

Sandwiches

Sandwiches Served with French Fries, Caesar, Green Salad, or Soup.

LEGEND BURGER

One-half pound of Fresh Ground Beef, grilled to order and served with Lettuce, Tomato, and Red Onion. Add your choice of Cheese, Bacon, Caramelized Onions, or Sautéed Mushrooms. \$11

VEGGIE BURGER

Served with Lettuce, Tomato, Red Onion and your choice of Cheese, Bacon, Caramelized Onions, or Sautéed Mushrooms. \$8

CHICKEN GYRO SANDWICH

Seared Chicken Gyro Meat on a Hoagie Roll with Lettuce, Tomato, Red Onion, Cucumber, and Tzatziki Cucumber Sauce. \$9

STEAK SANDWICH

Marinated Thinly Sliced Steak on a Toasted Hoagie with Crispy Fried Onions and Dijon-Horseradish Sauce. \$12

CHICKEN STRIPS

Seasoned Chicken Strips with Sweet Thai Chili Sauce. \$9

Pizza

BUILD YOUR OWN PIZZA

Start with a 12" or 16" Thin Crust and add Your Favorite Toppings. First two ingredients (plus mozzarella) are included, additional items are \$1.00 each. Choose from: pepperoni, sausage, mushrooms, red onion, chicken, bacon, mixed veggies, black or green olives, jalapenos, caramelized onions, or extra cheese. \$12 \$16

THE CREDIT RIVER

All Meat; Sausage, Chicken, Pepperoni, Bacon, and Andouille. \$14, \$18

ANTLERS PARK

All Veggie; Mushroom, Red Onion, Mixed Veggies, Olives, Caramelized Onions. \$13, \$17

LEGENDS CLUB SPECIAL (A KITCHEN FAVORITE)

BBQ Chicken, Bacon, Cheddar and Mozzarella with BBQ Sauce and Marinara. \$14, \$18

LAKE MARION

Nice and Flat; Just Cheese. \$11, \$15

THE SOUTH METRO

The Works; All the Meats & All the Veggies. \$17, \$21

Soups & Salads

FRENCH ONION SOUP

A Crock Full of Rich French Onion Soup with a Crouton and Melted Gruyere Cheese \$8

GYRO SALAD

Mixed Greens tossed with Cucumber Dressing and topped with Warm Gyro Meat, Crisp Pita Chips, Red Onion, Kalamata Olives, Diced Tomato, Sliced Cucumber, and Feta Cheese. \$9

COBB SALAD

The Classic Combination of Diced Chicken, Bacon, Hard-boiled Eggs, Tomatoes, and Cheddar Cheese over a bed of Baby Lettuce and topped with Crumbled Gorgonzola. \$10

SOUP OF THE DAY

Cup - Bowl \$4 \$6

ROAST BUTTERNUT SQUASH BISQUE

A Crock of Creamy Butternut Squash Bisque. \$7

BLEU CHEESE STEAK SALAD

Thin Sliced Hickory Marinated Steak on a bed of Mixed Greens with, Crumbled Bleu Cheese, and Seasoned Steak Fries \$11

CLASSIC CAESAR

Torn Romaine Leaves with Parmesan Cheese and House Made Garlic Croutons and tossed with Creamy Caesar Dressing. (Add Grilled Chicken 4.95) \$7

SOUP & SALAD

Your Choice of Caesar or Mixed Greens with a Bowl of our Soup of the Day. \$9

There is an automatic service charge of 20% on parties of 8 or more.

Appetizers

ASIAN STYLE AHI TUNA

Thinly Sliced Seared Rare Tuna with a Cucumber, Daikon Radish, Pickled Ginger, and Soy Vinaigrette Salad. \$12

CRISPY TERIYAKI GREEN BEANS

Lightly Breaded Green Beans with a Teriyaki Dipping Sauce. \$8

BEEF BITES

1/2 lb of Seasoned Steak Bites served with Bernaise Sauce. \$10

GRILLED SAUSAGE FLATBREAD

Hot Andouille Sausage, Grilled Chicken, and Tomato Crudo topped with Asiago and Mozzarella Cheese. \$12

CHICKEN & FETA FLATBREAD

Grilled Flatbread topped with Chicken, Red Onion, Baby Spinach, and Mozzarella Cheese on a Creamy Feta Sauce. \$13

LOBSTER RISOTTO

Creamy Parmesan Risotto mixed with Sautéed Lobster, Mahi, Scallops, and Shrimp. \$11

SWEET POTATO FRIES

Crispy Sweet Potato Fries with a side of Chipotle BBQ Sour Cream. \$8

CREAMY ARTICHOKE DIP

Artichoke Hearts baked with Parmesan, Garlic, Aioli, and Sour Cream. Served with Pita Chips. \$7

BBQ CHICKEN NACHOS

Grilled BBQ Chicken over Tri-color Tortilla Chips with Melted Cheddar, Lettuce, Tomato, Jalapeños, Salsa & Sour Cream. \$13

SHRIMP COCKTAIL

8 Jumbo Shrimp with a Wrapped Lemon and Cocktail Sauce. \$16

NEW

Legends Stimulus Package Dinners

Seven Dinners for \$15 or Less

Served with a Caesar Salad, Mixed Green Salad, or Cup of Soup

1/2 GRILLED CHICKEN

1/2 BBQ or Herb Rubbed Chicken with Choice of Potato or Vegetables. \$14

MEAT LOAF DINNER

Legends Recipe Meatloaf with Yukon Mashers and Caramelized Onion Beef Gravy. \$13

SEARED FLAT-IRON STEAK

Seared 6oz Flat-Iron Steak with Natural Sauce and Choice of Potato or Vegetables. \$15

BAKED TILAPIA

Baked Tilapia Filet with Citrus Butter and Choice of Potato or Vegetables. \$12

BBQ RIBS

A Rack of House Smoked Ribs Coated with Legends Own BBQ Sauce served with Choice of Potato. \$15

CHICKEN & DUMPLINGS

Steamed Dumplings tossed with Chunks of White Meat Chicken, Rich Chicken Veloute, Carrots, Onions, and Celery. \$11

FISH & CHIPS

Alaskan Beer Battered Pollock served with Seasoned French Fries and Tartar Sauce. \$13

There is an automatic service charge of 20% on parties of 8 or more.

Beef & Chicken

Served with a Choice of Caesar, Green Salad, or Cup of Soup

STERLING SILVER BEEF TENDERLOIN

Sterling Silver AAA Choice Beef Tenderloin is cut to order in an 8 or 10oz portion. Served with your Choice of Potato and Sautéed Vegetables. \$29, \$35

STERLING SILVER NY STRIP

Sterling Silver AAA Choice Beef 14oz Hand-Cut NY Strip with your choice of Bleu Cheese Crust, Sautéed Mushrooms, or Caramelized Onions. Served with Choice of Potato and Sautéed Vegetables. \$30

BEEF TENDERLOIN MEDALLIONS WITH SMOKED CHEDDAR SCALLOPED POTATOES

Two Grilled Four Ounce Medallions topped with Sweet Tomato Jam, Smoked Cheddar Scalloped Potatoes, Sautéed Vegetables, and Demi. \$27

BEEF TENDERLOIN AND WALLEYE DUET

Grilled Tenderloin Medallion served with a Pan-Seared Canadian Walleye Filet, Two Sauces, Yukon Gold Mashed Potatoes, and Sautéed Vegetables. \$27

BEEF STROGANOFF

Sautéed Tender Beef combined with Roasted Mushrooms, Veal Stock, Sautéed Onions, and Sour Cream over a bed of Fettuccini Noodles. \$19

VEAL LIVER & ONIONS WITH SMOKEHOUSE BACON

Pan-Seared Veal Liver Cooked Gently with Veal Demi-Glace, Caramelized Onions, and Smokey Bacon. Served with Yukon Gold Mashed Potatoes and Sautéed Vegetables \$17

PHEASANT STEW

Slow Roasted Pheasant mixed with Tender Vegetables and a Rich Pheasant Stock. Topped with a Shredded Potato and Parmesan Cheese Hashbrown. \$21

PROSCIUTTO WRAPPED CHICKEN

Chicken Breast wrapped with Italian Prosciutto and Panko Bread Crumbs, Pan-seared and served with Green Peppercorn Cream, Valfrais Cheese Mashed Potatoes, and Sautéed Vegetables. \$21

Fish & Pasta

Served with a Choice of Caesar, Green Salad, or Cup of Soup

FUSSILI WITH GORGONZOLA

Corkscrew Pasta with Sautéed Red Onion, Fresh Rosemary, and Gorgonzola Cream Sauce. Add Chicken (\$3) or add Shrimp (\$5). \$16

PORCINI-PORTABELLA BEGGARS PURSES

Tender Pasta Purses filled with a Mushroom and Four Cheese Blend drizzled with Truffle Oil and Grana Padano Parmesan Cheese. \$16

ROASTED ANCHO & CITRUS MAHI MAHI

Pan-Roasted Mahi Mahi Filet coated with an Ancho Citrus Rub and served over Southwestern Potatoes with a Mango-Habanero Sauce. \$23

ORANGE-PECAN WALLEYE

Pan-seared Walleye served over Wild Rice with Dried Apples and White Figs. Served with Orange-Pecan Butter and Sautéed Vegetables. \$23

CITRUS GLAZED SALMON

Citrus Glazed Salmon Filet served with Basil Pesto Mashed Potatoes, Orange Beurre Blanc, and Sautéed Vegetables. \$21

NEW ORLEANS CREOLE STYLE JAMBALAYA

Hearty Creole Style "Red" Jambalaya Loaded with Shrimp, Chicken, Andouille Sausage, Tomatoes, Peppers, Onions and Cajun Seasoning. Served with White Rice. \$18

Beverages

Pepsi Products, Coffee, Decaffeinated Coffee, Hot or Iced Tea, Milk \$2

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