

**LEO'S  
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
- Steamed Mussels with Andouillie Sausage \$9**  
Steamed in garlic butter & sherry

- \*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**

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| <p><b>The House Greens \$8</b><br/>Spring mix greens with dried cherries, Gruyere cheese, red onions, candied pecans &amp; sparkling citrus vinaigrette<br/>~Add grilled chicken \$14~</p> | <p><b>"Hearts" of Caesar Salad \$8.50</b><br/>Tender Romaine hearts, Asiago cheese, croutons, anchovies &amp; creamy Caesar dressing<br/>~Add grilled chicken \$14.50~</p> | <p><b>East-West Chicken Salad \$15.00</b><br/>Grilled, sliced chicken with julienne vegetables on mixed greens with Asian peanut dressing, garnished with roasted peanuts</p> | <p><b>Shrimp &amp; Crab Louie \$17.50</b><br/>Baby shrimp, Jumbo Lump crab, Bleu cheese, egg, red onion, &amp; tomatoes served on Spring mix greens with classic Louie dressing</p> |
| <p><b>BLT Wedge \$7.50</b><br/>Wedge of Iceberg lettuce, bacon crumbles, Roma tomatoes, crostini &amp; French-Gorgonzola dressing</p>  | <p><b>Warm Goat Cheese Salad \$9</b><br/>Spring mix greens, Granny Smith apple slices, roasted red onions, candied pecans &amp; balsamic vinaigrette</p>                   | <p><b>Chicken Cobb Salad \$14.50</b><br/>Grilled chicken, bacon, Bleu cheese, egg, tomatoes &amp; red onion, served on Spring mix greens with Ranch dressing</p>              | <p><b>Honey Mustard Salmon Salad \$18</b><br/>Grilled King salmon on fresh spinach with mushrooms, red onions, Mandarin oranges, candied pecans &amp; honey mustard dressing</p>    |

**Chef's Fresh Catch Specials**

Served with Harvest blend rice & market fresh vegetables. All Fresh Catch also available simply Grilled, Broiled or Sautéed.

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| <p><b>Whitefish, Lake Superior \$18</b><br/>Horseradish encrusted, with Remoulade sauce</p>    | <p><b>Grouper, Florida \$21</b><br/>Sautéed, Parmesan encrusted, garlic-tomato sauce</p>  | <p><b>*Yellowfin Tuna, Hawaii \$24</b><br/>Seared, "everything" crust, with garlic-Dijon sauce</p>  |
| <p><b>Mahi, Mahi, Costa Rica \$21</b><br/>Grilled, Sesame ginger glaze with mango salsa</p>    | <p><b>Walleye, Canada \$21</b><br/>Sautéed, pretzel encrusted, with dijonaise sauce</p>   | <p><b>Scottish Salmon, Western Isles \$28</b><br/>Grilled, Oscar style with Maryland Jumbo lump crab topped with Bearnaise &amp; served with asparagus<br/>~Also available Simply Grilled \$22~</p> |
| <p><b>Lake Perch, Canada \$23</b><br/>Light tempura batter, flash-fried, with Tartar sauce</p> | <p><b>Swordfish, Atlantic \$22</b><br/>Grilled, basted with apple cider vinaigrette, topped with roasted Butternut squash &amp; cranberries</p> | <p><b>Nantucket Island Bay Scallops \$26</b><br/>Broiled with sherry-garlic butter</p>  |

**Sandwich & Entree Selections**

Sandwiches are served with our Parmesan Waffle Fries

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| <p><b>Crab Cake Melt \$13</b><br/>Broiled Maryland Jumbo Lump crab cake topped with tomato &amp; Cheddar cheese, served on grilled Sourdough bread, with lemon-garlic aioli</p> | <p><b>Blackened Salmon Burger \$12</b><br/>Seared with Cajun seasonings, topped with sesame cucumbers &amp; Wasabi-mayonnaise, served on a grilled bun</p> | <p><b>Chicken Wrap \$10</b><br/>Grilled chicken breast, shredded lettuce, Cheddar cheese, bacon, tomato &amp; Louie dressing in a mild chile-cheese tortilla</p>                                 | <p><b>Mahi Mahi Tacos \$20</b><br/>Chile-dusted, topped with a Hawaiian slaw, cilantro sour cream &amp; Pepperjack cheese, served with Harvest blend rice &amp; fresh vegetables</p> |
| <p><b>*Leo's Burger \$11</b><br/>Half pound of ground sirloin, topped with Cheddar &amp; Provolone cheese, served on a grilled bun</p>  | <p><b>French Dip \$10</b><br/>Sliced roast beef with caramelized onions, mushrooms &amp; Gruyere cheese, served on French bread</p>                        | <p><b>Chicken Quesadilla \$11</b><br/>Mild chile-cheese tortilla with Cajun grilled chicken breast, pepper-jack &amp; herb-garlic cheese, cilantro sour cream, salsa fresca &amp; Cajun rice</p> | <p><b>Grilled Chicken \$19</b><br/>Drizzled with Balsamic glaze topped with salsa fresca &amp; served with harvest blend rice &amp; fresh vegetables</p>                             |
| <p><b>Perch Sandwich \$15</b><br/>Flash-fried perch, Tartar sauce, lettuce &amp; tomato on a grilled bun</p>  | <p><b>Southwest Turkey Club \$9.50</b><br/>Smoked turkey, bacon, avocado, tomato &amp; lettuce topped with cilantro aioli on Sourdough bread</p>           | <p><b>Cajun Chicken Tortellini \$18</b><br/>Blackened boneless chicken strips sautéed in a Cajun cream sauce with mushrooms, tomatoes &amp; cilantro</p>   | <p><b>*Filet Mignon \$28</b><br/>6 oz. center cut, Black Angus, served on Merlot demi-glace with arancini &amp; asparagus</p>  |

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