START

SHRIMP MICHAEL 26.00
Bacon Wrapped Jumbo Gulf Shrimp, Seafood Stuffing, Mozzarella

CRAB CAKES 24.00
Jumbo Lump Blue Crab, Cajun Seasonings & Herbs, Creole Remoulade

SHRIMP COCKTAIL 22.00
4 Jumbo Gulf Shrimp

FRIED GREEN TOMATO STACK 20.00
Crawfish Remoulade, Gulf Shrimp

CRAB REMOULEADE 25.00
Generously Portion of Jumbo Lump Blue Crab

LAMB LOLLIPOPS 22.00
3 Succulent Lamb Chops with Mint Pepper Jelly

GREEN

CHARRED ROMAINE 14.00
Bacon, Shallots, Bleu Cheese, Grape Tomatoes, Candied Pecans, Buttermilk Ranch, Sweet Balsamic Drizzle

CLASSIC CAESAR 12.00
Hearts of Romaine, Parmesan Shavings, House made Croutons, Caesar Dressing

LEGENDS SALAD 12.00
Mixed Greens, Grape Tomatoes, Cucumber, Mushrooms, Cheddar, Bacon, Shallot, Choice of Dressing

GREEN

GRILL

ROAST OF PRIME RIB* 44.00
16 ounce
*AVAILABLE FRIDAY & SATURDAY LIMITED QUANTITY

NY STRIP 45.00
14 ounce

FILET MIGNON 43.00
7 ounce
11 ounce 54.00

RIBEYE 58.00
20 ounce

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

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.

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

Your dining experience is proudly presented by:

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Bartender: Randi Clark

SOUP

ONION SOUP 10.00
CHEF'S SELECTION 10.00

MARKET

COLD WATER LOBSTER TAIL MKT
Steamed or Broiled, Drawn Butter

SALMON OSCAR 42.00
Bronzed Filet with Jumbo Lump Crab, Asparagus and Hollandaise

CHICKEN MARSALA 32.00
Twin Roasted Breasts of Chicken in a Classic Marsala Mushroom Sauce.

*SEAFOOD PASTA 36.00
Jumbo Shrimp and Lump Blue Crab on a bed of Angel Hair Pasta in a White Wine Cream Sauce

LEGENDS SIGNATURE RED SNAPPER 42.00
Pan Seared, Lemon Caper Butter Sauce

PORK CHOP 48.00
"The Wagyu of Pork" topped with Peppercorn Cream Sauce, Garlic Mashed Potatoes

BEEF SHORTRIBS 46.00
With Garlic Mashed Potatoes, topped with Cabernet Demi sauce

CHAPEAUX

SAUTEED LUMP CRABMEAT 15.00

*GRILLED SHRIMP 15.00

HOLLANDAISE 7.00
BEARNAISE 7.00

SIDES

*CRAWFISH MAC & CHEESE 15.00

PARMÉSAN AU GRATIN POTATOES 13.00

STEAMED ASPARAGUS 10.00

SAUTEED MUSHROOMS 10.00

SWEET POTATO 10.00
BAKED POTATO 10.00
ROASTED BRUSSELS SPROUTS 10.00
CREAMED SPINACH 10.00