

# LEGENDS

Dinner House Featuring Steaks and Seafood

## APPETIZERS

### \*Fried Calamari — 12

Finished with sesame ginger & wasabi aioli.

### \*Jumbo Prawn Cocktail — 12

Lightly seasoned and poached, served with our house cocktail sauce.

### \*Dungeness Crab Cocktail — 18

Chilled crab served with our house cocktail sauce, lemon and lime.

### \*Bacon Wrapped Scallops — 13

Sweet ocean scallops hand wrapped in bacon and topped with Panko. Served on a saffron mayo.

### Spinach Artichoke Dip — 8

Artichokes, spinach, roasted garlic and shallots served with flat bread.

### Bruschetta — 6

Rustic sourdough bread topped with fresh tomatoes, basil and garlic with olive oil.

### \*Steamers — 17

Over a pound of clams steamed in a white wine, garlic and butter broth.  
Served with grilled bruschetta, lemon and clarified butter.

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## CLASSIC SALADS

### \*Chopped Cobb — 9

With smoked bacon, tomato, chopped egg and avocado with bleu cheese dressing.

\*Roast Turkey Breast - 12 • \*Chilled Salmon - 16

### Classic Caesar — 8

Crisp romaine lettuce with Parmesan cheese, croutons and creamy Caesar dressing.

\*Grilled Chicken Breast - 15 • \*Poached Prawns - 18

### Legendary Louie's — 10

Crisp greens with avocado, egg, tomato, black olives and cucumbers.

Served with your choice of dressing.

\*Bay Shrimp - 14 • \*Dungeness Crab - 21

### \*Iceberg Wedge — 9

Wedge of crisp iceberg lettuce with avocado and egg;  
topped with bacon, tomato, bleu cheese crumbles and candied hazelnuts.

\*Grilled Chicken Breast - 16 • \*Bay Shrimp - 13

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## TRADITIONAL FAVORITES

### \*Fish & Chips

2 Piece — 16 • 3 Piece — 20

Beer battered Pacific halibut served with coleslaw, house tartar sauce, lemon and French fries.

### \*Crispy Chicken Tenders — 8

Hand breaded, served with French Fries and chipotle ranch.

### \*Baby Back Pork Ribs

Half — 14 • Full — 26

Basted with a whiskey BBQ sauce. Served with French fries.

### \*Chicken Oscar — 21

Pan seared chicken breast topped with Dungeness crab and finished with Béarnaise sauce.

### \*Fried Prawns — 18

Beer battered premium tiger prawns. Served with French fries and cocktail sauce.

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## PASTAS

### Artichoke Linguine — 10

\*Sautéed Chicken — 17 • \*Sautéed Prawns — 20

Flavorful spinach and sherry cream sauce.

### \*Northwest Seafood Linguine — 18

Prawns, salmon and Alaskan cod sautéed in a roast garlic cream sauce with linguine pasta.

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## SOUPS & SIDE SALADS

### Soup of the Day

Cup — 4 • Bowl — 6

### Clam Chowder

Cup — 5.50 • Bowl — 7.50

### Mixed Field Green Salad — 4.5

### Legends Caesar Salad — 4.5

### Hazelnut Spinach Salad — 5.5

Dried cranberries, toasted hazelnuts, and bleu cheese tossed with strawberry vinaigrette.

A suggested gratuity of 17% is recommended for large parties of 8 or more. No pipes or cigars please. \*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illnesses, especially if you have certain medical conditions. Please inform your server of any known food allergies so we may better serve you.

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## STEAKS & TAILS

Served with baked bread, soup or salad. **Upgrade to a Spinach Salad or Clam Chowder — 2.50**

**Enhance your entrée by adding:** *blackened or pepper crusted upon request.*

*Scampied Mushrooms — 3, Oscar — 10, Lobster Tail — 48*

*"We proudly feature Cedar River Natural Beef."*

### **\*Baseball Cut Top Sirloin — 24**

Eight ounce certified Angus beef top sirloin char grilled to your specification.

Served with baked potato and fresh vegetables.

### **\*New York — 30**

Twelve ounce New York strip steak char-grilled to your specification.

Served with baked potato and fresh vegetables.

### **\*Filet Mignon — 28**

Six ounce choice beef tenderloin char-grilled to your specification.

Served with demi-glace, baked potato and fresh vegetables.

### **\*Porterhouse — 49**

Twenty-four ounce choice steak char-grilled to your specification.

Served with baked potato and fresh vegetables.

#### LEGENDS SPECIALTY PRIME RIB

### **\*Prime Rib**

**Eight Ounce — 23 • Twelve Ounce — 28**

Choice prime rib of beef, spiked with garlic cloves, slow roasted.

Served with creamy horseradish, gourmet au jus,

baked potato and fresh vegetables.

*Proudly Served Friday - Sunday*

### **\*Salmon Filet — 21**

Your choice of pan seared or grilled salmon filet.

Served with baked potato and fresh vegetables.

### **\*Asiago Halibut — 26**

Alaskan halibut breaded with herb and asiago cheese, accompanied with a lemon caper cream sauce. Served with the potato du jour and fresh vegetables.

### **\*Scampi Sauté — 22**

Prawns sautéed with garlic, shallots and fresh herbs. Finished with a lemon, white wine and butter sauce. Served with the potato du jour and fresh vegetables.

### **\*Lobster Tail — 58**

Cold water North Atlantic Lobster tail split and grilled.

Served with Baked potato, fresh vegetables and drawn butter.

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