



Legends

STEAKHOUSE




APPETIZERS

CRAB CAKES.....	18
<i>Jumbo Lump Blue Crab, Cajun Seasonings and Herbs, Creole Remoulade</i>	
SHRIMP MICHAEL.....	19
<i>Bacon-Wrapped Jumbo Gulf Shrimp, Mozzarella, Signature Seafood Stuffing</i>	
FRIED GREEN TOMATOES.....	15
<i>Jumbo Lump Crabmeat, Remoulade, Baby Greens</i>	
FRIED OYSTER & SOFTSHELL CRAB.....	19
<i>Pepper Jelly, Roasted Okra</i>	
TERIYAKI BEEF SKEWERS.....	16
<i>Filet Mignon, Pineapple, Sesame</i>	

SALAD SELECTIONS

CHARRED ROMAINE	9
<i>Bacon, Shallots, Bleu Cheese, Grape Tomatoes, Buttermilk Ranch, Candied Pecans, Sweet Balsamic Drizzle</i>	
HEIRLOOM TOMATO	9
<i>Fresh Mozzarella, Arugula, Avocado, White Balsamic Vinaigrette</i>	
CLASSIC CAESAR	9
<i>Hearts of Romaine, Parmesan Shavings, House-Made Croutons, Caesar Dressing</i>	
LEGENDS SALAD.....	9
<i>Mixed Greens, Grape Tomatoes, Cheddar, Bacon, Shallot, Cucumber, Mushroom, Choice of Dressing</i>	

SOUP

TRINITY ONION SOUP.....	8	SOUP du JOUR.....	8
<i>Crouton, Swiss, Provolone Cheeses</i>			

GRILL SELECTIONS

Proud to serve Certified Angus Beef provided by Creekstone Farms

*FILET MIGNON.....	7 oz 32 / 11 oz 41
*RIBEYE 14 oz.....	36
*NEW YORK STRIP 14 oz.....	32
*ROAST OF PRIME RIB 16 oz.....	34
<i>Limited nightly availability to assure quality.</i>	
*CENTER CUT SIRLOIN 12 oz.....	24
*PORK TENDERLOIN MEDALLIONS 12 oz.....	24

ENHANCEMENTS:

SAUTÉED CRABMEAT.....	10
HOLLANDAISE SAUCE.....	5
BÉARNAISE SAUCE.....	5
GRILLED SHRIMP.....	12

FAVORITES & NEW ADDITIONS

SALMON OSCAR.....	29
<i>Bronzed, Jumbo Lump Crab, Asparagus, Hollandaise</i>	
SEARED CHICKEN BREASTS.....	25
<i>Shiitake & Cremini Mushrooms, Scallions, Marsala Cream Sauce</i>	
LOBSTER TAIL.....	42
<i>Drawn Butter, Broiled or Steamed</i>	
BLACKENED CHICKEN ALFREDO.....	21
<i>Blackened Chicken w/ Authentic Alfredo Sauce</i>	
SEAFOOD PASTA.....	22
<i>Jumbo Shrimp and Lump Blue Crab, Artichokes, Angel Hair in a Scampi-Style Cream Sauce</i>	
* LEGENDS BURGER.....	18
<i>Legendary Cheeseburger with Steak Fries</i>	
FRIED SEAFOOD PLATTER.....	38
<i>Catfish Filets, Oysters, Soft Shell Crab, Gulf Shrimp, Hushpuppies, Steak Fries</i>	

SIDES

PARMESAN AU GRATIN POTATOES.....	10	BUTTERED BROCCOLINI.....	8
STEAMED ASPARAGUS.....	8	SWEET POTATO.....	7
CRAWFISH MAC & CHEESE.....	10	CREAMED CORN BRULÉE.....	8
SAUTÉED MUSHROOMS.....	7	STEAK FRIES.....	6
BAKED POTATO.....	7		

DESSERT

CRÉME BRULÉE.....	6	WHITE CHOCOLATE BREAD PUDDING.....	8
<i>Whipped Cream, Fresh Berries</i>		<i>Caramel Rum Sauce</i>	
NEW YORK CHEESECAKE.....	8	CHOCOLATE FUDGE CAKE.....	8
<i>Praline or Strawberry Topping</i>		<i>Whipped Cream</i>	

A 20% gratuity will be added to parties of six or more.

*The Tunica-Biloxi Environmental Health Department requires us to inform you that consuming raw or undercooked meats, poultry, seafood, shellfish, oysters or eggs may increase your risk of foodborne illness.





Wine List

Red Wine

White Wine

Cabernet

	Glass	Bottle
Menage a Trios	9.00	35.00
Joel Gott	10.00	38.00
Markham		55.00
Rodney Strong Reserve		70.00
Canvasback Red Mountain		100.00
By Duckhorn		
Silver Oak		110.00
Caymus		125.00
Duckhorn		145.00
Opus One		350.00

Merlot

Menage a Trios	9.00	35.00
Markham		40.00
Duckhorn		100.00

Pinot Noir

Jargon	9.00	35.00
Meiomi	11.00	40.00
La Crema		41.00
Rodney Strong		35.00
Goldeneye		110.00

Other Reds

Dona Paula Estate Malbec	10.00	38.00
Emeades Zinfandel	9.00	35.00
Menage a Trios Red Blend	9.00	35.00
Sebastiani		30.00
Louis Jadot Beaujoulais		35.00
Paraduxx Red Blend		90.00

Chardonnay

	Glass	Bottle
Menage a Trios	9.00	35.00
Sonoma Cutrer	11.00	43.00
Jordan		65.00
Duckhorn		65.00

Sauvignon Blanc

Seaglass	8.00	30.00
Duckhorn		50.00

Pinot Grigio

Terra D'Oro	8.00	30.00
Santa Margherita	11.00	43.00

Champagne

Avissi Prosecco	8.00	30.00
M&R Asti Spumante	9.00	35.00
Korbel Brut		30.00
Pierre Jouet Grand Brut		100.00
Moet "Nectar" Imperial		100.00
Dom Perignon		325.00

Other Whites

Montevia White Zinfandel	6.00	20.00
Schmitt Sohne Riesling	7.00	24.00
Ruffino Moscato D'Asti	7.00	24.00
Conundrum White Blend	10.00	36.00