

## 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

**Seared Sea Scallops \$14**  
Seared Sea Scallops, wild mushrooms, sun-dried tomatoes, lemon cream sauce & crostini

**Smoked Salmon Crostini \$12**  
Smoked salmon topped with house-made mozzarella with prosciutto & fresh basil with sun-dried tomato aioli

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

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

**Baked Fontinella \$10**  
with roasted garlic, red peppers & fresh Basil

### 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  
Deer Creek, Hood Canal  
Kumamoto, Puget Sound  
Malpeque, Prince Edward Island  
Sunberry, Prince Edward Island  
Sunset Beach, Puget Sound

### 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~

**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~

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

**Chicken & Beet Salad \$15**  
Grilled sliced chicken, on Spring mix greens with roasted beets, sliced pears, toasted walnuts, Bleu cheese crumbles & bacon vinaigrette

**Carribbean Shrimp Salad \$17**  
Buffalo style baby shrimp over Spring mix greens, with fresh papaya, avocado, Bleu cheese crumbles, grape tomatoes & Asian peanut 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 then topped with an avocado-chili salsa, Harvest blend rice & fresh vegetables

**Lake Perch, Canada \$23**  
Light tempura batter, flash-fried, with Tartar sauce, Harvest blend rice & fresh vegetables

**Walleye, Canada \$21**  
Sautéed, pretzel encrusted, with dijonnaise sauce, Harvest blend rice & fresh vegetables

**Swordfish, Atlantic \$22**  
Blackened, topped with black bean papaya salsa, served with Harvest blend rice & fresh vegetables

**Scottish Salmon, Western Isles \$22**  
Grilled with an apple cider glaze, Harvest blend rice & fresh vegetables

**\*Yellowfin Tuna, Hawaii \$24**  
Seared, "everything" crust, with garlic-Dijon sauce, served with Harvest blend rice & fresh vegetables

**Halibut, Alaska \$29**  
Grilled, Oscar style with Maryland Jumbo lump crab topped with Bearnaise, served with Harvest blend rice & 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 lettuce, tomato & roasted garlic tartar sauce, served on a grilled bun

**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

**Grilled Chicken Sandwich \$11**  
Topped with smoked bacon, Muenster cheese, lettuce, tomato & Louie dressing, served on an onion roll

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

**Croque Monsieur \$10**  
Sliced ham, Swiss cheese & Dijon mustard served on Sourdough bread topped with Gruyere cheese

**Chicken Marsala \$14**  
Sautéed, wild mushroom Marsala sauce, served with Harvest blend rice & fresh vegetables

**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

**\*Filet Mignon \$28**  
6 oz. center cut, Black Angus, served on Merlot demi-glace with a root vegetable 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

