

Soup Du Jour Cup 6 • Bowl 8

French Onion (bone broth) Crock 9



Oysters Louie

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Floured and fried, creamed spinach, honey hot sauce, blue cheese dressing 17.5

Calamari

Floured and fried, fra Diavlo sauce 15

Grilled Eggplant Antipasto GF Grilled, tomato, fresh mozzarella, basil, green onion, balsamic vinaigrette 12

Pumpkin Ravioli

Browned butter, fresh basil, Parmesan 14

Spinach Crepes Alfredo Spinach, Parmesan, fresh mozzarella 13

Tuna Martini *GF*

Seared, avocado, red onion, toasted sesame seeds, lime vinaigrette 17

Steamers GF

One dozen little necks, drawn butter 15

Brie and Berries

Toasted baguette points, melted brie, berry compote, candied pecans 12

Crab Cake

Broiled 20

Wings GF

Ten hot, mild, BBQ, garlic hot, or Jonah style (dry ranch seasoning), celery, blue cheese or ranch dressing 16

Bruschetta

Toasted Italian bread, tomato, basil, garlic, olive oil, Parmesan 10

Coconut Shrimp

Beer battered fried golden brown 14

Shrimp Cocktail *GF*

Chilled, cocktail sauce 14

Quesadilla

Cheddar, Monterrey jack, flour tortilla, sour cream, salsa Cheese 11 • Chicken 16 Steak and Caramelized Onion 19

Combos

Add any of the following to your salad or entree:

Grilled or fried chicken 8 • 8oz Bistro Tender Steak 14 • 4 Shrimp 10 • 6oz Tuna steak 12 • 4oz Salmon 7.5 • Crab Cake 20 • 4 oz Bay scallops 8

House GF

Romaine, leaf, iceberg, baby greens, cucumber, tomatoes, carrots 11

Caesar

Romaine, Caesar dressing, croutons, Parmesan 12

California Spinach GF

Avocado, fresh mozzarella, strawberries, candied pecans, Applewood bacon, tomatoes, poppyseed dressing 17

Spinach

Spinach, Applewood bacon, mushrooms, croutons, hard boiled egg, hot bacon dressing 15

Fruit and Nut *GF*

Mixed greens, Brie, craisins, Applewood bacon, apple, sliced almonds, citrus vinaigrette 16

Bistro Tender Steak GF

Baby greens, caramelized onion, blue cheese, grape tomatoes, Dijon vinaigrette 20

Greek GF

Mixed greens, red onion, shredded carrots, feta cheese, cucumber, tomatoes, artichoke hearts, olives, pepperoncini, Greek dressing 16

Walnut Blue Cheese GF

Mixed greens, red onion, grape tomatoes, walnuts, blue cheese, balsamic vinaigrette 16

Wedge GF

Iceberg, Applewood bacon, blue cheese crumbles, tomato, blue cheese dressing 10

Dressings

Homemade: Balsamic Vinaigrette (House), Citrus Vinaigrette, Poppyseed, Blue Cheese, Ranch, Hot Bacon, Greek Other Dressings: Caesar, Italian, French

Sandwiches

All sandwiches are served with a choice of coleslaw or fresh cut French fries

Bistro Tender Gorgonzola

Sliced tenderloin, gorgonzola sauce, brioche bun 16

Filet Mignon

Lettuce, tomato, English muffin 17

Asiago ChickenGrilled chicken, asiago cheese, roasted red pepper, lettuce, tomato, homemade focaccia 15

Chicken Cheddar Melt

Grilled chicken, Cheddar, lettuce, tomato, brioche bun 14

Chicken Parmesan

Breaded, pomodoro sauce, mozzarella cheese, brioche bun 14.5

California B.L.T. Maple smoked bacon, lettuce, tomato,

avocado, grilled sourdough 16

Vegetarian on Focaccia Lettuce, tomato, avocado, scallions, cucumber, mushrooms, pesto sauce, focaccia 13

Leeds Club

Ham, turkey, maple bacon, Swiss cheese, lettuce, tomato, mayo, white toast 14.5

Cheesesteak sub

Shaved ribeye, seasame seed roll, Cooper sharp, sauteed onion, side of pomodoro Half 13 / Whole 18 sauce

Turkey Rachel

Turkey, 1000 island dressing, Swiss cheese, coleslaw, rye toast 14

Tuna Melt

English muffin, tuna salad, mozzarella 14

Crab Melt

Lump crab meat salad, English muffin, tomato, mozzarella 20

Lump Crab Cake

Broiled, lettuce, tomato, brioche bun 22

Char-grilled Tuna Steak Char-grilled, wasabi mayo, lettuce, tomato, grilled sourdough 17

Tuna Salad

Lettuce, tomato, whole grain 14

Turkey and Brie

Spinach, honey-mayo, apple, rye toast 16

Turkey Vermonter

Cheddar, apple, red onion, cranberry-mayo, lettuce, tomato, rye toast 16

Dill Salmon

Broiled, spinach, creamy dill sauce, brioche bun 16



Substitute bowl of soup or crock of onion soup +2

Soup and Salad

A cup of soup and your choice of a Caesar, House, or Spinach Salad (+ \$3) 13

Sandwich and Salad

Your choice of half a smoked turkey, ham, or tuna salad on grilled sourdough with a Caesar, House, or Spinach Salad (+ \$3) 13

Soup and Sandwich

A cup of soup and your choice of half a smoked turkey, ham, or tuna salad on grilled sourdough 13

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GF - Gluten Free

* Consuming raw or under-cooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodbourne illness, especially if you have certain medical conditions.



All entrées served with small house salad, vegetable, and starch of the day.

Miso Glazed Chilean Seabass GF

Broiled, steamed spinach 35

Icelandic Cod

Panko encrusted, lemon parmesan cream 28

Dill Salmon GF

Broiled, steamed spinach, creamy dill sauce 28

Parmesan Encrusted Salmon Broiled 28

Gorgonzola Salmon *GF* Broiled, steamed spinach, gorgonzola sauce 28

Orange Ginger Salmon

Broiled, orange ginger sauce 28

Haddock

Breaded and fried or broiled in lemon butter 28

Lump Crab Cakes *GF*Broiled jumbo lump. One 28 • Two 46

Jumbo Shrimp Breaded and fried 26

Coconut Shrimp

Beer battered, fried golden brown 28

Parmesan Tilapia *GF* Parmesan lemon cream sauce 23

Fried Oysters Breaded, fried golden brown 28

Bay Scallops *GF*Pan-seared 28

Fish Tacos

Beer battered Icelandic cod, avocado, pickled onions, shredded cabbage, cilantro, lime sour cream drizzle. Two 14.5 • Three 20

Fish and Chips

Beer battered Icelandic cod, French fries, tartar sauce 20

*not served with sides or salad

Surf & turf

Bistro Tender & Crab Cake

Sliced tenderloin, gorgonzola sauce, broiled crab cake 46

New York & Scallops *GF* Twelve ounce steak, seared bay scallops 44

Filet & Shrimp Sautéed mushrooms, breaded fried shrimp 44



Pasta

Mushroom Ravioli

Portabella and crimini, pesto alfredo 26

Penne Rustiche

Penne with sautéed mushrooms, broccoli, peppers, garlic, parsley, tomatoes, olive oil 20

Scallops Alfredo

Pan seared bay scallops, linguine Alfredo 26

Pasta a la Mer

Jumbo shrimp, bay scallops, mussels, clams, Pomodoro white wine sauce, linguine 34

Four Seasons

Jumbo shrimp, bay scallops, mussels, clams, artichoke hearts, white wine sauce, linguine 34

Penne Pink Vodka

Rose sauce 22 Add chicken 26 or salmon 28 Beef & Ribs

Served with small house salad, vegetable and starch of the day.

Filet Mignon *GF* Eight ounces, sautéed mushrooms 36

New York Strip *GF* Twelve ounces 30

Baby Back Ribs GF Barbeque sauce. Half 20 • Full 28

Prime Rib GF Slow roasted. 14oz 30 · 20oz 42

Steak Burgers

Filet mignon and New York strip ground in house cooked to order. Served with lettuce, tomato, red onion, brioche bun.

Hamburger 16

Swiss, cheddar, American, or mozzarella 17

Bacon, cheddar 18

Served with small house salad, vegetable and starch of the day.

Chicken Dijon Breaded, sautéed, lemon Dijon sauce 25

Chicken Marsala Sautéed, Marsala wine sauce, mushrooms 25

Chicken Parmesan Breaded, fried, pomodoro sauce, mozzarella, side of linguine pomodoro 24

Chicken Asiago *GF* Grilled, asiago cheese, pesto, roasted red peppers 25

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*20 % Gratuity will be added to all parties of six or more *Consuming raw or under-cooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodbourne illness, especially if you have certain medical conditions.

Leeds Ltd