon & onion stuffing, topped with Asiago cheese

**\*Beef Skewers \$11**  
Marinated & grilled beef tenderloin tips, Blue cheese bread pudding & Merlot demi-glace

**Baked Brie \$10**  
Almond encrusted Brie, with Balsamic glaze, fruit compote & crostini

**Calamari \$11**  
Flash-fried, served with lemon garlic aioli

**Prosciutto Wrapped Scallops \$14**  
Seared scallops, wrapped in prosciutto with baby greens & drizzled with maple vinaigrette

**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 Wellfleets, Narragansett Bay

**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

**Lobster Bisque \$8.00**  
Maine lobster meat, cream & sherry

**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~

**"Hearts" of Caesar Salad \$8.50**  
Tender Romaine hearts, Asiago cheese, croutons, anchovies & creamy Caesar dressing  
~Add grilled chicken \$14.50~

**East-West Chicken Salad \$15.00**  
Grilled, sliced chicken with julienne vegetables on mixed greens with Asian peanut dressing, garnished with roasted peanuts

**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

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

**Warm Goat Cheese Salad \$9**  
Spring mix greens, Granny Smith apple slices, roasted red onions, candied pecans & balsamic vinaigrette

**\*Flank Steak Salad \$14.50**  
Grilled medium & sliced, served over house greens with squash, zucchini, red peppers, tomatoes, Bleu cheese crumbles & Balsamic vinaigrette

**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

**Scottish Salmon, Western Isles \$22**  
Broiled, crab-Florentine filling, topped with Bearnaise

**\*Yellowfin Tuna, Hawaii \$24**  
Seared, "everything" crust, with garlic-Dijon sauce

**Mahi, Mahi, Costa Rica \$21**  
Sautéed, Macadamia nut encrusted with mango salsa

**Walleye, Canada \$21**  
Sautéed, pretzel encrusted, with dijonnaise sauce

**Grouper, Florida \$27**  
Grilled, Oscar style with Maryland Jumbo lump crab topped with Bearnaise & served with asparagus  
~Also available Simply Grilled \$21~

**Lake Perch, Canada \$23**  
Light tempura batter, flash-fried, with Tartar sauce

**Swordfish, Atlantic \$22**  
Grilled, basted with Achiote marinade & topped with bleu cheese-shallot mousse

**Nantucket Island Bay Scallops \$26**  
Broiled with sherry-garlic butter

**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

**Blackened Salmon Burger \$12**  
Seared with Cajun seasonings, topped with sesame cucumbers & Wasabi-mayonnaise, served on a grilled bun

**Chicken Quesadilla \$11**  
Mild chile-cheese tortilla with Cajun grilled chicken breast, pepper-jack & herb-garlic cheese, cilantro sour cream, salsa fresca & Cajun rice

**Stuffed Shrimp \$20**  
Baked with crab meat filling, lemon-béchal sauce, served with harvest blend rice & fresh vegetables

**\*Leo's Burger \$11**  
Half pound of ground sirloin, topped with Cheddar & Provolone cheese, served on a grilled bun

**French Dip \$11**  
Sliced Prime Rib with caramelized onions, mushrooms & Gruyere cheese, served on French bread

**Monte Cristo \$9**  
Smoked turkey, Black Forest ham & Swiss cheese grilled on Sourdough bread, served with raspberry preserves

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

**Perch Sandwich \$15**  
Flash-fried perch, Tartar sauce, lettuce & tomato on a grilled bun

**Chicken Sandwich \$10**  
Grilled chicken breast, topped with Muenster cheese, bacon & Louie dressing on a grilled onion roll

**Cajun Chicken Tortellini \$18**  
Blackened boneless chicken strips sautéed in a Cajun cream sauce with mushrooms, tomatoes & cilantro

**\*Filet Mignon \$28**  
6 oz. center cut, Black Angus, served on Merlot demi-glace with potato croquettes & 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