

LEO'S LUNCH MENU
October 2017

Great Beginnings

Seafood Cake Duet \$10
Lobster shrimp cake & Maryland Jumbo Lump crab cake, served with our house Remoulade & lemon garlic aioli

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

Chicken Spring Rolls \$9
Served with sweet & sour Hoisin dipping sauce

Seared Sea Scallops \$14
Served with mango salsa & drizzled with citrus jalapeno vinaigrette

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

Wild Mushroom Escargot \$10
Sautéed in garlic butter with Goat cheese, sun-dried tomatoes, asparagus & spinach, with crostini

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 Dabob, Puget Sound Kumamoto, Puget Sound Malpeque, Prince Edward Island Midnight Bay, Puget Sound 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~

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

Shrimp & Crab Louie \$17.50
Baby shrimp, Jumbo Lump crab, Bleu cheese, egg, red onion, & tomatoes served on Spring mix greens with Louie dressing

Honey Mustard Salmon Salad \$18
Grilled King salmon on fresh spinach with mushrooms, red onions, Mandarin oranges, candied pecans & honey mustard 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

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

Walleye, Canada \$21
Sautéed, pretzel encrusted, with Dijonnaise sauce

Swordfish, Atlantic \$22
Grilled, Asian vinaigrette, topped with Wasabi sauce

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

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

Halibut, Alaska \$23
Grilled, topped with tomato-basil sauce, pancetta & smoked Littleneck clams, served with sour cream & chive mashed potatoes

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 Selection

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

Monte Cristo \$9.50
Smoked turkey, black forest ham & Swiss cheese grilled on Sourdough bread, served with raspberry preserves

Chicken Wrap \$10
Crispy chicken, Romaine lettuce, Gruyere cheese, red onion, roasted red peppers, honey-Dijon dressing in a tomato-tortilla wrap

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

French Dip \$10
Sliced roast beef with caramelized onions, mushrooms & Gruyere cheese, served on French bread

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

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

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

Entree Selections

Boursin Chicken \$19
Parmesan encrusted chicken stuffed with Boursin & prosciutto, topped with bruschetta, served with harvest blend rice & fresh vegetables

Seafood Panroast \$23
Gulf shrimp, sea scallops & fresh fish simmered in a Cajun cream sauce, served with a roasted tomato & Cajun rice

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

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