

LEO'S LUNCH MENU

August 2017

Great Beginnings

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

***Ceviche \$12**
Shrimp, scallops & halibut marinated in a fresh citrus jalapeno dressing served with tortilla crisps

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

Bacon Wrapped Shrimp \$12
Grilled, basted with honey-barbeque sauce, topped with roasted corn salsa

***Beef Carpaccio \$11**
Rare tenderloin, lemon olive oil marinated arugula, chopped red onions, shaved Parmesan & capers

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 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 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

Gazpacho \$7
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~

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

East-West Chicken Salad \$15
Grilled, sliced chicken with julienne vegetables on mixed greens with Asian peanut dressing, garnished with roasted peanuts

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

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

Tomato & Mozzarella Salad \$9
House-made mozzarella with prosciutto & fresh basil, served with heirloom tomatoes & balsamic vinaigrette

***Yellowfin Tuna Salad \$17**
Sesame tuna, seared rare, over spinach, arugula, mango, red bell pepper, spicy wonton crisps, with ponzu dressing

Shrimp & Crab Louie \$17.50
Baby shrimp, Jumbo Lump crab, Bleu cheese, egg, red onion, & tomatoes served on Spring mix greens with Louie 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, with Portobello mushrooms, spinach & a light tomato broth

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

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

Swordfish, Atlantic \$22
Grilled, basted with a citrus glaze, topped with charred pineapple rum chutney

Halibut, Alaska \$29
Grilled, Oscar style with Maryland Jumbo lump crab topped with Bearnaise, served with Harvest blend rice & asparagus ~Also available Simply Grilled \$23~

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

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

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

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

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

Boursin Chicken \$19
Parmesan encrusted chicken stuffed with Boursin & prosciutto, topped with bruschetta, 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

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

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

Mahi Mahi Tacos \$20
Chile-dusted, topped with a Hawaiian slaw, cilantro sour cream & Pepperjack cheese, served with Harvest blend rice & fresh vegetables

California Reuben \$9.50
Shaved turkey, Swiss cheese & coleslaw with Russian dressing, served on grilled marbled Rye bread

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

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 a potato latke & 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