

# LEGENDS BAR & BISTRO



## STARTERS

BUFFALO WINGS 1/2 DOZ \$6 DOZ \$11  
JUMBO CHICKEN WINGS LIGHTLY BREADED, DEEP FRIED THEN TOSSED WITH YOUR CHOICE OF HOT, MILD, MANGO HABANERO, BBQ, ASIAN OR TERIYAKI

CHICKEN LETTUCE WRAPS \$7.75  
WOK SEARED MINCED CHICKEN, MUSHROOMS, GREEN ONIONS AND WATER CHESTNUTS SERVED OVER CRISPY RICE STICKS AND COOL CRISP LETTUCE CUPS

VEGETARIAN LETTUCE WRAPS \$7.75  
A VEGETARIAN VERSION OF OUR SIGNATURE APPETIZER MADE WITH TOFU

CRAB BALLS \$7.95  
OUR INCREDIBLE CRABCAKES SHAPED INTO MINI BALLS AND DEEP FRIED TO A GOLDEN BROWN. SERVED WITH CAJUN REMOULADE.

ITALIAN NACHOS \$6.50  
SLICED POTATOES TOPPED WITH MARINARA SAUCE, BASIL PESTO, JACK AND CHEDDAR CHEESES THEN BAKED UNTIL GOLDEN BROWN.

GOUDA MUSHROOMS \$7.00  
SILVER DOLLAR MUSHROOMS FILLED WITH SMOKED GOUDA CHEESE, BAKED UNTIL BUBBLY, THEN SERVED WITH ROASTED RED PEPPER SAUCE.

SPINACH & ARTICHOKE DIP \$7  
DELICATELY SEASONED CREAM CHEESE, FRESH SPINACH AND ARTICHOKE HEARTS BLENDED THEN SERVED HOT WITH GARLIC BREAD

DYNAMITE SHRIMP \$8.95  
CRISPY SHRIMP TOSSED IN A ZESTY SAUCE.

ASIAN PORK WINGS \$8.95  
BUFFALO STYLE PORK WINGS WOK SEARED WITH AN ASIAN BBQ SAUCE

CRISPY GREEN BEANS \$5.95  
LIGHTLY BATTERED AND SERVED WITH YOUR CHOICE OF HOMEMADE RANCH DRESSING OR MANGO HABANERO SAUCE

BBQ SHRIMP \$8.99  
JUMBO SHRIMP BUTTERFLIED AND STUFFED WITH SMOKED GOUDA CHEESE, WRAPPED IN BACON, BASTED WITH BBQ SAUCE AND GRILLED TO PERFECTION

MARTINI SHRIMP COCKTAIL \$8.99  
JUMBO SHRIMP SERVED WITH STUFFED SPANISH OLIVES AND ABSOLUT COCKTAIL SAUCE

MUSSELS NAPOLETANA \$8.50  
STEAMED IN A SAVORY SAUCE OF MARINARA, LEMON JUICE, WHITE WINE AND GARLIC

CRAB DIP \$8  
DELICATELY SEASONED CREAM CHEESE AND LUMP CRABMEAT FOLDED TOGETHER AND SERVED HOT WITH BAKED GARLIC BREAD

CRAB STUFFED MUSHROOMS \$8  
SILVER DOLLAR MUSHROOMS FILLED WITH OUR UNIQUE CRABCAKE RECIPE AND SERVED OVER ROASTED RED PEPPER SAUCE

AHI TUNA \$8  
COLD SMOKED TUNA SEARED WITH BLACK PEPPERCORNS, THINLY SLICED THEN SERVED OVER SEAWEED SALAD AND SERVED WITH SOY SAUCE ON THE SIDE

SNOW CRAB LEGS LB \$11 2LBS \$18  
ALASKA'S FINEST STEAMED AND SERVED WITH BUTTER AND LEMON

## SALADS

INCLUDES HOME-BAKED BREAD

SPINACH SALAD \$5.50  
FRESH SPINACH TOSSED WITH WALNUTS, RED ONIONS, MUSHROOMS, POPPYSEED VINAIGRETTE AND ROMANO CHEESE

HOUSE SALAD \$5  
WITH SPINACH, ROMAINE, RED ONIONS, CUCUMBERS, CARROTS AND VINE RIPENED TOMATOES

GREEK SALAD \$6.50  
CUCUMBERS, RED ONIONS, VINE RIPENED TOMATOES, FETA CHEESE AND BLACK OLIVES TOSSED WITH BALSAMIC VINAIGRETTE THEN SERVED OVER A BED OF ROMAINE LETTUCE.

LEGENDARY COBB SALAD \$8.95  
FRESH MIXED GREENS TOPPED WITH CHOPPED EGG, HAM AND SMOKED TURKEY SLICES, TOMATOES, RED ONIONS AND PEPPERJACK CHEESE WITH YOUR CHOICE OF DRESSING.

CAESAR SALAD \$5.95  
ROMAINE, FRESH PARMESAN, SEASONED CROUTONS & BLACK PEPPER WITH HOUSE-MADE GARLIC ANCHOVY DRESSING

## SALAD DRESSINGS

RANCH  
BLEU CHEESE  
1000 ISLAND  
GINGER SESAME  
BALSAMIC VINAIGRETTE  
CAESAR  
HONEY MUSTARD  
POPPYSEED VINAIGRETTE

## ADD TO ANY LARGE SALAD

GRILLED SALMON \$7 PESTO GRILLED SHRIMP  
\$GRILLED CHICKEN \$5 PRIME RIB STRIPS \$8

## BEVERAGES

COKE - DIET COKE - SPRITE - MINUTEMAID ORANGE  
GINGER ALE - PINK LEMONADE - MR. PIBB  
SWEETENED OR UNSWEETENED ICED TEA

## CHILDRENS MENU

HOT DOG AND FRIES - \$3.25  
SPAGHETTI WITH MEATBALLS - \$3.95  
CHEESEBURGER AND FRIES - \$4.00  
CHICKEN FINGERS AND FRIES - \$4.50  
HAMBURGER AND FRIES - \$3.50

## SOUPS

BROCCOLLI CHEESE \$3 / \$5  
NEW ENGLAND CLAM CHOWDER \$3/ \$6  
CRAB BISQUE \$3 / \$6  
ROASTED RED PEPPER \$3 / \$5



# LEGENDS BAR & BISTRO



## SANDWICHES

SERVED WITH ONE SIDE

BUILD A BURGER	\$7.95
BEGIN WITH A HANDMADE USDA CHOICE 8 OZ BEEF PATTY THEN ADD ADDITIONAL TOPPING FOR .80 EACH:	
JACK, CHEDDAR, AMERICAN, SWISS, PROVOLONE, PEPPERJACK OR FETA CHEESES	
APPLEWOOD SMOKED BACON, MUSHROOMS, JALAPENO PEPPERS, ROASTED RED PEPPERS, ASIAN CHILIS, OR RED ONIONS	
VEGGIE BURGER	\$5.99
BLACK BEAN BURGER WITH CHOICE OF TOPPING FOR AN ADDITIONAL CHARGE OF .80 EACH	
JACK, CHEDDAR, AMERICAN, SWISS, PROVOLONE, PEPPERJACK OR FETA CHEESES	
APPLEWOOD SMOKED BACON, MUSHROOMS, JALAPENO PEPPERS, ROASTED RED PEPPERS, ASIAN CHILIS, OR RED ONIONS	
CAROLINA PULLED PORK BBQ	\$7.99
HAND PULLED PORK TOPPED WITH COLESLAW AND BEER BATTERED ONION RING THEN SERVED OVER A WHEAT OR WHITE ROLL WITH SWEET LOUIE'S BBQ SAUCE ON THE SIDE	
LEGENDS CLUB	\$8.50
A WHITE OR WHEAT SUB ROLL TOPPED WITH THINLY SLICED HAM, SMOKED TURKEY, APPLEWOOD SMOKED BACON AND PROVOLONE CHEESE THEN BAKED TO PERFECTION	
BLACKENED MAHI	\$8.75
LINE CAUGHT, COATED WITH CAJUN SEASONING AND PANSEARED THEN TOPPED WITH MONTEREY JACK CHEESE AND SERVED ON A WHEAT OR WHITE ROLL WITH TARTAR SAUCE AND COLE SLAW	
CUBAN AMERICAN SANDWICH	\$8.99
THINLY SLICED ROASTED PORKLOIN, HONEY SMOKED HAM, SWISS CHEESE ON A WHEAT OR WHITE ROLL BAKED TO PERFECTION THEN SERVED WITH COLE SLAW AND DIJONNAISE	
CAJUN CHICKEN SANDWICH	\$8.50
FRESH CHICKEN COATED COATED WITH CAJUN SEASONING PAN SEARED THEN TOPPED WITH JACK CHEESE AND SERVED ON A WHEAT OR WHITE ROLL WITH SUNDRIED TOMATO AIOLI	
PRIME RIB CHEESESTEAK	\$11.95
ROASTED AND THINLY SLICED RIB-EYE TOPPED WITH GRILLED ONIONS, MUSHROOMS AND CHEDDAR CHEESE THEN BAKED UNTIL GOLDEN BROWN	
MEATBALL SUB	\$7.95
HOMEMADE MEATBALLS SERVED ON A WHEAT OR WHITE SUB ROLL, TOPPED WITH MARINARA SAUCE AND PROVOLONE CHEESE THEN BAKED UNTIL GOLDEN BROWN	

## SIDES

FRENCH FRIES	\$2.99
SWEET POTATO FRIES	\$2.99
ROASTED GARLIC MASHED POTATOES	\$2.99
ASIAN BROWN OR WHITE RICE	\$2.29
BEER BATTERED ONION RINGS	\$2.99
SUB ONION RINGS	\$1.50
BROCCOLI & CHEESE	\$3.50
SUB BROCCOLLI & CHEESE	\$1.95
STIR FRIED VEGETABLES	\$3.00
SUB VEGETABLES	\$1.50

## ASIAN FUSION

INCLUDES SIDE SALAD AND STIR FRIED VEGETABLES

KUNG PAO CHICKEN, SHRIMP, OR SCALLOPS	
STIR FRIED WITH PEANUTS, CHILI PEPPERS AND SCALLIONS WITH A CHOICE OF WHITE OR BROWN RICE. \$11.95	
ORANGE PEEL BEEF, CHICKEN OR SHRIMP	
TOSSED WITH A MILD CITRUS CHILI SAUCE WITH FRESH ORANGE PEEL AND VEGETABLES AND A CHOICE OF WHITE OR BROWN RICE \$11.95	
SICHUAN BEEF, SHRIMP OR SCALLOPS	
STIR FRIED IN A RED CHILI PEPPER GARLIC SAUCE AND VEGETABLES WITH A CHOICE OF WHITE OR BROWN RICE.	
BEEF \$14.75	SHRIMP \$14.95
SCALLOPS \$16.95	
MOO GOO GAI PAN	\$12.75
SLICED CHICKEN BREAST AND TENDER SHRIMP WOK SEARED WITH MUSHROOMS AND VEGETABLES IN A MILD SAUCE WITH A CHOICE OF BROWN OR WHITE RICE	

## PUBFARE

SERVED WITH ONE SIDE, HOME BAKED BREAD, PESTO DIPPING OIL, SIDE SALAD AND STIR FRIED VEGETABLES

BEER BATTERED COD	\$10.95
ALASKAN CODFISH DIPPED IN OUR UNIQUE BASS ALE BATTER THEN DEEP FRIED TO A GOLDEN BROWN. SERVED WITH TARTAR SAUCE ,COLE SLAW AND MALT VINEGAR	
IRISH BEEF STEW	\$10.95
BRAISED ANGUS BEEF STEWED IN GUINNESS INFUSED BEEF BROTH, CARROTS, POTATOES, PEAS, AND ONIONS.	
SPINACH AND ROASTED GARLIC MEATLOAF	\$12.95
FLAVORFUL BLEND OF GROUND BEEF, SPINACH, ROASTED GARLIC, SUNDRIED TOMATOES AND JACK CHEESE BAKED TO PERFECTION AND TOPPED WITH CREAMY PORT WINE TOMATO SAUCE	
TOP SIRLOIN	\$12.95
THICK CUT 8 OZ SIRLOIN SMOTHERED WITH SAUTEED ONIONS AND MUSHROOMS.	
CHICKEN PARMESAN	\$13.95
FRESH CHICKEN BREAST COATED IN HERBED BREAD CRUMBS, PAN BAKED THEN TOPPED WITH MARINARA SAUCE AND PROVOLONE CHEESE AND BAKED TO PERFECTION	
SAINT LOUIS PORK RIBS	\$17.95
BRAISED IN PORK STOCK UNTIL FALL OFF THE BONE TENDER, COATED WITH CHIPOTLE CINNAMON DRY RUB THEN BAKED AND BASTED IN SWEET LOUIE'S BBQ SAUCE	
BEER BATTERED SHRIMP	\$12.50
BUTTERFLIED JUMBO SHRIMP DIPPED IN OUR UNIQUE BASS ALE BATTER THEN DEEP FRIED TO A GOLDEN BROWN.	
BAKED SPAGHETTI & MEATBALLS	\$11.95
SPAGHETTI TOSSED WITH CHEDDAR AND JACK CHEESES, HOMEMADE ITALIAN MEATBALLS AND MARINARA SAUCE THEN BAKED TO A GOLDEN BROWN	
BAKED COD	\$11.95
CODFISH LOIN COATED WITH DELICATELY SEASONED BREADCRUMBS, BAKED TO A MOIST FLAKINESS THEN TOPPED WITH A LEMON GARLIC CAPER SAUCE.	



# DINNER MENU



## ANGUS RESERVE BEEF

SERVED WITH HOME BAKED BREAD, PESTO DIPPING OIL, HOUSE SALAD, ONE ACCOMPANIMENT AND STIR FRIED VEGETABLES

PRIME RIB 9OZ-\$23 12OZ-\$26 16OZ-\$30  
SLOWLY ROASTED USDA CHOICE RIB-EYE COOKED TO FORK TENDER PERFECTION

FILET MIGNON 6OZ-\$22 8OZ- \$26  
LEAN BEEF TENDERLOIN OPEN FLAME GRILLED TO YOUR DESIRED TEMPERATURE

DELMONICO \$26  
12 OZ RIB-EYE OPEN FLAME GRILLED TO YOUR DESIRED TEMPERATURE.

PORTERHOUSE STEAK \$30  
21 OZ CUT OF BONE-IN FILET MIGNON AND NEW YORK STRIP OPEN FLAME GRILLED TO YOUR DESIRED TEMPERATURE

T-BONE STEAK \$25  
19 OZ CUT OF BONE-IN NEW YORK STRIP OPEN FLAME GRILLED TO YOUR DESIRED TEMPERATURE

NEW YORK STRIP \$26  
12OZ OF BEEF STRIPLOIN OPEN FLAME GRILLED TO YOUR DESIRED TEMPERATURE.

STEAK DIANE \$22  
7 OUNCES OF THINLY SLICED BEEF STRIPLOIN, PANSEARED, DEGLAZED WITH BRANDY AND FINISHED WITH A MUSHROOM DEMI-GLACE.

STEAK AU POIVRE \$28  
A 12 OZ BEEF STRIPLOIN ENCRUSTED WITH CRACKED BLACK PEPPER, PAN SEARED, DEGLAZED WITH BRANDY THEN FINISHED WITH A TARRAGON CREAM SAUCE

## CHOPS & CHICKEN

CHICKEN MARSALA \$14  
FRESH CHICKEN BREAST COATED WITH HERBED BREADCRUMBS, PANBAKED, DEGLAZED WITH MARSALA WINE THEN FINISHED WITH MUSHROOM DEMI-GLACE.

CHICKEN CHESAPEAKE \$18  
FRESH CHICKEN BREAST COATED WITH HERBED BREADCRUMBS, PANBAKED THEN TOPPED WITH A CREAMY SUNDRIED TOMATO PESTO, LUMP CRABMEAT AND PESTO SHRIMP SAUCE.

VEAL CHOP \$28  
A 10 OZ BONE-IN VEAL CHOP COATED WITH HERBED BREADCRUMBS, PANBAKED, DEGLAZED WITH MARSALA WINE THEN FINISHED WITH A MUSHROOM DEMI-GLACE.

ROASTED PORKLOIN \$14  
SLOWLY ROASTED BONELESS PORKLOIN THINLY SLICED THEN TOPPED WITH APPLE RAISIN CHUTNEY AND APPLEJACK BRANDY SAUCE.

NEW ZEALAND LAMB CHOPS \$27  
FRENCHED, HANDCUT DOUBLE BONE LAMB MARINATED THEN GRILLED OVER OPEN FLAME TO YOUR DESIRED TEMPERATURE AND TOPPED WITH BLUEBERRY CHUTNEY PORT WINE SAUCE

## SEAFOOD

SERVED WITH HOME BAKED BREAD, PESTO DIPPING OIL, HOUSE SALAD, ONE ACCOMPANIMENT AND STIR FRIED VEGETABLES

SEAFOOD BOUILLABAISSE \$22

SAUTEED SHRIMP, SEA SCALLOPS, MUSSELS, SALMON, COD, CRABMEAT AND ANDOUILLE SAUSAGE TOSSED WITH CAJUN CREAM SAUCE

CRABCAKES \$18

DELICATELY SEASONED CLASSIC RECIPE, LIGHT AND FLUFFY BAKED TO A GOLDEN BROWN

AHI TUNA \$19.95

COLD SMOKED TUNA LOIN PORTION MARINATED AND GRILLED OVER OPEN FLAME TO YOUR DESIRED TEMPERATURE THEN TOPPED A CREAMY SUNDRIED TOMATO PESTO AND LUMP CRABMEAT SAUCE

CRAB STUFFED SHRIMP \$19

BUTTERFLIED JUMBO SHRIMP STUFFED WITH OUR DELICIOUS CRABCAKE RECIPE THEN BAKED TO PERFECTION

SALMON CHESAPEAKE \$21

COATED IN ROMANO CHEESE AND HERBED BREADCRUMBS, PANBAKED THEN TOPPED WITH A CREAMY CRABMEAT, SHRIMP AND SUNDRIED TOMATO PESTO

ASIAN GRILLED ATLANTIC SALMON \$19

DRY RUBBED WITH SPICES AND OPEN FLAME GRILLED. SERVED WITH A SOY AND DIJON MUSTARD SAUCE

SEAFOOD PICATTA \$19

SHRIMP, SCALLOPS, MUSSELS, COD, MAHI MAHI AND CRABMEAT STEAMED IN A SAVORY SAUCE OF LEMON JUICE, BUTTER, WHITE WINE, CAPERS AND GARLIC

BRAZILIAN LOBSTER TAILS 6OZ \$24 2-6OZ \$34

THE BEST TASTING WARM WATER LOBSTER TAIL ON THE MARKET BROILED TO PERFECTION AND SERVED WITH LEMON AND BUTTER.

## ACCOMPANIMENTS

BAKED POTATO

FRENCH FRIES

STIR FRIED VEGETABLE MEDLEY

WHITE OR BROWN RICE

SWEET POTATO FRIES

ROASTED GARLIC MASHED RED POTATOES

## ADD TO ANY ENTREE

sauteed mushrooms - \$3

sauteed red onion - \$3

crab stuffed shrimp -\$7

6 oz Lobster Tail - \$18

pesto grilled shrimp- \$5

crabcake- \$5

## TEMPERATURE DEFINITIONS

RARE- slightly warm, bright red center

MEDIUM-RARE- warm center 75% pink

MEDIUM- warm to hot center 45% pink

MEDIUM WELL - hot center 10% pink

WELL - hot center 0% pink

