

LEON'S BAR & GRILL

Dinner

Hot Appetizers

Escargot (garlic, lemon, butter & white wine)	\$10
Fried Calamari	\$10
Fried Zucchini	\$10
Cannelloni	\$10
Buddy Potatoes	\$8
Brochetta	\$8

Cold Appetizers

Cracked Crab over ice	\$15
Jumbo Shrimp Cocktail	\$14
Italian Antipasto Salad	\$14
Seafood Antipasto Salad	\$20
Chicken Caesar Salad	\$11
Oysters on Half Shell	\$12
Crustacean Platter (oyster, clam, crab & shrimp)	\$20

Pasta

All our pastas are imported

Linguini or Mostaccioli with marinara sauce	\$13
Linguini or Mostaccioli with meat sauce	\$14
Linguini or Mostaccioli with oil and garlic	\$13
Linguini or Mostaccioli with tomato and basil	\$13
Linguini and Fresh Clams with marinara or white sauce	\$18
Linguini Alfredo	\$15
Linguini Alfredo with Shrimp or Chicken	\$20
Linguini Puttanesca with fresh tomato, basil, capers & olives	\$16
Shrimp Marinara	\$20

Entrees

All dinners are served with your choice of Soup or Salad

Chicken

Chicken Vessuvio	\$21
Chicken on the bone and wedges of potato, sautéed with garlic, oregano, white wine and olive oil, then baked until crispy.	

Chicken Piccata \$21
Tender chicken breast scaloppini cutlets seasoned, dredged in flour, browned in olive oil, and served with delicious creamy piccata sauce.

Chicken Marsala \$21
Chicken breast cutlets seasoned, coated with flour, grilled in olive oil, and glazed with our fresh and delicious Marsala wine sauce with mushrooms.

Roasted Chicken \$21
Half of a young chicken seasoned and roasted to perfection.

Veal & Lamb

Veal Piccata \$23
Tender veal cuts seasoned and dredged in flour, browned in olive oil and glazed with our creamy piccata sauce.

Veal Marsala \$23
Fresh veal medallions coated with flour, grilled with olive oil and covered with our freshly made Marsala wine sauce with mushrooms.

Veal Parmesan \$23
Veal cutlets breaded and grilled with olive oil until golden brown, coated with tomato sauce, finished with Parmesan cheese, then baked until cheese has melted. Served with pasta marinara.

Osso Bucco \$30
A bone-in veal shank cooked to perfection and served over mostaccioli.

Veal Chop \$38
A 14oz center cut, bone-in tender veal chop seasoned and cooked to perfection.

Rack of Lamb \$26
Four herb-roasted, bone-in fresh lamb chops. An all-time favorite!

Seafood

Grilled Trout Almondine \$26
Whole trout seasoned with herbs and topped with crunchy almonds, grilled with olive oil and served with piccata sauce.

Sand Dabs \$20
Sand Dab filets coated in egg batter and grilled with olive oil.

Whitefish \$22
Succulent whitefish filet, coated in egg batter and grilled with olive oil.

Sea Bass	\$24
Sea Bass filet grilled with olive oil until golden brown.	
Salmon	\$24
Fresh salmon filet broiled to perfection.	
Scallops	\$22
Tender scallops sautéed in olive oil and garlic, or fried until golden brown.	
Fried Shrimp	\$25
Jumbo shrimp dipped in fresh beer batter and fried until golden brown.	
Shrimp Scampi	\$26
Large succulent shrimp sautéed in garlic and butter.	
Coconut Jumbo Shrimp	\$26
Jumbo shrimp dipped in beer batter, then coated with coconut flakes and grilled until crispy and golden brown. A traditional favorite at Leon's!	
Chilled Cracked Crab	\$28
Exquisite fresh crab served chilled.	
Cioppino	\$29
This traditional favorite assorted seafood stew is a San Francisco-style combination of Dungeness crab, clams, shrimp, scallops, squid, mussels and fish.	
<i>Other Meats & Entrees</i>	
Meatloaf	\$14
Slices of seasoned ground beef meatloaf glazed with marinara sauce.	
Filet Mignon	\$26
A tender 7oz steak, seasoned and cooked to order.	
– Special Leon's Cut: 10oz steak, cooked to order.	\$31
New York Steak	\$26
A fresh 12oz New York steak cooked to order, served with freshly made peppercorn sauce.	
Cowboy Steak	\$38
A 14oz rib eye steak seasoned with spices and cooked to order.	
Beef Liver Steak & Onions	\$22
A beef liver steak cooked to perfection and served with sautéed onions.	
Leon's BBQ Ribs	\$26
A full slab of baby-back ribs, prepared with the freshest ingredients, and glazed with Leon's Barbeque Sauce.	

Frog Legs \$25
Delicious frog legs sautéed in garlic and butter.

Soft Shell Crab \$25
Fresh soft shell crab sautéed in garlic and butter.

Lobster Tail or Maine Lobster Market Price
A fresh luscious lobster tail served chilled or hot.

Abalone Market Price
A fresh abalone fish filet coated in flour and grilled with olive oil.

Ron's Scallone Steak \$36
A seafood patty of scallops and abalone, grilled and topped with lemon, butter, white wine and caper sauce.

L'especial du Jour

Monday:	Chicken Egg Foo Yong	\$22
Tuesday:	Fried Catfish	\$22
Wednesday:	Lamb Shank	\$22
Thursday:	Chicken Cacciatore	\$19
Friday:	Roasted Prime Rib	\$26
Saturday:	Short Ribs	\$28
Sunday:	Chicken & Dumplings	\$20

Sides

Half a wedge (with bacon, tomatoes, onions and bleu cheese crumbles)	\$6
Baked Potato	\$3
Bleu Cheese Crumbles	\$1
Sauces (Cajun, Piccata, Tequila Lime or Jerusalem)	\$5
Caesar Salad or Dinner Salad	\$3
Cup of Soup	\$5
Bowl of Soup	\$7
Side of Pasta (Linguini or Mostaccioli)	\$5
Split Orders	\$5

Dessert

Ask your server about our variety of delicious fresh desserts