



LEOPARD ROOM CASUAL DINING MENU

Served from 11am to Midnight Sunday through Thursday
Until 1am 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

17

Duck Quesadilla

Caramelized Onions, Pepper Jack Cheese, Pico De Gallo

14

Traditional Shrimp Cocktail

Tomato Horseradish Sauce, Mustard Sauce, Lemon

16

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 Mini Burgers

Three Burgers with Cheddar Cheese and Crispy French Fries

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