

401-247-1660

Aug 13 | Thurs + Fri 11am-7 pm | Sat 9am-7pm | Sun 9am-3pm

With the current market volatility, prices are subject to change without notice.

SIGNATURE SANDWICH'S

Served with Hand-Cut Fries

Corned Beef Reuben \$12

Leon's Horseradish-Russian Dressing & Swiss Cheese on our House-Made Seeded Rye

Philly Cheese Steak \$12

½ lb. Shaved Beef, Sauteed Onions & Mushrooms topped with American Cheese

Chicken Parmesan Sandwich \$10

Baked Eggplant Sandwich \$10

Chef Bill's House-Made Meatball Sandwich \$10

Simmered in Marinara Sauce, sprinkled with Pecorino Cheese

BBQ Pulled Pork \$10

Topped with Slaw

Tuna Berry \$10

Swiss, Baby Spinach & Berry Preserves on our House-Made Seeded Rye

Grilled Pesto Chicken on Focaccia \$12

Marinated Pesto Chicken with Lettuce, Tomato, Fresh Mozzarella & Balsamic Vinaigrette

ENTRÉES

Chicken Marsala \$15

Marinated Chicken, Mushrooms, Pan Sautéed with Marsala Demi Glace, served with Mashed Potatoes & Vegetables

Portuguese Cod Loin \$18

Pan Seared Cod Loin simmered in a Tomato Stock with Peppers, Onions & Chorizo served over Mashed Potatoes

6 Oz. Petite Beef Tenderloin \$23

Seared & Oven-Roasted with Bernaise, served with Mashed Potatoes & Vegetables

Panko Breaded Fish & Chips \$15

Slaw, Hand-Cut Fries & Remoulade Sauce

Citrus Glazed Salmon \$18

Pan Seared & Oven-Roasted, Drizzled with our Citrus-Honey Glaze, served with Mashed Potatoes & Vegetables

PASTAS ENTRÉES

Chef Bill's Meatballs \$12

Chicken Parmesan \$14

Baked Eggplant Parmesan \$14

Vegetable Primavera \$12

Above Pasta Entrées served with a choice of Penne, Capellini or Linguini

SALADS

Mixed Greens \$8

with Carrots, Tomatoes, Cucumbers & Kalamata Olives

Organic Baby Spinach \$12

with Leon's House-Made Bacon, Sliced Portabella, Tomatoes & Balsamic Vinaigrette

Caesar \$10

Rough Chopped Romaine, Croutons, Shaved Parmesan, Roasted Red Peppers, Kalamata Olives & Caesar Dressing

Caprese \$12

Sliced Tomatoes & Fresh Mozzarella over Mixed Greens with Balsamic Dressing

Add to any Salad: Pesto Chicken \$4 Petite Beef Filet \$12 Glazed Salmon \$8

THIS WEEK'S FEATURES

BBQ Rib Platter \$19

Served with Fries + Slaw

Portuguese-Style Stuffies 2 for \$7

Native Quahogs with Soft Minced Clams, Chorizo, Peppers & Onions, Bread Stuffing

New England Clam Chowder + Clam Cakes Combo \$10

1 Pint Chowder + 4 Clam Cakes

New England Clam Chowder \$6/Pint \$10/Quart

Clam Cakes \$7.50/½ Doz \$12/Doz

Before placing your order, please inform us if a person in your party has a food allergy.

! NOTE: EATING RAW OR UNDERCOOKED MEAT, POULTRY, EGGS, OR SEAFOOD POSES A HEALTH RISK TO EVERYONE, BUT ESPECIALLY TO THE ELDERLY, YOUNG CHILDREN UNDER AGE 4, PREGNANT WOMEN AND OTHER HIGHLY SUSCEPTIBLE INDIVIDUALS WITH COMPROMISED IMMUNE SYSTEMS. THE COOKING OF SUCH ANIMAL FOODS REDUCES THE RISK OF ILLNESS.

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BREAKFAST + BRUNCH

Choice of Leon's House-Made Bacon, Hash, or Sausage \$10

with 2 Eggs any style, Toast & Home Fries

Crispy French Toast with Fruit Compote \$9

Mixed Grille Breakfast Platter \$12

*House-Made Bacon, Hash & Sausage with 2 Eggs any style,
Toast & Home Fries*

Omelet of the Day \$12

*Our Jumbo Omelet stuffed with Chef's choice of fillings,
served with Toast & Home Fries*

Benedicts

Served on English Muffin with Home Fries & Bernaise Sauce

Traditional Eggs Benedict \$10

with Canadian Bacon

Tomato & Asparagus Benedict \$12

Crab & Lobster Cake Benedict \$18

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