

APPETIZERS

MAC & CHEESE STICKS • \$6.95

4 CHEESES BLENDED WITH HAM, PANKO BREADING,
MACARONI WITH A TRUFFLE CHEESE SAUCE

SPINACH ARTICHOKE DIP • \$9.95

CHICKEN TENDERS • \$9.95

BONELESS CHICKEN FINGERS; FRIED OR GRILLED SERVED
WITH FRESH CUT FRIES & HONEY MUSTARD

JALAPEÑO MAC & CHEESE • \$6.95

JUMBO BLACK & TAN RINGS • \$6.95

SLICED YELLOW ONIONS FRIED IN GUINNESS BATTER
SERVED WITH BBQ SAUCE

LEADER FRY BASKET • \$5.95

YOUR CHOICE: HAND CUT FRIES, TATER TOTS OR SWEET
POTATO FRIES

IRISH NACHOS • \$8.95

LOADED FRIES WITH LEADER CHILI, MERIKTS CHEDDAR
CHEESE, BACON & GREEN ONIONS

FLATBREADS

MARGARITA • \$10.95

OVEN ROASTED TOMATOES, FRESH GARLIC, BASH, BUFFALO
MOZZARELLA & SHAVED ASIAGO

STEAK HOUSE • \$12.95

MARINATED GRILLED SKIRT STEAK, CARAMELIZED ONIONS,
CREMINI MUSHROOMS, FRESH MOZZARELLA, ROASTED RED
PEPPERS, ROASTED PEPPERS, ROASTED GARLIC & OLIVE OIL

MEDITERRANEAN • \$11.95

SLICED PROSCIUTTO, ARUGULA, FRESH MOZZARELLA &
KALAMATA OLIVES TOPPED WITH SHAVED ASIAGO CHEESE
DRESSED WITH E.V.O.O. & TRUFFLE OIL

BUFFALO CHICKEN • \$9.95

PULLED CHICKEN, SHAVED RED ONIONS, BLEU CHEESE
CRUMBLES & MOZZARELLA, DRIZZLED WITH BUFFALO SAUCE

THE MEXICAN • \$11.95

MOLE VERDE SAUCE, SALSA FRESCA, GUACAMOLE, CHORIZO,
QUESO FRESCO, SHREDDED LETTUCE & SOUR CREAM

SOUPS & SALADS

CHICKEN NOODLE • \$4.95

LEADER CHILI • \$4.95

WEDGE • \$5.95

A WEDGE OF ICEBERG LETTUCE TOPPED WITH A RED WINE
VINAIGRETTE & CRUMBLD BLEU CHEESE

CAESAR • \$5.95

TRADITIONAL PRESENTATION

LEADER • \$9.95

CHOPPED ROMAINE & ICEBERG LETTUCE, SALAMI, HOT
CAPICOLA, RED ONIONS, PROVOLONE CHEESE, HEARTS OF
PALM, KALAMATA OLIVES, CUCUMBERS & PLUM TOMATOES

MIXED GREENS • \$7.95

ROMAINE, SPINACH & ICEBERG LETTUCE TOSSED WITH
CARROTS, CUCUMBERS & TOMATOES IN RED WINE
VINAIGRETTE

ADD GRILLED

CHICKEN BREAST • \$2.50

SKIRT STEAK • \$5.95

SALMON • \$5.95

WRAP ANY SALAD ON US

LETTUCE, TOMATO, PICKLES & OUR SECRET SAUCE SERVED ON AN EGG BUN

TURKEY BURGER • \$9.95

GROUND FREE RANGE TURKEY, TOPPED WITH RED ONION, LETTUCE, TOMATO, AVOCADO, RED PEPPER MAYO SERVED ON AN ASIAGO ROLL

GRILLED CHICKEN SANDWICH • \$7.95

MARINATED BONELESS BREAST OF CHICKEN IN OUR BLEND OF SEASONINGS, TOPPED WITH PEPPER JACK CHEESE, LETTUCE, TOMATO

BUILD YOUR OWN ½ LB. ANGUS BURGER • \$8.95

STEP 1 - CHOOSE YOUR BUN:

EGG, ASIAGO, ONION OR PRETZEL (ADD \$1.00)

STEP 2 - CHOOSE YOUR CHEESE:

PEPPER JACK, AMERICAN, MERRITS CHEDDAR, SWISS OR BLEU CHEESE

STEP 3 - CHOOSE YOUR SAUCE:

RANCH, GARLIC MAYO, HONEY DIJON, BUFFALO-BBQ OR OUR SECRET SAUCE

STEP 4 - CHOOSE YOUR TOPPINGS • \$1.00 EACH

BACON, PEPPERS, JALAPEÑOS, SAUTÉED ONIONS, SAUTÉED MUSHROOMS, SLICED AVOCADO, HOT GIARDINIERA, ROASTED GARLIC, LEADER CHILI, MOLE VERDE OR ANY OTHER TOPPING YOU THINK WE MAY HAVE

BUFFALO CHICKEN SANDWICH • \$7.95

GRILLED BONELESS BREAST OF CHICKEN, SMOTHERED IN OUR BUFFALO SAUCE WITH CRUMBED BLEU CHEESE, SERVED ON AN ASIAGO ROLL

THE GRINDER • \$8.95

SOPRESSATA, GENOA SALAMI, MORTADELLA, PROVOLONE & HOT GIARDINIERA SERVED ON GONELLA FRENCH BREAD

ROASTED CHICKEN • \$10.95

½ ROASTED CHICKEN MARINATED IN A LEMON GARLIC SAUCE SERVED OVER HAND CUT FRIES

LEADER PASTA • \$11.95

HOMEMADE 8-FINGER CAVATELLI SERVED IN A VODKA CREAM SAUCE

GRILLED SALMON • \$15.95

8 OZ. NORTH ATLANTIC SALMON SERVED OVER SAUTÉED SPINACH & A SIDE OF SWEET CORN RISOTTO

BABY BACK RIBS • \$12.95/HALF • \$16.95/FULL

SMOTHERED IN OUR BBQ SAUCE WITH A MOUNTAIN OF FRIES & JALAPEÑO SLAW

LEADER COOKIE • \$5.95

FRESH BAKED CHOCOLATE CHIP AND HEATH BAR COOKIE SERVED A LA MODE

CRISPY CRUST APPLE PIE • \$5.95

BUTTERY GOODNESS WITH CHUNKS OF GRANNY SMITH & MACINTOSH APPLES SERVED A LA MODE TOPPED WITH CARAMEL SAUCE

THE CANNOLI MARTINI • \$5.95

DECONSTRUCTED CANNOLI SERVED A LA MODE TOPPED WITH POWDERED SUGAR, PISTACHIOS, CARAMEL & CHOCOLATE SAUCE

SANDWICHES

ENTRÉES

DESSERTS

BOTTLED BEER

IMPORTED BOTTLES
 3 FLOYDS ALPHA KING · \$6
 3 FLOYDS GUMBALLHEAD · \$6
 AMSTEL · \$5
 ANCHOR STEAM · \$6
 BEASTY STOUT · \$7
 BROTHER THELONIOUS · \$8
 CORONA · \$5
 DELERIUM · \$10
 DOG FISH HEAD RAISIN · \$6
 DRAGONS MILK \$8
 FRAMBOUIS TAMBER · \$6
 FRANCIS CONNOR · \$7
 HEINEKEN · \$5
 KALIBER N.A. · \$5
 LAFINN DAMOUN · \$7
 MAGNERS CIDER · \$6
 NEW CASTLE · \$6
 SHEET METAL BLONDE · \$6
 SHIPYARD BLUE · \$6
 SPECKLED HEN · \$6
 VICTORIA · \$6
 WESTMALL DOUBLE · \$7

DOMESTIC
 BUDWEISER · \$4
 BUD LIGHT · \$4
 HIGH LIFE · \$4
 MILLER LITE · \$4

WHITES BY THE GLASS · \$6
 KUNDE SAUVIGNON BLANC
 MEZZACORONA PINOT GRIGIO
 SEVEN DAUGHTERS WHITE BLEND
 TOASTED HEAD CHARDONNAY
 (BOTTLE PRICE · \$24)

WHITES BY THE GLASS · \$11
 KIM CRAWFORD SAUVIGNON BLANC
 SANTA MARGHERITA PINOT GRIGIO
 (BOTTLE PRICE · \$44)

REDS BY THE GLASS · \$6
 14 H&S MERLOT
 GNARLY HEAD PINOT NOIR
 GREY STONE CELLARS CABERNET
 SEVEN DAUGHTERS RED BLEND
 (BOTTLE PRICE \$24)

REDS BY THE GLASS · \$11
 LA CREMA PINOT NOIR
 SIMI CABERNET SAUVIGNON
 (BOTTLE PRICE · \$44)

THE LEADER · \$8
 GREY GOOSE VODKA OR BOMBAY SAPPHIRE GIN
 SHAKEN HARD, STRAINED & GARNISHED WITH
 OLIVES

PERFECT MARGARITA · \$8
 CLASSIC COMBINATION OF PATRON SILVER,
 COINTREAU, LIME JUICE & SOUR

LEMON TWIST · \$8
 ABSOLUT CITRON & LEMONADE IN A SUGAR
 RIMMED GLASS, GARNISHED WITH A LEMON TWIST

COSMOPOLITAN · \$8
 KETEL ONE CITROEN, TRIPLE SEC & A SPLASH OF
 CRANBERRY, GARNISHED WITH A LEMON TWIST

TRIPLE CHOCOLATE · \$8
 ABSOLUT VANILIA, GODIVA DARK & GODIVA
 WHITE, DRIZZLED WITH CHOCOLATE SYRUP

WINES

MARTINIS

