

Legends

STEAKHOUSE



START

SOUP

*SHRIMP MICHAEL	26
Bacon Wrapped Jumbo Gulf Shrimp, Seafood Stuffing, Mozzarella	
CRAB CAKES	24
Jumbo Lump Blue Crab, Cajun Seasonings & Herbs, Creole Remoulade	
SHRIMP COCKTAIL	22
4 Jumbo Gulf Shrimp	
FRIED GREEN TOMATO STACK	20
Crawfish Remoulade, Gulf Shrimp	
CRAB REMOULADE	25
Generously Portion of Jumbo Lump Blue Crab	
LAMB LOLLIPOPS	22
3 Succulent Lamb Chops with Mint Pepper Jelly	

ONION SOUP	11
CHEF'S SELECTION	11

MARKET

LOBSTER TAIL	39
Sweet Canadian Cold Water Tail steamed or Broiled	
SALMON OSCAR	44
Bronzed Filet with Jumbo Lump Crab, Asparagus and Hollandaise	
CHICKEN MARSALA	32
Twin Roasted Airline Breasts of Chicken in a Classic Marsala Wine and Mushroom Sauce.	
*SEAFOOD PASTA	36
Jumbo Shrimp and Lump Blue Crab on a bed of Angel Hair Pasta in a White Wine Cream Sauce	
LEGENDS SIGNATURE RED SNAPPER	42
Pan Seared, Lemon Caper Butter Sauce	
PORK CHOP	40
"The Wagyu of Pork" topped with Peppercorn Cream Sauce, Garlic Mashed Potatoes	
BEEF SHORTRIBS	46
With Garlic Mashed Potatoes, topped with Cabernet Demi sauce	

GREEN

CHARRED ROMAINE	15
Bacon, Shallots, Bleu Cheese, Grape Tomatoes, Candied Pecans, Buttermilk Ranch, Sweet Balsamic Drizzle	
CLASSIC CAESAR	13
Hearts of Romaine, Parmesan Shavings, House made Croutons, Caesar Dressing	
LEGENDS SALAD	13
Mixed Greens, Grape Tomatoes, Cucumber, Mushrooms, Cheddar, Bacon, Shallot, Choice of Dressing	

GRILL

ROAST OF PRIME RIB*	46
16 ounce	
*AVAILABLE FRIDAY & SATURDAY LIMITED QUANTITY	
NY STRIP	47
14 ounce	
FILET MIGNON	
7 ounce	46
11 ounce	56
RIBEYE	58
20 ounce	
*Add a Cold Water Lobster Tail to Any Steak	35

*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., Aaron LaCombe
Hostess: Madison Bryant
Wait Staff: Candi Desselle, Lanae Williams
Deena Aragon, Joseph Gendusa III
Bartender: Randi Clark*

CHAPEAUX

SAUTEED LUMP CRABMEAT	17
HOLLANDAISE	8
BEARNAISE	8

SIDES

*CRAWFISH MAC & CHEESE	16
PARMESAN AU GRATIN POTATOES	14
STEAMED ASPARAGUS	11
SAUTEED MUSHROOMS	11
SWEET POTATO	11
BAKED POTATO	11
ROASTED BRUSSELS SPROUTS	11
CREAMED SPINACH	11

*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.