

Legends

STEAKHOUSE



START

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| <i>*SHRIMP MICHAEL</i> | 26.00 |
| Bacon Wrapped Jumbo Gulf Shrimp, Seafood Stuffing, Mozzarella | |
| <i>CRAB CAKES</i> | 24.00 |
| Jumbo Lump Blue Crab, Cajun Seasonings & Herbs, Creole Remoulade | |
| <i>SHRIMP COCKTAIL</i> | 22.00 |
| 4 Jumbo Gulf Shrimp | |
| <i>FRIED GREEN TOMATO STACK</i> | 20.00 |
| Crawfish Remoulade, Gulf Shrimp | |
| <i>CRAB REMOULADE</i> | 25.00 |
| Generously Portion of Jumbo Lump Blue Crab | |
| <i>LAMB LOLLIPOPS</i> | 22.00 |
| 3 Succulent Lamb Chops with Mint Pepper Jelly | |

GREEN

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| <i>CHARRED ROMAINE</i> | 14.00 |
| Bacon, Shallots, Bleu Cheese, Grape Tomatoes, Candied Pecans, Buttermilk Ranch, Sweet Balsamic Drizzle | |
| <i>CLASSIC CAESAR</i> | 12.00 |
| Hearts of Romaine, Parmesan Shavings, House made Croutons, Caesar Dressing | |
| <i>LEGENDS SALAD</i> | 12.00 |
| Mixed Greens, Grape Tomatoes, Cucumber, Mushrooms, Cheddar, Bacon, Shallot, Choice of Dressing | |

GRILL

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| <i>ROAST OF PRIME RIB*</i> | 44.00 |
| 16 ounce | |
| <i>*AVAILABLE FRIDAY & SATURDAY LIMITED QUANTITY</i> | |
| <i>NY STRIP</i> | 45.00 |
| 14 ounce | |
| <i>FILET MIGNON</i> | |
| 7 ounce | 43.00 |
| 11 ounce | 54.00 |
| <i>RIBEYE</i> | 58.00 |
| 20 ounce | |

*To further enrich the flavor of your steak, we encourage you to try our *Garlic and Herb Maitre' d butter*.

Your dining experience is proudly presented by:

*Manager: Nancy Whiddon
Sous Chef: Dylan Miller
Kitchen: Justin Longino, Sr., Wayne Armand,
Nathan Lucas
Wait Staff: Candi Desselle, Lanae Williams,
Deena Aragon, Joseph Gendusa III
Bartender: Randi Clark*

SOUP

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| <i>ONION SOUP</i> | 10.00 |
| <i>CHEF'S SELECTION</i> | 10.00 |

MARKET

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| <i>COLD WATER LOBSTER TAIL</i> | MKT |
| Steamed or Broiled, Drawn Butter | |
| <i>SALMON OSCAR</i> | 42.00 |
| Bronzed Filet with Jumbo Lump Crab, Asparagus and Hollandaise | |
| <i>CHICKEN MARSALA</i> | 32.00 |
| Twin Roasted Breasts of Chicken in a Classic Marsala Mushroom Sauce. | |
| <i>*SEAFOOD PASTA</i> | 36.00 |
| Jumbo Shrimp and Lump Blue Crab on a bed of Angel Hair Pasta in a White Wine Cream Sauce | |
| <i>LEGENDS SIGNATURE RED SNAPPER</i> | 42.00 |
| Pan Seared, Lemon Caper Butter Sauce | |
| <i>PORK CHOP</i> | 48.00 |
| "The Wagyu of Pork" topped with Peppercorn Cream Sauce, Garlic Mashed Potatoes | |
| <i>BEEF SHORTRIBS</i> | 46.00 |
| With Garlic Mashed Potatoes, topped with Cabernet Demi sauce | |

CHAPEAUX

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| <i>SAUTEED LUMP CRABMEAT</i> | 15.00 |
| <i>*GRILLED SHRIMP</i> | 15.00 |
| <i>HOLLANDAISE</i> | 7.00 |
| <i>BEARNAISE</i> | 7.00 |

SIDES

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| <i>*CRAWFISH MAC & CHEESE</i> | 15.00 |
| <i>PARMESAN AU GRATIN POTATOES</i> | 13.00 |
| <i>STEAMED ASPARAGUS</i> | 10.00 |
| <i>SAUTEED MUSHROOMS</i> | 10.00 |
| <i>SWEET POTATO</i> | 10.00 |
| <i>BAKED POTATO</i> | 10.00 |
| <i>ROASTED BRUSSELS SPROUTS</i> | 10.00 |
| <i>CREAMED SPINACH</i> | 10.00 |

*A twenty percent gratuity will be added to parties of six or more.
Water served upon request*