

## Lunch

*Welcome to Legends Grille where our menus integrate seasonal products & fresh ingredients all year long.  
Enjoy your experience.*

### appetizers

- TUNA TACOS\*** avocado, sriracha mayo, sesame seeds 21~  
**CALAMARI** artichoke, fennel, banana peppers, lemon aioli 17~  
**BEEF TARTARE\*** egg yolk, cornichons, baguette crisps 22~  
**TRUFFLE FRIES** hand cut, parmesan, white truffle 12~  
**JUMBO SHRIMP COCKTAIL** half dozen, cocktail sauce 27~  
**CHICKEN TENDERS** buttermilk dressing, dijonnaise 15~  
**SHE CRAB SOUP** sherry, toasted spice, lump crab 9~ / 12~  
**DUCK LIVER PÂTÉ** riesling, truffle, thyme, crostinis 12~

### salads

- BEEF COBB\*** avocado, bleu cheese, grilled red onion, tomato, boiled egg, vinaigrette 25~  
**GRILLED CAESAR** tuscan croutons, white anchovy 15~                      *add chicken 7~*  
**ENDIVE & ORANGE** walnuts, goat cheese, arugula, spiced honey vinaigrette 15~

### burgers

- LEGENDS SIGNATURE\*** lettuce, tomato, onion, pickle, cheddar, fries 17~  
**BLACK BEAN** pico de gallo, avocado, red onion, pepper jack cheese, fries 15~  
**BISON\*** bourbon bacon jam, fried egg, smoked gouda, fries 22~

### light fare

- CHICKEN PAILLARD** hummus, pita, mediterranean style salade 19~  
**STEAK FRITES\*** 6oz. ribeye, fries, béarnaise 27~  
**CRAB CAKE** remoulade, kohlrabi slaw, fries 23~  
**CHICKEN CIABATTA** avocado, cucumber, tomato, onion, spinach, tahini, sprouts 19~  
**LOBSTER ROLL** hot or cold, bibb lettuce, pickled red onions, slaw, parmesan chips  
*MP*

*Menu subject to change. Please inform your server of any dietary restrictions or allergies. \*Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-bourne illness.*

## Dinner

*Welcome to Legends Grille where our menus integrate seasonal products &*

*fresh ingredients all year long. Enjoy your experience.*

**appetizers**

- TUNA TACOS\*** avocado, sriracha mayo, sesame seeds 21~  
**CALAMARI** artichoke, fennel, banana peppers, aioli 17~  
**BEEF TARTARE\*** egg yolk, cornichons, baguette crisps 22~  
**TRUFFLE FRIES** hand cut, parmesan, white truffle 12~  
**JUMBO SHRIMP COCKTAIL** half dozen, cocktail sauce 27~  
**CHICKEN TENDERS** buttermilk dressing, dijonnaise 15~  
**SHE CRAB SOUP** sherry, toasted spice, lump crab 9~/12~  
**DUCK LIVER PÂTÉ** riesling, truffle, thyme, crostinis 12~

**salads**

- BEEF COBB\*** avocado, bleu cheese, egg, grilled red onion, tomato, vinaigrette 25~  
**GRILLED CAESAR** tuscan croutons, white anchovy 13~ *add chicken 7~*  
**ENDIVE & ORANGE** walnut, goat cheese, arugula, spiced honey vinaigrette 13~

**mains**

- SCALLOPS & LOBSTER** fresh corn, fennel, cherry tomato, saffron velouté 45~  
**ALASKAN HALIBUT** quinoa, cauliflower, preserved lemon, red pepper piquant 37~  
**FULL RACK OF LAMB\*** gnocchi, brussels sprouts, smoked bacon, honey 47~  
**WILD CAUGHT SALMON\*** orange suprême, mulled spices, jasmine rice 32~  
**SIGNATURE CRAB CAKES** polenta, hen of the woods, spinach, beurre blanc 37~  
**PERFECT PAIR\*** crab cake, filet mignon, potato gratin, baby carrots, remoulade 49~  
**DUCK BREAST** confit leg, cherry, sweet potato, apple, port, thyme 30~  
**14oz. RIBEYE** mashed potatoes, grilled asparagus, horseradish sauce 48~  
**FILET MIGNON\*** bone marrow, potato croquettes, haricot verts, béarnaise 49~  
**WAGYU BURGER\*** caramelized onions, taleggio, grilled tomato, truffle fries 29~  
**CHICKEN PAILLARD** hummus, pita, mediterranean style salade 21~

*Menu subject to change. Please inform your server of any dietary restrictions or allergies. \*Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness.*