

# Legends

## STEAKHOUSE

**HOURS:**  
**Thursday - Saturday**  
**5PM - 10PM**



### START

<b>*SHRIMP MICHAEL</b> Bacon Wrapped Jumbo Gulf Shrimp, Seafood Stuffing, Mozzarella	26.00
<b>CRAB CAKES</b> Jumbo Lump Blue Crab, Cajun Seasonings & Herbs, Creole Remoulade	24.00
<b>SHRIMP COCKTAIL</b> 4 Jumbo Gulf Shrimp	22.00
<b>FRIED GREEN TOMATO STACK</b> Crawfish Remoulade, Gulf Shrimp	17.00
<b>CRAB REMOULADE</b> Jumbo Lump Blue Crab Clusters	25.00
<b>LAMB LOLLIPOPS</b> 3 Succulent Lamb Chops with Pepper Jelly	25.00

### GREEN

<b>CHARRED ROMAINE</b> Bacon, Shallots, Bleu Cheese, Grape Tomatoes, Candied Pecans, Buttermilk Ranch, Sweet Balsamic Drizzle	14.00
<b>CLASSIC CAESAR</b> Hearts of Romaine, Parmesan Shavings, House made Croutons, Caesar Dressing	12.00
<b>LEGENDS SALAD</b> Mixed Greens, Grape Tomatoes, Cucumber, Mushrooms, Cheddar, Bacon, Shallot, Choice of Dressing	10.00

### GRILL

<b>ROAST OF PRIME RIB*</b> 16 ounce *AVAILABLE FRIDAY & SATURDAY LIMITED QUANTITY	44.00
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<b>NY STRIP</b> 14 ounce	45.00
<b>FILET MIGNON</b> 7 ounce 11 ounce	43.00 54.00
<b>RIBEYE</b> 20 ounce	58.00

\*To further enrich the flavor of your steak, we encourage you to try our *Garlic and Herb Maitre' d butter*.

*Your dining experience is proudly presented by:*

*Manager: Nancy Whiddon*  
*Sous Chef: Dylan Miller*  
*Kitchen: Justin Longino, Sr., Wayne Armand,*  
*Nathan Lucas*  
*Wait Staff: Candi Desselle, Lanae Williams,*  
*Deena Aragon, Joseph Gendusa III*  
*Bartender: Randi Clark*

### SOUP

<b>ONION SOUP</b>	8.00
<b>CHEF'S SELECTION</b>	10.00

### MARKET

<b>COLD WATER LOBSTER TAIL</b> Steamed or Broiled, Drawn Butter	MKT
<b>SALMON OSCAR</b> Bronzed Filet with Jumbo Lump Crab, Asparagus and Hollandaise	42.00
<b>CHICKEN MARSALA</b> Twin Roasted Breasts of chicken in a Classic Marsala Mushroom Sauce.	32.00
<b>*SEAFOOD PASTA</b> Jumbo Shrimp and Lump Blue Crab on a bed of Angel Hair Pasta in a White Wine Cream Sauce	36.00
<b>LEGENDS SIGNATURE RED SNAPPER</b> Lemon Capers Butter Sauce	32.00
<b>IBERICO PORK CHOP</b> "The Wagyu of Pork" topped with Peppercorn Crème Sauce, garlic mashed Potatoes	48.00
<b>BEEF SHORTRIBS</b> With Garlic Mashed Potatoes, topped with Cabernet Demi sauce	46.00

### CHAPEAUX

<b>SAUTEED LUMP CRABMEAT</b>	15.00
<b>*GRILLED SHRIMP</b>	15.00
<b>HOLLANDAISE</b>	7.00
<b>BEARNAISE</b>	7.00

### SIDES

<b>*CRAWFISH MAC &amp; CHEESE</b>	15.00
<b>PARMESAN AU GRATIN POTATOES</b>	13.00
<b>STEAMED ASPARAGUS</b>	10.00
<b>SAUTEED MUSHROOMS</b>	10.00
<b>SWEET POTATO</b>	10.00
<b>BAKED POTATO</b>	10.00
<b>ROASTED GARLIC MASHED POTATOES</b>	8.00
<b>ROASTED BRUSSELS SPROUTS</b>	10.00
<b>CREAMED SPINACH</b>	10.00

*A twenty percent gratuity will be added to parties of six or more.  
 Water served upon request*

**PUBLIC ADVISORY:** \*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.