

From the Grill

Horseradish Crusted Filet Mignon
\$23.95

Served with asparagus, white truffle mashed potato, tobacco onions and a red wine-herb reduction

Crispy Buttermilk Fried Chicken

\$14.95

With a blend of herbs and spices, fried crisp Yukon smashed, peppermill gravy, fresh spinach, and cheddar chive biscuit

Leo's Sauteed Veal

\$18.95

Your choice of: Marsala, (mushrooms and marsala wine) Francaise (lemon/sherry sauce) Gorgonzola (roast peppers, artichokes, Chardonnay cream) with asparagus and smashed Yukon Potatoes

LEO's Classic Veal Meatloaf

\$16.95

With wild mushroom/bacon demi glace, and yukon gold smashed potatoes

Braised Short Rib ~A Leo's Favorite~

\$17.95

With pan gravy, roasted vegetable, and garlic smashed

Grilled Pork Loin

\$17.95

8oz. center cut, sweet potato smashed, roasted mango and pineapple salsa and seasonal vegetable

Mint and Mustard Crusted Lamb Chop - 2 8oz. Chops

\$22.95

Seasonal vegetable and cous cous

Open Faced Steak Diane Sandwich

\$17.95

On toast points with bacon, mushrooms, tobacco points, and garlic smashed potatoes

Chicken Scaloppini Stack
\$17.95

Chicken, sautéed spinach, Parmesan lemon cream

Prime Delmonico Steak

\$24.95

The king of steaks with red wine reduction, asparagus, and crispy Yukon Au-Gratin potato