

Starters

Onion Soup Gratin

\$4.95

Caramelized onion, beef and sherry broth, swiss, and croutons

Veal Stuffed Hot Peppers

\$8.95

banna peppers, garlic, herbs, parmesan, & marinara

Lobster Bisque

\$4.95

Rich house made bisque, a hint of sherry, fresh herbs, and a touch of lobster

Crispy Calamari with lemon-basil crema

\$9.50

And Sweet and Spicy Thai Chili Sauce

House Made Brushetta

\$5.95

Marinated tomato, roasted red peppers, goat cheese, grilled ciabatta

Sauteed Mussels with Chorizo

\$9.95

Spicy broth, garlic, summer veg., grilled ciabatta

East Coast Crab Cake

\$9.95

With fresh greens, shaved fennel and roasted pepper aioli

Traditional Gulf Shrimp Cocktail

\$9.95

Cocktail sauce, remoulade, and lemon wedge

Wild Mushroom Strudel

\$8.95

Phylo wrapped goat cheese fondue and port wine reduction

"Artichoke Spinach" Dip

\$9.50

Creamy asiago, cheese sauce, ciabatta & pita crisps for dipping

Parmesan Truffle Fries

\$6.95

Hand cut fries tossed with zucchini, red onion

parmesan, and white truffle oil

LEO's Fresh Potato Chips

\$6.95

Fresh cut, served Hot with Ranch Dipping Sauce