

# Leon

CONTEMPORARY CALIFORNIA BISTRO

**\*Please alert your server to any allergies you may have so we can make sure your visit is as enjoyable as possible.**

***Fall 2017***

## **Starters**

**\*Crab Fonduta:** Herbed cheese, roasted tomatoes, Dungeness crab/ crostini, \$20

**\*Mushroom Fonduta:** Five-cheese fonduta sauce, wild mushrooms/crostini, \$12

**\*Dungeness Crab Cakes:** Served with avocado cream and mango coulis, \$16

**\*Wild Calamari:** Lightly-fried, cornmeal/spices, lemon/caper sauce, parmesan, \$12

**\*Paleo Sweet Potato Chips:** Served with Thai green aioli \$5

**Seared Ahi Tuna "Chips and Dip":** Seared Yellowfin Tuna, Housemade garlic/herb potato chips, wasabi cream, miso vinaigrette, pickled ginger, cucumber salad \$16

**Bacon Wrapped Wild White Prawns:** sweet chile and local honey caramel \$15

## **Soups and Salads:**

**\*Soups:** Bowl \$8, Cup \$4 (ask your server)

**\*House Salad:** Mixed greens, Fuji apples, candied walnuts, carrots, pickled onions, bleu cheese, Stilton-honey crouton, balsamic vinaigrette, Regular \$8, Large \$12

**\*Caesar Salad:** Romaine hearts, garlic croutons, parmesan cheese, Caesar dressing. Anchovies upon request, Regular \$9, Large \$13. Chicken or calamari additional \$5

## **Entrées:**

**\*Grass-Fed American Rack of Elk:** Yukon/yam mash, blackberry demi-glace \$45

**\*Filet Mignon:** bacon-onion marmalade, béarnaise, au poivre, yukon mash, \$40

**\*Surf & Turf, 5oz Hanger Steak /Alaskan Halibut:** Yukon/yam mash, cannellini beans, demi-glace & béarnaise \$35

**\*Grilled 10oz Hanger Steak:** Yukon/yam mash, peppercorn demi-glace \$35

**\*Wild Fish of the Day:** Artichoke crusted, yams, cannellini beans, Thai green aioli \$30

**\*Llano Seco Stuffed Pork Chop:** 12oz., w/ Gruyere, onions, basil, apple, Yukon/yam mash, balsamic cream \$30

**\*Wild Calamari Steak, Abalone-style:** Lemon/caper/wild mushroom sauce, yams, \$26

**\*Seasonal Vegetable Sampler:** Root/farm veggies, lentils, beans, polenta, greens \$24

**\*Parmesan Chicken:** Yukon, yam mash, vegetables, hollandaise sauce \$24

**Wild Dayboat Scallops,** yukon mash, Dungeness crab Blanc, citrus salad \$40

***\*Add Bone Marrow or Pork Belly to any Entrée for \$6***

## **Burgers:**

**\*Elk Burger:** ½ lb. Locally-raised, grass-fed Elk, pickled onions, blackberry bbq sauce, feta \$18

**\*Chico Burger:** ½ lb. Locally-raised Kobe/Wagyu beef, stuffed with Orland farmstead jalapeño quest fresco, bacon-onion Marmalade Cowgirl Fried Egg \$18

**\*Leon Burger:** ½ lb. Locally-raised Kobe/Wagyu beef, cheddar cheese ring \$14

***V. The Impossible Burger:*** 100% plant-based protein (cooks and tastes like meat) plus side of choice \$20

*All Burgers come with house-made chips, for an additional \$2 you may upgrade to organic veggies, Yukon or Sweet fries*

*\*Side Orders: Fresh organic vegetables, Yukon fries or sweet potato fries \$5, bacon-onion marmalade \$5*

*\*Gluten-free bread available, \$2*

*\*Can be made gluten-free/Paleo for additional charge of \$2(appetizer) and \$4(entree)*

*\*\*Substitutions will be charged an additional \$2 (see server) Split plate charge \$5; bring your own cake \$2 per person; corkage 750ml \$15, magnum \$25 Parties of 6 or more will have a 18% gratuity added*

### Specials

#### Starters

Grilled Santa Rosa Black Plums: Bleu Cheese Butter, bacon-onion marmalade \$12

Escargot: Herb garlic butter, torn crostini, Beurre Rouge \$12

Bistro Skirt Steak: Orange, Chile, Cocoa, Brussels, House Garlic Frites, Bleu Demi \$30

Wild Salmon Wellington: Puff pastry, mushroom duxelle, artichoke hearts, lemon \$35

Grilled 14oz Rib Eye: Yukon Mash, bacon-onion marmalade, mushroom butter \$38