



STARTERS

Baked French Onion Soup

Caramelized onions in a rich beef stock, with a brioche crouton and melted cheese | \$6

Black Bean Soup

With andouille sausage, garnished with sour cream, 3 cheese blend, and scallions | \$6

Soup of the Day

Bowl \$6 | Cup \$3.5

Steamed Mussels with Tomatoes

Rope-cultured blue mussels with shallots, garlic, white wine, and stewed tomatoes | \$9.5

Amaretto Baked Brie with Fresh Fruit

Finished with almonds and a touch of butter, served with an assortment of crackers and fruit | \$8.5

Sweet Potato Fries with Roasted Garlic Dressing

Thin-cut, lightly battered fries with homemade dressing | \$5.5

Piquillo Peppers with Tuna Salad and Marcona Almonds

Spanish peppers stuffed with savory tuna salad on a bed of dressed baby greens and Spanish almonds | \$6.5

Crabcake with Remoulade

One crabcake made from jumbo lump crab, scallions, a touch of Dijon and lemon, with remoulade sauce | \$9.5

Braised Beef Short Rib Sliders with Billy Bleu Coleslaw and Haystacks

Three sliders with tender short rib meat, served on fresh toasted rolls with local bleu cheese coleslaw | \$10

SALADS

Legend Salad

Seasonal greens, berries, orange segments, raspberry dressing, curried almonds and won-tons | \$6

Iceberg Wedge Salad

Iceberg lettuce wedge with tomatoes, hard-cooked eggs, bacon bits, and cucumbers garnished with croutons and your choice of dressing on the side | \$6

Caesar Salad

Chopped romaine lettuce tossed with a traditional Caesar dressing, grated parmesan and fresh baked croutons; garnished with anchovy fillets. (Available with grilled beef steak, rotisserie chicken or grilled fish of the day for an additional cost) | \$6

Arugula Salad

Baby arugula, Billy Bleu cheese, roasted beets, pancetta, and balsamic onion dressing | \$6

PIZZAS

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 \$10.5

Large \$14.5

Pizza Margherita

Homemade tomato sauce, fresh mozzarella, basil and estate olive oil | Med. \$11.5 Large \$15.5

Pizza Bianca

Four cheeses, cream and caramelized onions | Med. \$11.5 Large \$15.5



THIS EVENING'S SPECIALS

Chef Andrea will create several special offerings each day!

For specific information, call The Legend at 968-9717!

GRILL, SAUTÉ, & ROTISSERIE

Beef Hangar Steak* Frites

8oz. grilled to order, with Maitre d' Butter and thin-cut French fries | \$18

Beef Filet Mignon*

8oz. seared to order, with wine-braised mushrooms and caramelized potatoes | \$32.5

Beef Ribeye Steak*

12oz. with caramelized onions and fresh rapini | \$28

Breaded Berkshire Pork Chop*

10 oz. breaded and sautéed to order with Roesti Potato and whole grain mustard | \$22.5

Barbecued Back Ribs

Tender pork back ribs in barbecue sauce with sweet potato fries and Billy Bleu slaw
Full Rack \$25.5 Half Rack \$16.5

Rotisserie Wisconsin Duckling

Sliced duck breast with leg meat ragu over homemade pappardelle pasta | \$19.5

Pan-Seared Salmon

Lightly seasoned and seared, with a watercress and golden beet salad tossed in a blood orange vinaigrette | \$18.5

Sautéed Rushing Waters Trout Piccata

Fresh, local trout, sautéed and finished with lemon, capers, fresh parsley, and a touch of butter | \$22

Oven-Roasted Chicken Breast

Semi-boneless chicken breast stuffed with roasted garlic compound butter, roasted in the hearth oven with fingerling potatoes | \$16.5

Roasted Cornish Hen

Semi-boneless hen, brined and roasted with pancetta, served with homemade herb gnocchi and natural jus | \$16.5

Braised Pork Shank

Slow-cooked until tender, served over a white bean ragu with tomato, onion, bacon, and natural stock | \$20

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."