



Spring Dinner Menu

Starters

Sautéed Maryland Crab Cake with Remoulade Sauce.....\$9.50	Chicken Quesadilla with Ancho Aioli.....\$11.50	
Mozzarella Marinara \$8.95	Hot Wings.....\$9.50	Shrimp Spring Rolls with Spicy Asian Slaw.....\$10.95
Baked French Onion Soup.....\$5.95	Legend Chili.....\$5.95	Soup of the Day.....bowl \$4.95 cup .\$.3.25

Legend Salad ~ fall greens, berries, orange segments, raspberry dressing, curried almonds and won-tons.....\$5.95
Chopped Salad ~ baby romaine and iceberg lettuce with tomatoes, bacon, cucumbers, hard-cooked eggs, peppers, red onion and black olives, chopped and tossed with ranch dressing; garnished with cheese and croutons.....\$6.95
Caesar Salad ~ chopped romaine lettuce tossed with a traditional Caesar dressing, grated parmesan and fresh baked croutons; garnished with anchovy fillets. (Available with grilled beef steak, rotisserie chicken or grilled fish of the day for an additional cost).....\$5.95

Pizzas

Pizzas are handmade to order with your choice of toppings and come in medium (12") and large (16") sizes. \$.75 per topping/medium; \$1.00 per topping large. Toppings include peppers, onions, ripe olives, tomatoes, mushrooms, pepperoni and Italian sausage. Medium \$10.50 Large \$14.50
Pizza Margherita ~ homemade tomato sauce, fresh mozzarella, basil and estate olive oil.....med. \$11.50 lg. \$15.50
Pizza Bianca ~ four cheeses, cream and caramelized onions.....med. \$11.50 lg. \$15.50

Grill and Rotisserie

Beef Flatiron Steak* Frites ~ 8oz. grilled to order, with garlic herb butter and thin-cut French fries.....\$18.00
Beef Filet Mignon* ~ 8oz. grilled to order, with haystack onion rings and red wine sauce.....\$32.50
Beef Top Sirloin Steak* au Poivre ~ 10 oz. grilled to order, with cracked peppercorns and red wine sauce.....\$22.00
Berkshire Pork Chop* ~ 10 oz. grilled medium-well, topped with Boursin cheese and served with creamed sweet corn and crispy fried leeks.....\$22.50
Barbequed Back Ribs ~ tender pork back ribs in a spicy barbeque sauce.....full rack \$25.50 half rack \$16.50
Rotisserie Bell & Evans Chicken ~ half of a naturally-raised, antibiotic and hormone-free chicken, partially deboned and served with mashed potatoes and gravy.....\$19.95

Saute Specials

Breaded Pork Scaloppini Parmagiana ~ thinly pounded pork cutlets, lightly breaded, pan-fried, topped with mozzarella, marinara, and parmesan; served with fettuccini tossed with roasted garlic and chopped basil.....\$16.50
Sautéed Alaskan Halibut with Toasted Cashews and Buerre Noisette ~ fresh, line-caught Alaskan halibut, lightly dusted with seasoned flour, sautéed, topped with cashews toasted in browned butter and served with sauteed fresh spinach.....\$22.00
Sautéed Chicken Breast with Lemon and Ginger ~ boneless chicken breast, sautéed and finished with a light lemon buerre blanc flavored with a touch of fresh ginger and garnished with toasted pine nuts.....\$19.95
Pan-Fried Walleye with Shrimp Remoulade ~ lightly battered walleye, pan-fried, topped with sautéed shrimp and remoulade sauce.....\$23.95

Tonight's Specials

Hearth Roasted Duck Breast and Grilled Quail with cherry Balsamic Reduction-one seared to order duck breast and grilled quail with door county cherries balsamic and Cabernet Sauvignon reduction.....\$21.95
Shrimp Scampi with Capellini Pasta ~ sautéed shrimp in garlic, shallots and white wine finis with coltibuono Sicillian extra virgin olive oil and over capellini pasta with crab leg meat and finished with a light lemon butter sauce.....\$19.50
Pan Seared Rushing Water trout with grilled gulf Shrimp Finish with Pico De Gallo- lightly dusted season and pan seared trout, rosemary garlic grilled gulf shrimp finish with pico de gallo.....\$20.50

“Government mandated advisory statement: “Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.”