

LEO'S
August Lunch Menu
 Menu Items 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

- *Beef Skewers \$11**
 Marinated & grilled beef tenderloin tips, Blue cheese bread pudding & Merlot demi-glace
- 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
- Saganaki \$16**
 Kasseri cheese, flamed with Brandy, served with lemon juice, pepper & pita bread

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
- 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

- Seafood Gazpacho Salad \$16**
 Baby shrimp & sea scallops tossed in a garlic clam sauce over Spring mix greens with red peppers, grape tomatoes, cucumbers & gazpacho
- *Flank Steak Salad \$14.50**
 Grilled medium & sliced, served over house greens with squash, zucchini, red peppers, tomatoes, Bleu cheese crumbles & Balsamic vinaigrette

- 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 potato croquettes
- 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, basted with spicy fire-pot sauce, garnished with a twist of lime, 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
- 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 Sandwich \$11**
 Grilled, marinated boneless chicken thigh, pulled & served on a Jalapeño cheddar bun with queso fresco, avocado, fried tortillas and green onion aioli

- Chicken Quesadilla \$11**
 Mild chile-cheese tortilla with Cajun grilled chicken breast, pepper-jack & herb-garlic cheese, cilantro sour cream, salsa fresca & Cajun rice
- Monte Cristo \$9**
 Smoked turkey, Black Forest ham & Swiss cheese grilled on Sourdough bread, served with raspberry preserves
- Cajun Chicken Tortellini \$18**
 Blackened boneless chicken strips sautéed in a Cajun cream sauce with mushrooms, tomatoes & cilantro

- Coconut Shrimp \$19**
 Flash-fried, served with orange marmalade-horseradish sauce, Harvest blend rice & fresh vegetables
- Grilled Chicken \$14**
 With house made mozzarella, prosciutto, basil & charred tomato bruschetta, served with harvest blend rice & fresh vegetables
- *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

