

LEGENDS

Dinner House Featuring Steaks, Seafood & Pastas

APPETIZERS

***Steamers — 17**

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

Spinach Artichoke Dip — 9

Artichokes, spinach, roasted garlic and shallots, served with rustic sourdough bread.

***Prime Tenderloin Skewers — 12**

Flame grilled with drizzled avocado chimichuri sauce.

***Dungeness Crab Cocktail — 18**

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

***Jumbo Prawn Cocktail — 12**

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

***Fried Calamari — 12**

Finished with sesame ginger & wasabi aioli.

***Bacon Wrapped Scallops — 14**

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

CLASSIC SALADS

***Chopped Cobb — 10**

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

***Roast Turkey Breast — 14 • *Chilled Salmon — 17**

Classic Caesar — 9

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

***Grilled Chicken Breast — 13 • *Poached Prawns — 15**

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 — 10**

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

***Grilled Chicken Breast — 14 • *Bay Shrimp — 14**

SOUPS & SIDE SALADS

Soup of the Day

Cup—4 • Bowl—6

Clam Chowder

Cup—6.50 • Bowl—8.50

Mixed Field Green Salad — 5.5

Legends Caesar Salad — 5.5

Hazelnut Spinach Salad — 7

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.

LEGENDS HOURS

SU - TH: 5pm - 10pm

FR - SA: 5pm - 11pm

05.28.19

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LOCAL FAVORITES

***Fish & Chips**

2 Piece — 17 • 3 Piece — 21

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

***Honey Stung Fried Chicken — 12**

Crispy chicken breast made to order, served with French fries.

***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.

SIGNATURE PASTAS

***Meatball Linguine Neopolitan — 19**

Traditional Marinara and Alfredo sauce, topped with three meatballs.

***Grilled Paprika Chicken Alfredo — 17**

Savory chicken breast over a creamy roasted garlic sauce.

Spinach Artichoke Linguine — 12

Tender Linguine and sundried tomatoes in a rich sherry cream sauce.

Add *Chicken — 16 • *Prawns — 18

***Pesto Seafood Linguine — 19**

Basil pesto linguine tossed with prawns, clams, salmon and cherry tomatoes.

Zesty Tomato Penne — 12

Tossed with our flavorful basil and parmesan marinara.

Add *Chicken — 16 • *Prawns — 18

Lobster Mac and Cheese — 24

A classic dish made in house with fresh Maine lobster and creamy Tillamook cheeses.

Complete your meal by adding any of our delicious house made soups or salads.

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Featuring USDA Prime Natural Beef from Cedar River Farms.

BUTCHER'S CUTS

Served with choice of potato, soup or salad, and fresh vegetable selection.

Upgrade to a Spinach Salad or Clam Chowder — 2.50

*New York — 30

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

*Filet Mignon — 28

Six ounce beef tenderloin char-grilled to your specification.

*Top Sirloin Cowboy Cut

Twelve Ounce — 22 • Twenty Two Ounce — 32

Grilled to your specification, topped with bleu cheese compound butter.

*Rib Eye — 40

Sixteen ounce Rib Eye grilled to your specification.

*Pork Porterhouse — 22

Sixteen ounce thick cut pork porterhouse in a citrus and herb marinade.

Enhance your entrée by adding: blackened or pepper crusted upon request.
Scampied Mushrooms — 3, Oscar — 10, Lobster Tail — 48

LEGENDS SPECIALTY PRIME RIB

*Prime Rib

Eight Ounce — 26 • Twelve Ounce — 34

Prime beef, spiked with garlic cloves and slow roasted.
Served with creamy horseradish, gourmet au jus,
choice of potato and fresh vegetables.

Proudly Served Friday – Sunday

FROM THE SEA

Served with your choice of potato, baked bread, soup or salad.

Upgrade to a Spinach Salad or Clam Chowder — 2.50

*Salmon Filet — 21

Your choice of pan seared or grilled salmon filet.

*Asiago Halibut — 26

Alaskan halibut breaded with herb and asiago cheese,
accompanied with a lemon caper cream sauce.

*Scampi Sauté — 23

Prawns sautéed with garlic, shallots and fresh herbs.
Finished with a lemon, white wine and butter sauce.

*Lobster Tail — 58

Cold water North Atlantic Lobster tail split and grilled.

*Catch of the Day — Market Price

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