

Soups

Baked French Onion \$6.00

Texas Style Chili \$3.50/\$6.00

Soup of the Day \$3.50/\$6.00

Starters

Legend Chicken Wings

Choose from regular or boneless and your choice of sauce; served with celery and bleu cheese dressing
Sauces (listed mild to hot): BBQ, Hot Garlic, Buffalo, Sweet Chili

Boneless or Traditional

8 Wings | \$7.50

12 Wings | \$9.50

24 Wings | \$17.95

Murphy's Beer Battered Onion Rings with Whiskey BBQ Sauce | \$7.25

Sweet Potato Fries with Chipotle Aioli | \$6.95

Duck Tacos with Fire Roasted Tomato Chipotle Salsa and Shiitake Mushrooms | \$11.95

BBQ Confit Pork Sandwiches with Jalapeno Bottle Caps | \$11.50

Legend Nachos

Braised Beef | \$9.95

Pulled Chicken | \$8.50

Homemade tortilla chips, black bean and corn salsa, shredded lettuce, and three cheese blend

Grilled Quesadilla | \$7.95

Chipotle chili tortilla with confit pork and pineapple mojo, queso and avocado ranch sauce

Entrée Salads

Seasonal Chopped Salad | \$11.50

Salami, cheddar cheese, cucumber, radish, tomato, pear, romaine, spiced garbanzo beans, and maple mustard dressing

Cobb Salad | \$12.95

Grilled chicken breast, tomato, bacon, egg, avocado, and bleu cheese on mixed greens with choice of dressing

Grilled Shrimp Iceberg Wedge | \$13.50

Grilled shrimp with an iceberg wedge, bacon, egg, tomato, cucumber and roasted garlic dressing

Sandwiches

Legend Burger*

Hamburger | \$8.50

Cheeseburger | \$9.00

Half-pound of ground beef with lettuce, tomato, onion, and pickles on a toasted roll

Au Poivre Burger* | \$9.50

Half-pound of ground beef with crumbled bleu cheese, coarse ground pepper, chopped parsley, and mozzarella cheese on a toasted roll

California Turkey Burger | \$8.50

Lettuce, tomato, cucumber, avocado ranch sauce, and monterey jack cheese on a toasted roll

Grilled Chicken Wrap | \$9.95

Marinated grilled chicken breast with lettuce, tomato, onion, and roasted garlic dressing in an herb wrap

"The Legend Club" | \$9.50

Ham, smoked turkey breast, bacon, lettuce, tomato, and mayonnaise on your choice of bread

From the Wood Stone Oven

Pizzas are handmade to order with your choice of toppings and come in medium (12") and large (16") sizes. \$.75 per topping/medium; \$1.00 per topping large. Toppings include peppers, onions, ripe olives, tomatoes, mushrooms, pepperoni and Italian sausage.

Medium \$11.00

Large \$15.00

Pizza Margherita

Vine-ripe tomato slices, fresh mozzarella, basil, and olive oil Medium \$12.00 / Large \$15.50

Pizza Bianca

Four cheeses, cream, and caramelized onions Medium \$12.00 / Large \$15.50

Duck, Drunken Cherries, and Goat Cheese

Braised duck, brandied cherries, Goat Cheese, and Cream Medium \$14.50 / Large \$18.50

Braised Beef Pot Pie | \$11.95

Red Wine Braised Beef with carrots, onion, peas, mushrooms and potatoes topped with a buttered dough crust, baked in the wood stone oven and served with a petite salad

Daily Specials

Please all The Legend at 968-9717 for today's specials!

Dinner Starters

Escargots Bourguignonne with Garlic Toast Points | \$9.00

Mussels in Bacon and Beer | \$8.50

Amaretto Baked Brie with Fresh Fruit | \$9.50

Dinner Side Salads

Warm Goat Cheese and Spinach Salad | \$7.50

Baby spinach, roasted red beets, pecans, and sherry vinaigrette with pan-fried goat cheese

Fall Salad | \$7.00

Seasonal greens, green apples, dried cranberries, orange segments, raspberry dressing, curried almonds, and sweet potato bread croutons

Iceberg Wedge | \$6.00

Tomato, bacon, egg, bleu cheese crumbles, and bleu cheese dressing

Caesar Salad | \$6.00

Chopped romaine lettuce tossed with a traditional Caesar dressing, grated parmesan and fresh baked croutons; anchovy fillets available upon request.

(Available with grilled beef steak, rotisserie chicken or grilled chicken breast for an additional cost)*

Entrees

Beef Flat Iron Steak* Frites | \$18.50

8 oz. grilled to order, with cabernet truffle butter and thin cut French fries

Beef Filet Mignon*

6 oz. | \$25.00 12 oz. | \$40.00

Seared to order with roasted grape-red wine sauce, parsnip and potato mash, and broccolini

Veal Scallopini with Spaetzle | \$21.50

Julienne carrots, onions, and celery, fried egg, and natural sauce with bacon

Pork Chop Saltimbocca | \$22.50

Thick cut pork chop stuffed with prosciutto, fontina, and fresh sage; served with lemon orzo with kalamata olives and scallions

Chicken Breast Normandy | \$17.50

Fresh granny smith apples, whole grain mustard, calvados, crème fraiche, shallots, and thyme, with sunchoke roesti and haricots verts

Barbecued Back Ribs

1/2 Rack | \$16.95 Full Rack | \$26.00

Tender pork back ribs in barbecue sauce with sweet potato fries and Billy Bleu coleslaw

Pheasant Breast and Braised Leg | \$22.50

Shaved brussel sprouts, bacon, and a natural sauce flavored with port wine and griottines cherry sauce

Gulf Snapper with Pecan Butter and Meuniere Sauce | \$23.50

Andouille sausage and balsamic and honey roasted sweet potatoes

East Coast Flounder and Crepes | \$21.00

Pan-fried fillets, set over creamed spinach and mushroom filled crepes finished with hollandaise

*Government mandated advisory statement: "Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions."