

LEO'S

Lunch Menu

~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
- Steamed Mussels with Andouillie Sausage \$9**
Steamed in garlic butter & sherry

- Stuffed Mushroom Caps \$12**
Mushroom caps stuffed with crabmeat filling served with lemon cream sauce
- *Beef Skewers \$11**
Marinated & grilled beef tenderloin tips, Blue cheese bread pudding & Merlot demi-glace
- Calamari \$11**
Flash-fried, served with lemon garlic aioli
- 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
Coromandel, New Zealand
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 dijonaise sauce, Harvest blend rice & fresh vegetables
- Swordfish, Atlantic \$22**
Grilled, basted with apple cider vinaigrette, topped with roasted Butternut squash & cranberries
- Grouper, Florida \$21**
Sautéed, Parmesan encrusted, topped with garlic tomato sauce, served with Harvest blend rice & fresh vegetables

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

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
- Perch Sandwich \$15**
Flash-fried perch, 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

- 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
- Lobster Grilled Cheese \$16**
Fontina, Fontinella & Gruyere cheese with fresh basil on sourdough bread, served with a cup of tomato basil Parmesan soup
- 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
- Shrimp Scampi \$21**
Gulf shrimp sautéed in a garlic-tomato sauce, 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

