



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> | |
| CRABMEAT AU GRATIN..... | 19 |
| <i>Jumbo Lump and Claw Crab Meat in a Cheesy Cream Sauce, Garlic Bread Points</i> | |
| TERIYAKI BEEF SKEWERS..... | 16 |
| <i>Filet Mignon, Pineapple, Sesame</i> | |

SALAD SELECTIONS

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| CHARRED ROMAINE | 9 |
| <i>Bacon, Shallots, Bleu Cheese, Grape Tomatoes, Buttermilk Ranch, Candied Pecans, Sweet Balsamic Drizzle</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

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

GRILL SELECTIONS

Proud to serve Certified Angus Beef provided by Creekstone Farms

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|--|--------------------|
| *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 |
| *DOUBLE CUT PORK CHOP 12 oz | 24 |
| <i>Boudin Stuffed, Cane Syrup Glaze.</i> | |

FAVORITES & NEW ADDITIONS

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| SALMON OSCAR | 29 |
| <i>Bronzed, Jumbo Lump Crab, Asparagus, Hollandaise</i> | |
| LOBSTER TAIL..... | 42 |
| <i>Drawn Butter, Broiled or Steamed</i> | |
| SEAFOOD PASTA..... | 22 |
| <i>Jumbo Shrimp and Lump Blue Crab, Artichokes, Angel Hair in a Scampi-Style Cream Sauce</i> | |

ENHANCEMENTS

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

SIDES

| | | | |
|----------------------------------|----|-------------------------------|---|
| PARMESAN AU GRATIN POTATOES..... | 10 | ROASTED BRUSSEL SPROUTS | 8 |
| STEAMED ASPARAGUS..... | 8 | SWEET POTATO | 7 |
| CRAWFISH MAC & CHEESE..... | 10 | BAKED POTATO | 7 |
| SAUTÉED MUSHROOMS | 7 | | |

DESSERT

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|--------------------------------------|---|------------------------------------|---|
| 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.
Water served upon request

*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 By Duckhorn | | 100.00 |
| Silver Oak | | 110.00 |
| Caymus | | 125.00 |
| Duckhorn | | 145.00 |
| Opus One | | 350.00 |

Merlot

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|----------------|------|--------|
| Menage a Trios | 9.00 | 35.00 |
| Markham | | 40.00 |
| Duckhorn | | 100.00 |

Pinot Noir

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

Other Reds

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|--------------------------|-------|-------|
| Dona Paula Estate Malbec | 10.00 | 38.00 |
| Menage a Trios Red Blend | 9.00 | 35.00 |
| Sebastiani | | 30.00 |
| Louis Jadot Beaujoulais | | 35.00 |
| Paraduxx Red Blend | | 90.00 |
| Prisioner | | 70.00 |

Chardonnay

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

Sauvignon Blanc

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| Seaglass | 8.00 | 30.00 |
| Duckhorn | | 50.00 |

Pinot Grigio

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| Terra D'Oro | 8.00 | 30.00 |
| Santa Margherita | 11.00 | 43.00 |

Champagne

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|-------------------------|------|--------|
| 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

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|--------------------------|-------|-------|
| 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 |