



APPETIZERS

- Pan-Fried Maryland Crab Cakes with Remoulade Sauce \$10
- Calamari with Sweet Chili Sauce \$10
- Chilled Shrimp Cocktail \$10
- Lobster Bisque \$8
- Shrimp De Jonghe \$10
- Grilled Texas Quail Quesadilla \$11
- Oysters on the Half Shell or Rockefeller \$12
- Baked French Onion Soup with Gruyere \$6

SALADS

- Steakhouse Chopped Salad** ~ chopped crisp iceberg and romaine lettuces tossed with ripe tomatoes, sweet onions, cucumbers, black olives, hard-cooked eggs, Wisconsin cheddar, green peppers, crisp bacon, and a creamy dressing, garnished with crisp onion strings.....\$6
- Tomato and Mozzarella Salad** ~ sliced vine-ripe tomatoes and fresh mozzarella drizzled with extra-virgin olive oil and aged balsamic.....\$6
- Iceberg Wedge Salad** ~ with your choice of dressing, grape tomatoes, red onions, crumbled blue cheese and crisp bacon.....\$6
- Caesar Salad** ~ romaine lettuce, grated Parmesan cheese and fresh baked croutons tossed in a traditional Caesar dressing and garnished with anchovy fillets.....\$6
- Legend Salad** ~ seasonal greens with thinly sliced onion, fresh berries, orange segments, curried almonds, raspberry dressing and crisp wontons.....\$7

STEAKS AND CHOPS

All of our steaks are USDA Choice or Prime aged Angus Beef, hand selected and cut to Legend specifications to insure the finest quality and flavor, grilled to your preference by our chefs, and served with your choice of toppings.

- Beef Bone-In Ribeye Steak** ~ eighteen ounces.....\$28
- Beef Top Sirloin Steak** ~ twelve ounces.....\$21
- Beef Filet Mignon** ~ ten ounces.....\$29
- Petite Filet Mignon** ~ six ounces.....\$20
- Beef New York Strip Steak** ~ fourteen ounces.....\$27
- Beef Kansas City Strip Steak** ~ eighteen ounces.....\$31
- Beef T-Bone Steak** ~ twenty four ounces.....\$37
- Beef Porterhouse Steak** ~ thirty two ounces.....\$46
- Colorado Ranch-Raised Lamb Chops** ~ sixteen ounces.....\$42
- Mark Newman Farms Heritage Pork Rib Chop** ~ fourteen ounces, served medium.....\$21
- Surf & Turf** ~ six ounce filet mignon and eight oz. South African lobster tail.....\$57

Toppings: au Poivre, Syrah Peppercorn Sauce, Béarnaise Sauce, Point Reyes Blue Cheese, and Cabernet Truffle Butter

ENTREES

- Barbecued Pork Back Ribs** ~ slow-cooked in a tangy barbecue sauce. Half \$13 Full \$22
- Pan-Roasted Bell & Evans Organic Chicken Breast** ~ served with brioche stuffing and a natural sauce finished with a touch of Chardonnay.....\$19
- Pan-Seared Duckling Breast** ~ Maple Leaf Farms duckling breast, scored, seasoned, then seared to crisp the skin; finished medium-rare in the oven and served with a Door County Cherry and Point Noir Glace with a hint of vanilla bean.....\$21
- Blackened Ahi Tuna with Alaskan King Crab Meat and Roasted Pepper Aiolis** ~ Line-caught Ahi tuna steak, highly seasoned with Cajun spices, seared rare, with Alaskan king crab leg meat, roasted red and yellow pepper aiolis and fresh lime.....\$32

SIDES

- Grilled Fresh Asparagus \$5
- Honey Glazed Carrots \$5
- Vegetable of the Day \$5
- Steakhouse Button Mushrooms \$5
- Creamed Spinach \$5
- Baked Potato \$3
- Garlic Mashed Potatoes \$5
- Rosemary Roasted Potatoes \$5

THIS EVENING'S FRESH SEAFOOD SPECIALS

- Camel Back Jumbo Prawns with Bearnaise Sauce** ~ Wrapped with basil and prosciutto....\$24
- Elk Tenderloin** ~ Eight ounces with cherry truffle butter.....\$36

USDA Mandatory Advisory Statement: "Consuming raw or undercooked meats, poultry and seafood, shellfish or eggs may increase your risk of foodborne illness"