

Main Dining Room Menu

Soup and Starters

Soup Du Jour Cup 3.95...Bowl 5.50

Maui Onion Rings 7.50

Ale battered colossal spiced onion rings served with house made ketchup and garlic aioli

Boneless Wings or Drummies 8.75

Tossed in either buffalo sauce, Asian Sticky glaze (spicy) or honey BBQ sauce. Served with ranch for dipping and celery sticks

Fried Calamari 12.00

Marinated in buttermilk and spices served crispy with spicy tomato sauce and parmesan cheese

Garden Fresh Salads

Legends House Salad 6.50

House greens, cherry tomatoes, cucumbers, red onions, fresh mozzarella cheese and croutons topped with honey shallot vinaigrette

Classic Caesar Salad 7.25

Chopped romaine hearts, tossed in our house made Caesar dressing and house made croutons

Golfers Salad 7.25

Greens, cherry tomatoes, bacon, boiled egg and bleu cheese crumbles with bleu cheese dressing

Dressing: Honey Shallot, Balsamic Vinaigrette, Honey Mustard, Ranch, Blue Cheese, Olive Oil and Vinegar

House Specialties

Includes a starter salad and choice of two sides

All steaks served with roasted garlic butter and mushrooms

Beef Tenderloin Filet 4 oz 22.00...8 oz 32.00

New York Strip 14oz 28.00

Cowboy Steak 16oz 28.00

Double Cut Pork Rib Chop 23.50

Apple cider mustard glaze

Ocean Fresh Seafood Market Price

Chefs daily selection bough in small quantities to insure freshness, never frozen subject to availability

Side Choices: Bake Potato, Au gratin croquette, loaded baked potato, macaroni and cheese, seasonal vegetable medley, waffle fries, fresh broccoli, Brussels sprouts with fire roasted fuji apples and pecan butter

\$3.00 split charge on entrees