

STARTERS

Leo's Cowboy Chili Juicy chunks of grilled rump steak and premium beef mince, cooked slowly with red beans, tomatoes and plenty of spice. Giddyup!	\$13
Hot Wings Our own recipe... there is no substitute! Served with celery sticks and house-made bleu cheese dressing.	\$16
Crab Cake We do this one Maryland style. It comes with salad greens and a side of Remolade Sauce.	\$15
1/2 Rack BBQ Ribs Tender pork ribs, slow-cooked until they are falling off the bone. Finished on the grill and draped with our homemade barbecue sauce.	\$18
Oysters à la Drago Nice, big Pacific Oysters, chargrilled in the shell with Parmesan, butter, garlic and spices. Metairie has come to the North Shore!	\$3 each
House-made Gumbo Traditional hearty stew, made with chicken, okra and smoked Andouille-style Sausage. Highly seasoned and served with white rice.	\$13
Hushpuppies Italienne Spicy corn fritters flavored with Italian herbs, and served with a side of Napoli Sauce for dunkin'.	\$12
Wing-Tips This is the one you've been waiting for! Half an order of our renowned Hot Wings, nestled alongside a sampler portion of BBQ rib tips. ... try not to faint with excitement.	\$16
Fried Oysters Fresh-shucked Sydney Rocks, dipped in an extra-light beer batter and gently fried. They come with rémoulade sauce for dipping.	\$3 each
Bucktown Prawns This one is spicy! Jumbo prawns are sautéed in a highly seasoned brown sauce and served over grilled baguette. With extra bread to mop up the sauce.	\$18
Guacamole & Chips Cool and refreshing avocado dip, served with House-made tortilla chips.	\$12
SANDWICHES (all served on a roll with shoestring fries and a pickle)	
Fish Tacos Don't fly to San Diego! Get your FT fix right here. Tasty Ling fillet, grilled, or battered and fried. Tucked into a flour tortilla with fresh guacamole, shredded cabbage and a dollop of sauce. Surf's up!	\$16
Buffalo Chicken Tender grilled chicken breast, absolutely soaked with our homemade Hot Wing sauce. Comes with lettuce and bleu cheese dressing.	\$16
Muffaletta Sandwich Traditional New Orleans sandwich of cold meats and cheeses (Mortadella, Calabrese Salami, Ham, Provolone and Mozzarella) with our own tangy Chopped-Olive Salad, all packed into a soft focaccia roll. Delicious...!	\$16
Pulled Pork We rub a pork shoulder with special spices, and slow cook it for HOURS...Chopped, simmered with sauce and placed on a roll for your enjoyment. And there's coleslaw; oh yes, there's coleslaw.	\$16
Cajun Burger 250g of quality mince, rubbed with Cajun spice and grilled to perfection. Topped with melted tasty cheese and accompanied by pico de gallo.	\$16

MAINS

BBQ Ribs Just about the best you'll ever have. A full rack of well seasoned pork ribs, cooked v-e-r-r-y slowly and finished on the grill. Slathered with our own barbecue sauce and accompanied by a side of coleslaw.	\$39
Blackened Fish of the Day We pick the best from the market, dust it with our home-made Cajun seasoning and sear it on cast-iron. Ask your server for details.	\$33
Crab Cakes Two generous crab cakes, pan fried and served with Remoulade sauce. Comes with salad greens and blackened corn.	\$31
Smothered Chicken Seasoned chicken breast, grilled and topped with bacon, sautéed onion and melted tasty cheese. Served with blackened corn, greens and a side of BBQ sauce.	\$26
Crawfish Etouffé This one is a Louisiana favorite! Red Claw Yabby tails simmered in a spicy homemade gravy and served with fluffy white rice. Your taste buds will thank you.	\$32
Drunken Pork Chops Tender bone-in pork chops, brined in our beer marinade and grilled to juicy perfection. These babies come with sweet potato mash and coleslaw.	\$24
Blackened Ribeye ... or Scotch fillet, as you call it 'round here. Quality 330g grain fed fillet, rubbed with our own special seasoning and grilled to your heart's desire. It comes piled high with shoestring fries. Meat and potatoes all the way!	\$29
Country-fried Steak This one is a tenderized rump that we batter and deep-fry. It's topped with country gravy and served with shoestring fries and greens.	\$24
Creamy Crawfish Fettuccine Al dente pasta, tossed with succulent Yabby tails, mushrooms, onions and capsicum in a creamy flavorful sauce.	\$30
Jambalaya Think of it as New Orleans risotto. Long grain rice is slow cooked with smoked Andouille-style Sausage, chicken, vegetables and our house made stock. C'est bon...	\$24
Chicken Enchiladas Fresh corn tortillas stuffed with shredded chicken breast. The whole thing is topped with tasty cheese and our home-made salsa verde (Tomatillos and Jalapeños). You get two enchiladas with red beans and rice. ¡Bueno!	\$22
Shrimp Creole Large prawns, sautéed with spices and an authentic Creole sauce of tomatoes, onions, capsicum and celery. Served with rice or tossed with fettuccine. Great either way!	\$27
House Salad Mixed greens and tomato wedges, topped with crumbled bacon and shredded tasty cheese. Serve with your choice of dressing. Wanna add prawns, chicken breast, or blackened steak? Add five bucks, please.	\$15

SIDE DISHES (All charged at \$6.00 each)	
◆ Cooked Greens	◆ Blackened Corn
◆ Sweet Potato Mash	◆ Fries
◆ Corn Bread (3)	◆ Side Salad
◆ Cole Slaw	◆ Red Beans and Rice

FOR THE KIDS

Fish Fingers	\$6
Chicken Nuggets	\$6
Pasta with sauce	\$6

BEVERAGES

Home-made Lemonade	\$4
Sweet Tea (Iced)	\$4
Can O' Soft Drink	\$3
Plunger Coffee	\$4
Hot Tea	\$4

DESSERTS (I Hope You Saved Room!)

Cherry Cobbler Dark Sour Cherries, baked into a traditional all-butter Cobbler and served warm-m-m-m-m. (...try it with Ice Cream!)	\$9
Best Pumpkin Pie Our own blend of spices will make this American favorite one of yours too.	\$11
Lemon Meringue Pie A Southern classic! We take lemons...and meringue...and we make a pie! I don't know what else to tell ya; but it is GOOD...	\$12
Pecan Pie Rich and sweet, with toasted pecans and a hint of bourbon, in Leo's own flaky shortcrust pastry.	\$12
Mississippi Mud Cake President Clinton's fave dessert? Who knows? But this one is lighter than a brownie and just as chocolatey. Seved warm with whipped cream on the side. Or maybe some Ice Cream if you so desire...	\$12
Ice Cream A dish of classic Vanilla or Lemon.	\$6
A la mode Add Ice Cream to any dessert!	\$2

