



# *Fresh Sheet by Chef Leo*

2-25-11

*\*Pairs well with*

## *Maryland Blue Crab Cakes*

*Served with a Ginger Citrus Aioli and Mixed Greens  
drizzled with a Maple Dijon Vinaigrette 7.99*

*\* Monkey Bay Sauvignon Blanc*

## *Angel Hair Pasta & Shrimp*

*Sautéed Shrimp & assorted fresh Vegetables tossed in  
Extra Virgin Olive Oil, Basil, & Fennel 15.99*

*\* Columbia Crest Chardonnay*

## *New York Steak*

*Grilled to perfection with a Green Peppercorn Sauce 16.99*

*\* Clearwater Canyon Renaissance Red*

## *Butternut Squash Ravioli*

*Served with a Brown Sage Butter, Chevre, Grated  
Pecorino, & Toasted Hazelnut 14.99*

*\* Clearwater Canyon Lochsa*

## *Grilled Pork Chop*

*Served with Roasted Root Vegetables, Stoneground  
Mustard Demi Glace & Brandied Apples 16.99*

*\* St. Michelle Riesling*

## *Fresh Sturgeon*

*Grilled Sturgeon served with Pork Fried Rice, Tarragon  
Sauce & Market Vegetables 21.99*

*\* Terrapin Pinot Noir*

## *Duck "Mon Cheri"*

*Half Roasted Duck with a Port Wine Cherry Demi Glace,  
Potato Herb Pancakes and Market Vegetables 18.99*

*\* Basalt Rim Rock Red*