



## **LEOPARD ROOM CASUAL DINING MENU**

(Served from 11am until 11pm on Sunday through Thursday  
And until Midnight on Friday and Saturday)

Executive Chef Gerard Coughlin uses the freshest and highest quality ingredients, locally sourced whenever possible. The aim of Gerard and his kitchen team is to make DELICIOUS food using special recipes that are carefully and creatively prepared and presented for your pleasure.

### **Lump Crab Cake**

Grain Mustard Sauce, Citrus Remoulade, Baby Greens

**16**

### **Duck Quesadilla**

Caramelized Onions, Pepper Jack Cheese, Pico De Gallo

**14**

### **Traditional Shrimp Cocktail**

Tomato Horseradish Sauce, Mustard Sauce, Lemon

**13**

### **Tomato Bruschetta**

Boursin Cheese, Aged Balsamic Glaze

**10**

### **Spring Rolls**

Three Duck, Three Vegetable, Sweet Chili Dipping Sauce

**13**

### **Pizza Margharita**

Roma Tomatoes, Basil, Fresh Mozzarella  
(Pepperoni)

**14**

### **Kobe Beef Sliders**

Three Mini Burgers with Cheddar Cheese

**18**

### **Lobster Salad**

Served on a Baguette with Lettuce and Tomato

**17**

### **Turkey Club**

Bacon, Cheddar, Swiss, Lettuce, Tomato, and Mayonnaise

**11**

### **Hand Made "Prime" Angus Burger**

**11**

Add any Topping

**1.50 Each**

Cheddar, Swiss, Bacon, Jalapenos, Sautéed Onions, Mushrooms, or  
Blackened with Blue Cheese

(All Sandwiches are served with Crispy French Fries, Side Salad, or Fresh Fruit)

### **Bea's Chicken Soup**

**5**

### **Chef's Soup du Jour**

**6**