

**LEO'S**  
**March Lunch Menu**  
\*Items Subject to Change

**Great Beginnings**

**Raw Bar**

**Soups**

**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

**Moscow Mule Mussels \$10**  
Steamed with vodka & Ginger beer

**Arancini \$9**  
Sun-dried tomato & Goat cheese filling, served with pesto

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

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

**Prosciutto Wrapped Scallops \$14**  
Seared scallops, wrapped in prosciutto with arugula, mango salsa & jalapeño citrus vinaigrette

**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 Cotuit, Cape Cod Dabob, Puget Sound Kumamoto, Puget Sound Malaspina, Puget Sound Wellfleets, Narragansett Bay

**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~

**"Hearts" of Caesar Salad \$8.50**  
Tender Romaine hearts, Asiago cheese, croutons, anchovies & creamy Caesar dressing  
~Add grilled chicken \$14.50~

**Arugula Chicken Salad \$16**  
Grilled chicken over arugula with red onions, crumbled goat cheese, candied pecans, dried blueberries & cherries with maple Dijon 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

**BLT Wedge \$7.50**  
Wedge of Iceberg lettuce, bacon crumbles, Roma tomatoes, crostini & French-Gorgonzola dressing

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

**\*Flank Steak Salad \$14.50**  
Grilled medium & sliced, served over house greens with squash, zucchini, red peppers, tomatoes, Bleu cheese crumbles & Balsamic vinaigrette

**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**

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

**Scottish Salmon, Western Isles \$22**  
Grilled, basted with a miso glaze & topped with pickled vegetables

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

**Mahi, Mahi, Costa Rica \$21**  
Grilled, Sesame ginger glaze with mango salsa

**Walleye, Canada \$21**  
Sautéed, almond encrusted, with amaretto-almond mousse

**Grouper, Florida \$27**  
Grilled, Oscar style with Maryland Jumbo lump crab topped with Bearnaise & served with asparagus  
~Also available Simply Grilled \$21~

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

**Swordfish, Atlantic \$22**  
Grilled, basted with roasted lemon vinaigrette, topped with an olive tapenade

**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

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

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

**Grilled Shrimp \$21**  
Gulf shrimp with a cumin-lime marinade, topped with salsa fresca served with harvest blend rice & fresh vegetables

**\*Leo's Burger \$11**  
Half pound of ground sirloin, topped with Cheddar & Provolone cheese, served on a grilled bun

**Philly Steak & Cheese \$11**  
Sliced Prime Rib with sautéed onions & peppers finished with Gruyere cheese sauce, served on French bread

**Corned Beef Reuben \$10**  
Sliced corned beef, Swiss cheese & sauerkraut with Thousand Island dressing on marbled Rye bread

**Chicken Marsala \$19**  
Sautéed with wild mushroom Marsala sauce, served with harvest blend rice & fresh vegetables

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

**Chicken Sandwich \$10**  
Grilled chicken breast, topped with Swiss cheese, grilled ham & pesto-Dijon sauce on a grilled onion roll

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

**\*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