

“Leonard’s”

“Appetizers and Salads”

Mushrooms Imperial \$12
(Stuffed with Bacon and Crabmeat)

Mushrooms Stuffed with Hot Sausage \$8

Calamari in Spicy Marinara \$12

Clams Leo OR Clams Casino \$12

Steamed Clams with Frothy Butter \$12

Mozzarella en Carrozza \$8

Jumbo Shrimp Cocktail \$12

Colossal Lump Crabmeat Cocktail \$14 (add Brown Butter) \$15

Soup Du Jour Cup \$4 Bowl \$5 French Onion \$5

Caesar Salad \$8 Half Caesar Salad \$5

House Salad \$5
(Add Fresh Blue Cheese Crumbles \$.75)

Marinated Hot Peppers \$3.50

“Italian Specialties”

Hand Made Cheese Ravioli with Meatballs or Sausage \$16

Gnocchi with Meatballs or Sausage \$15

Fettuccine Alfredo \$16
Add Chicken \$5 Add Shrimp \$9

House Made Eggplant Parmigiana (with Two Sides) \$16

Bolognese with Pasta Du Jour or Fettuccine \$18

Pasta Du Jour with Meatballs or Hot Italian Sausage in Our
Home Made Tomato Sauce, Marinara or Fresh Garlic Aioli \$13

Ala Carte Side ~ Gnocchi \$5

Ala Carte Side ~ Italian Spinach \$3

Italian Dinners Served with a Choice of One Side: Salad, Potato, Pasta Du
Jour, Rice Pilaf, Fresh Vegetable Du Jour. Substitute your side with our
Homemade Italian Spinach for \$1.50

All entrees are cooked to order. Please note that special orders
may require additional time to prepare. Plate Sharing \$5

Notice: Consuming raw or undercooked, meat, shellfish, seafood,
poultry or eggs may increase your risk of food borne illness.

"Chicken and Veal Entrée's"

Chicken Milanese \$20 Chicken Parmigiana \$19

Chicken Marsala \$19

Crab Crusted Chicken with Sweet Thai Chili \$25

Chicken Francaise \$18

Add Sautéed Jumbo Shrimp \$9

Add Sautéed Colossal Lump Crab \$12

Veal Milanese \$25

Veal Parmigiana \$25

Veal Marsala \$25

Veal Piccata \$25

Veal Francaise \$25

Add Sautéed Jumbo Shrimp \$9

Add Sautéed Colossal Lump Crab \$12

"Seafood and Shellfish Specialties"

Fresh North Atlantic Salmon Filet Du Jour \$25

Stuffed Shrimp with Lump Crabmeat \$28

Shrimp Scampi with White Wine, Butter and Garlic \$25

Sautéed Colossal Lump Crabmeat in Brown Butter \$26

Crab Au Gratin \$27

Crab Cakes \$25

Cold Water Lobster Tail (2~ 7-8oz tails) Market Price

Surf and Turf (9oz Filet and 7-8oz Cold Water Tail) Market Price

"Beef and Pork"

9oz Filet Mignon (Served with Sautéed Mushrooms) \$34

Add Sautéed Colossal Lump Crab \$12

5oz Filet Mignon (Served with Sautéed Mushrooms) \$22

Add Sautéed Colossal Lump Crab \$12

Eggplant Stuffed with Filet Mignon \$32

Ask about Our Pork Feature of the Day!

Dinners Served with a Choice of Two Sides: Salad, Potato, Pasta Du Jour, Rice Pilaf, Fresh Vegetable Du Jour. Substitute your side with our Homemade Italian Spinach for \$1.50

All entrees are cooked to order. Please note that special orders may require additional time to prepare. Plate Sharing \$5

Not Responsible for Proteins Cooked Medium-Well and Well Done

All prices are subject to change