

## APPETIZERS

### **HUMMUS DIP 8.95**

Served with house made chips and crudités

### **GARLIC FRIES 8.95**

Hand cut with fresh garlic, herbs, smoked paprika

### **WINGS *Buffalo or Smokey BBQ* 9.95**

Served with house made ranch, fresh carrots & celery sticks

### **BLUE MOON PRAWNS 10.95**

Fried in Blue Moon beer batter, served with garlic aioli

## SPECIALTY SALADS

### **CLASSIC CEASAR 11.95/Large 6.95/Small**

Crisp romaine, herbed croutons topped with parmesan cheese

### **MEDITERANEAN SALAD 12.95/Large 7.95/Small**

Organic romaine, kalamata olives, feta cheese, heirloom tomatoes, and red pickled onions tossed in a red wine & fresh thyme vinaigrette

### **CHIPOTLE PRAWN & ORANGE 18.95**

Sweet and tangy grilled prawns, avocado, cherry tomatoes, cucumber, oranges, red onion, mixed greens in a light citrus & cumin dressing

## BURGERS

### **CLASSIC BEEF 13.95**

Organic beef served with lettuce, tomatoes, onions, pickles, whole grain mustard, & mayonnaise

### **LAMB BURGER 15.95**

Halal lamb seasoned with fresh parsley, mint, thyme, & finished with baby spinach, sun dried tomato spread, balsamic onion

## LEILA'S SPECIALTIES

### **DAILY STEAK 29.95**

Steak seasoned with fresh ground black pepper, and rosemary, served with steamed broccoli and mashed potatoes

### **OVEN BRAISED LAMB SHANK 22.95**

Slow braised in red wine with a vegetable mire poi, mushrooms and mashed potatoes

### **BLACKENED SALMON 22.95**

Salmon dusted with Spanish spices then blackened and served with mashed potatoes, sautéed seasonal vegetables

### **CHICKEN MARSALA 19.95**

Sautéed all natural chicken breast, mushroom, marsala cream sauce, seasonal vegetables, creamy mashed potatoes

## PASTA

### **SEAFOOD LINGUINI 22.95**

Prawns, mussels, rock cod, salmon, capers, served in a tomato and fish fumet.

### **LEMON GARLIC PRAWN FETTUCINI.22.95**

Grilled prawns in a garlic cream sauce with parmesan cheese and fresh basil

### **LINGUINI ALFREDO 19.95**

Grilled chicken breast in a white wine cream sauce with asiago cheese and sautéed mushrooms

### **SPAGHETTI ALLA BOLOGNESE 16.95**

Red wine tomato Ragu Bolognese, topped with shaved parmesan and basil chiffonier

### **FROM THE GARDEN PENNE 16.95**

Grilled and roasted vegetables of the day with fresh pesto, shaved asiago and a touch of cream

# LEILA BY THE BAY

## Specialty Cocktails

**9.00**

### **RAILWAY BAY**

Absolute Pear, homemade ginger lemonade served on ice with a lemon wheel

### **BASIL BLUE**

Muddled blueberries and basil, fresh lime juice, Bombay Sapphire and St. Germaine Eldeflower, sugar rim and a floater of Chambord

### **LEMON ROSE DROP**

Absolute Citron, fresh lemon, splash of pomegranate juice served with a sugar rim and rosemary

### **MOSCOW MULE**

Delicious gingerbeer over Stoli Vodka on ice and fresh squeezed lime

### **ROYAL MARGARITA**

Patron Silver, fresh lime juice, honey, topped with Grand Marnier, served in a martini glass with salt rim and a lime

### **SAZARACK**

Classic cocktail with Bulleit Rye, Absinthe, and a couple dashes of bitters, served with a lemon twist

### **OO7**

Bombay Sapphire, splash of dry vermouth, garnished with a green olive

## Draft Beers

**5.00**

Heretic IPA Evil Cousin

Blue Moon

Guest

## Bottled Beers

**6.00**

Lagunitas IPA

Lagunitas Lil Sumpthin

21st Amendment Back in Black

21<sup>st</sup> Amendment Brew Free or Die IPA

Dogfish Head Midas Touch

Deschutes Mirror Pond

Hop Head Red IPA

Anchor Steam

Pyramid Hefeweizen

Coors Light

Heineken

Guinness

Dos XX

## Leila's Soft Drinks

Coke, Diet Coke, Sprite, Ginger Ale, Root Beer

**2.50**

Shirley Temple, Roy Rogers

**2.75**

### **Homemade Lemonades**

Summer, Ginger Basil, Hibiscus Berry

**3.95**

### **Hot Drinks**

Hot Tea, Coffee, Espresso, Latte, Cappuccino, Mocha

**2.25 – 4.00**