LEO'S

RAW BAR*

East Coast Oysters
(3) 14 | (6) 22 | (14) 39
red cocktail sauce, mignonette, horseradish

Caviar Service
Ossetra 1oz 120 | Kaluga 1oz 225
traditional accoutrements

STARTERS

Whipped Feta Ricotta 17
pistachio mint pesto, pita chips

Bread & Butter 14
1847 sourdough, housemade brioche, churned butter

Crab Cake 32
lemon aioli, frisée

SOUPS & SALADS

Leo's Baby Kale 12
seasonal fruit, grana padano, toasted almonds, honey vinaigrette

Gem Lettuce Caesar 13
parmesan, frico chips, caesar dressing

The Wedge 14
bacon, candied pecans, hook's original blue cheese

Lobster Bisque 32
butter-poached lobster tail, tarragon

LAND & SEA*

Filet Mignon 8oz 65 | 10oz 76

Ribeye 16oz 80 | bone-in 20oz 130

Braised Short Rib 46
pommes purée, crispy onions, peanuts, thai chili gastrique

Pistachio-Crusted Lamb Chops 58
polenta, fresh herbs, périgourdine

Truffle Agnolotti 42
wild mushrooms, aged parmesan, shaved truffle

Brick Half Chicken 32
kale, fresh herbs, lemon cognac sauce

Sea Bass 58
frisée, smoked trout roe, citrus beurre blanc

Ōra King Salmon 42
toasted almonds, spinach, lemon herb sauce

Add On's

Blue Cheese Crust 5 | **Wagyu Butter** 5
Green Peppercorn Sauce 5 | **Truffle Butter** 5
Foie Gras 21 | **Oscar** 18

SIDES

Leo's Fries 10 | **Pommes Purée** 13
Mac n' Cheese 14 | **Dauphinoise** 18
Broccolini 15 | **Brussels Sprouts** 15

THANKSGIVING MENU

$75 PER PERSON

FIRST COURSE

Carrot & Lobster Bisque

MAIN COURSE

Herb-Roasted Turkey
Roasted sweet potatoes, pommes purée, haricots verts, cranberry sauce, turkey gravy

DESSERT

Pumpkin Pie

*Party of 5+ 20% service charge | *Consuming raw or undercooked seafood or meat may cause illness. There is risk associated with eating raw oysters if you have liver, stomach, blood or immune disorders.*