LEO'S DINNER FEATURES

APPETIZERS

PAN SEARED CRAB CAKES 12
With Horseradish Remoulade, Frisee Salad With Champagne Vinaigrette

ROASTED BEET & CARROT SALAD 10
With Arugula, Pomegranates, Yogurt Sauce, & Champagne Vinaigrette

FRESH FRIED BEVANS OYSTERS 18
With Lemon Garlic Aioli, & Pickled Beet Horseradish

BRUSCHETTA 2 WAYS 10
With Whipped Goat Cheese, Fresh Strawberries, Balsamic Glaze & Prosciutto, Pears, Danish Bleu Cheese

SMALL PLATES (Salad Not Included)

LOBSTER MAC & CHEESE 21 *With Sautéed Lobster, House Made Cheese Sauce*

PAN SEARED JUMBO SCALLOP 28 *With Beet Risotto, And Pomegranate Gremolota*

ENTREES

PAN SEARED HALIBUT 30
House Made Spinach Ricotta Gnocchi With Alaskan King Crab, Tossed In Champagne Cream Sauce

SURF & TURF 34
Parmesan Crusted 6oz Filet,& Jumbo Scallops With Smashed Yukons And A Bacon Cabernet Reduction

COCA-RUBBED RACK OF LAMB 28
With Jeweled Israeli Cous Cous And Roasted Baby Carrots

TRUFFLE SACCHIETTE 18
Pasta Purses With Ricotta And Truffles, Parmesan Cream, Roasted Mushrooms, Spinach & Cabernet Syrup

12oz CHOICE STRIP STEAK 26
Smashed Yukon Potatoes, Sautéed Rapini, Mushroom, Onions And Balsamic Glaze

BUCATINI AMATRICIANA 17
With pancetta, Red Onions, Tomato Sauce

DRINK SPECIALS

STELLA BERRY MOSCATO GL. 7.00 / BTL 27.00
STERLING, West Coast Red Blend 7.00 / BTL 27.00

SPARKLING CUPIDS KISS 6.00
Moscatto, Cranberry & Chambord
FLIRTINI MARTINI 8.00
Stoli Raspberry, Chambord, T-Sec, Cranberry & Pineapple Juice