



Legends

STEAKHOUSE




APPETIZERS

CRAB CAKES.....	18
<i>Jumbo Lump Blue Crab, Cajun Seasonings and Herbs, Creole Remoulade</i>	
SHRIMP MICHAEL.....	21
<i>Bacon-Wrapped Jumbo Gulf Shrimp, Mozzarella, Signature Seafood Stuffing</i>	
FRIED GREEN TOMATO STACK.....	15
<i>Crawfish Remoulade, Gulf Shrimp</i>	
TERIYAKI BEEF SKEWERS.....	18
<i>Filet Mignon, Pineapple, Sesame</i>	

SALAD SELECTIONS

CHARRED ROMAINE	10
<i>Bacon, Shallots, Bleu Cheese, Grape Tomatoes, Buttermilk Ranch, Candied Pecans, Sweet Balsamic Drizzle</i>	
CLASSIC CAESAR	10
<i>Hearts of Romaine, Parmesan Shavings, House-Made Croutons, Caesar Dressing</i>	
LEGENDS SALAD	10
<i>Mixed Greens, Grape Tomatoes, Cheddar, Bacon, Shallot, Cucumber, Mushroom, Choice of Dressing</i>	

SOUP

LEGENDS SOUP	8
--------------------	---

GRILL SELECTIONS

Proud to serve Certified Angus Beef provided by Creekstone Farms

*FILET MIGNON	7 oz 38 / 11 oz 46
*RIBEYE 20 oz	48
*NEW YORK STRIP 14 oz	36
*ROAST OF PRIME RIB 16 oz	38
<i>Limited nightly availability to assure quality.</i>	
*CENTER CUT SIRLOIN 12 oz	28
*DOUBLE CUT PORK CHOP 12 oz	29
<i>Boudin Stuffed, Cane Syrup Glaze.</i>	

FAVORITES & NEW ADDITIONS

SALMON OSCAR	33
<i>Bronzed, Jumbo Lump Crab, Asparagus, Hollandaise</i>	
LOBSTER TAIL	47
<i>Drawn Butter, Broiled or Steamed</i>	
SEAFOOD PASTA	29
<i>Jumbo Shrimp and Lump Blue Crab, Artichokes, Angel Hair in a Scampi-Style Cream Sauce</i>	

ENHANCEMENTS

SAUTÉED CRABMEAT	15
HOLLANDAISE SAUCE.....	7
BÉARNAISE SAUCE.....	7
GRILLED SHRIMP.....	15

SIDES

PARMESAN AU GRATIN POTATOES.....	10	BUTTERED BROCCOLINI	8
STEAMED ASPARAGUS.....	8	SWEET POTATO	7
CRAWFISH MAC & CHEESE.....	10	BAKED POTATO	7
SAUTÉED MUSHROOMS	7		

DESSERT

CRÉME BRULÉE	8	WHITE CHOCOLATE BREAD PUDDING	10
<i>Whipped Cream, Fresh Berries</i>		<i>Caramel Rum Sauce</i>	
NEW YORK CHEESECAKE	10	CHOCOLATE FUDGE CAKE	10
<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
DAOU Cab 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

Bogle	9.00	35.00
Meiomi	11.00	40.00
La Crema		41.00
Rodney Strong		35.00
Goldeneye		110.00
Coppola Directors Cut	11.00	40.00

Other Reds

Dona Paula Estate Malbec		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
Pessimist Red Blend		60.00

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
Risata Moscato	7.00	24.00
Conundrum White Blend	10.00	36.00