

LEO'S LUNCH MENU

May 2017

Great Beginnings

Seafood Cake Duet \$9.50

Lobster shrimp cake & Maryland Jumbo Lump crab cake, served with our house Remoulade & lemon garlic aioli

Steamed Mussels with Andouillie Sausage \$8.50

Steamed in garlic butter & sherry

Chicken Spring Rolls \$8.50

Served with sweet & sour Hoisin dipping sauce

Prosciutto Wrapped Scallops \$13

Seared scallops, wrapped in prosciutto with baby greens & drizzled with maple vinaigrette

***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 \$10

Flash-fried, served with lemon garlic aioli

Wild Mushroom Escargot \$10

Sautéed in garlic butter with Goat cheese, sun-dried tomatoes, asparagus & spinach, with crostini

Raw Bar

Colossal Shrimp Cocktail

\$4 each

Served with cocktail sauce

***Tuna Sashimi \$12**

Sesame seed-encrusted, grilled rare, with Asian vegetable slaw & soy ginger dipping sauce

***Fresh Shucked Oysters**

Half Dozens \$18 ~ Each \$3

Bluepoint, Long Island Fanny Bay, British Columbia Fisher's Island, Long Island Sound Kumamoto, Puget Sound Martha's Vineyard, Massachusetts Wellfleets, Narragansett Bay

Soups

Soup Du Jour \$5.50

Clam Chowder \$6.50

Manhattan style; chopped clams simmered with tomatoes, red skin potatoes, sherry & spices

Salmon & Corn Chowder \$6.50

New England style; cold-smoked & fresh Atlantic salmon with roasted corn, potatoes & pancetta

Lobster Bisque \$8

Maine lobster meat, cream & sherry

Side & Entree Salads

The House Greens \$7.50

Spring mix greens with dried cherries, Gruyere cheese, red onions, candied pecans & sparkling citrus vinaigrette
~Add grilled chicken \$13.50~

BLT Wedge \$7

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

East-West Chicken Salad \$14.50

Grilled, sliced chicken with julienne vegetables on mixed greens with Asian peanut dressing, garnished with roasted peanuts

***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

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 \$17

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 \$21

Grilled, marinated in cumin-lime with salsa fresca & fried won-tons

Lake Perch, Canada \$22

Light tempura batter, flash-fried, with Tartar sauce

***Yellowfin Tuna, Hawaii \$23**

Seared, "everything" crust, with garlic-Dijon sauce

Scottish Salmon, Western Isles \$21

Grilled, with Portobello mushrooms, spinach & a light tomato broth

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~

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 \$10.50**

Half pound of ground sirloin, topped with Cheddar & Provolone cheese, served on a grilled bun

Tuna Club \$15

Yellowfin Tuna, seared rare with bacon, lettuce, tomato & Sriracha aioli on Sourdough bread

Blackened Salmon

Burger \$11.50

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

Monte Cristo \$9

Smoked turkey, Black Forest ham & Swiss cheese grilled on Sourdough bread, served with raspberry preserves

Chicken Wrap \$9.50

Grilled chicken breast, shredded lettuce, Cheddar cheese, bacon, tomato & Louie dressing in a mild chile-cheese tortilla

Chicken Quesadilla \$11

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

Shrimp Risotto \$23

Gulf shrimp served over herb saffron risotto

Coconut Shrimp \$20

Flash-fried, served with orange marmalade-horseradish sauce, Harvest blend rice & fresh vegetables

Cajun Chicken Tortellini \$18

Blackened boneless chicken strips sautéed in a Cajun cream sauce with mushrooms, tomatoes & cilantro

***Filet Mignon \$27**

6 oz. center cut, Black Angus, served on Merlot demi-glace with arancini & fresh 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