

LEGENDS

dinner

Starters

Classic Shrimp Cocktail
Cocktail Sauce and Grilled Lemon \$12

Pub Parmesan Crusted Giant Pretzel
Beer cheese fondue, Creole brown mustard \$13

Charcuterie & Cheese Board
Imported and domestic chef's choice cheeses, prosciutto, peppered salami, spanish chorizo with garnishes \$22

LEGEND'S Deviled Eggs
Ask server for day chef's creation \$10

Saku Tuna Bites
Crispy wonton with ahi Saku, avocado wasabi foam and cucumber finished anguila sauce with sriracha lime aioli \$13

Vegetables Tempura
Sweet soy and crispy rice noodles \$12

Steakhouse Selection

Choose You Steak
Steaks are chargrilled and Chef's recommendation cooked medium rare unless specified

14 Oz. Ribeye \$42
8 Oz. Beef Tenderloin \$48

Steaks are served with Trio Sauce: béarnaise sauce, truffle demi - Churrasco Chimichurri, Chef's potato and garden vegetables

Herb & Dijon-Crusted Rack of Lamb
Citrus yogurt, confit fingerling potatoes and seasonal vegetables \$36

Double Cut Pork Chop
Port wine demi-glace, roasted garlic mashed potatoes, and green beans \$30

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Chef's Pick From the Sea

Dayboat Scallop & Prawn Scampi

Sun-dried tomato, white wine, garlic, baby spinach, fresh herbs, parmesan cheese, and cream tossed with angel hair pasta \$28

Blackened Red Snapper

Cajun crawfish cream sauce, roasted garlic mashed potatoes, wilted baby spinach and basil oil \$27

Raspberry Chipotle Cedar Salmon

Raspberry chipotle glaze, seasonal vegetable and rice pilaf \$18

Comfort Food

Indian Chicken Curry

Spiced Yellow Curry, Golden Raisins, Coconut Foam, Toasted Almonds, Mango Chutney, Jasmine Rice and Toasted Coconut \$22

Veal "Oscar"

Sautéed veal scallopini, crabmeat, asparagus, veal demi-glaze and pommes anne \$35

Classic Chicken Parmesan

Pan-fried chicken breast, marinara sauce, cream potatoes, mozzarella cheese and seasonal vegetable \$18

Beef Stroganoff

Tender beef, mushrooms, baby spinach, egg noodles, sour cream and parmesan cheese \$29

Gluten-Free

Tandoori Grilled Lamb Skewers

White bean salad, mushroom, mallard duck confit fingerling potatoes, arcadian mix, pickled red onions, tomatolives, Modena balsamic \$18

Super-Food Quinoa Bowl

Edamame, Fresh Blueberries, Sunflower Seeds, Sun-Dried Cranberries, Kale, Avocado and Green Tea-Honey Vinaigrette \$15.50

Gluten-Free Pasta Primavera

Gluten-free Pasta, Seasonal Vegetable Blend, Fresh Basil, Marinara Sauce, Garlic and white wine \$13