

# Legends Dinner

Gluten Free 

## menu

 Vegetarian

### Starters

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French Onion Soup  
Brioche crouton, melted Swiss

 Crispy Chicken Wings  
24 hour marinated, lightly  
dusted, rosemary aioli

Coconut Shrimp  
Duck dipping sauce

Filet Sliders  
Marinated sliced filet mignon,  
melted smoked gouda, crispy  
Vidalia onion straws, brioche bun

 Shrimp Cocktail  
5 jumbo shrimp, Old Bay,  
cocktail sauce

Sampler Platter  
5 wings, 3 coconut shrimp, half  
order filet sliders

### Fresh Greens

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Asian Chicken Salad  
Sesame glazed chicken, Napa  
cabbage, red cabbage, shredded  
carrots, scallions, sliced almonds,  
tomatoes, mandarin oranges, whole  
baby corn, ginger dressing

Pear & Beet Delight   
Arcadian greens, baby arugula,  
Bosc pears, craisins, gorgonzola  
crumbles, roasted brined beets,  
candied pistachios, strawberry  
poppy vinaigrette

Fall Shrimp Salad  
Chilled jumbo shrimp, golden  
beets, mixed greens, red cabbage,  
cauliflower, sunflower seeds,  
sourdough croutons, yellow grape  
tomatoes, apple cider vinaigrette

### Healthy Lifestyle

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Grilled Cauliflower  
  Steak  
Chimichurri marinated  
grilled cauliflower steak,  
avocado salsa, cotija

Herb Roasted  
 Chicken  
Oven roasted half rotisserie  
chicken, lemon thyme jus

Cedar Plank  
 Salmon  
Cedar wood roasted  
Atlantic salmon, honey  
mustard glaze, baked sweet  
potato, asparagus



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Scan for wine list, cocktails  
and specialty coffees

### Mains

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#### NY Strip Steak

12 oz. New York strip steak, wild mushrooms, tarragon maître d' butter, crispy goat cheese mashed potatoes, green beans, demi glace



#### Chopped Steak

Sautéed onions and mushrooms, mashed potatoes, asparagus, demi glace

#### Beef Short Ribs

Pomegranate molasses demi glace, savory herbed orzo, asparagus, natural jus

#### Lobster Ravioli

Handmade lobster ravioli, saffron lobster nage, sweet peas, tomato concasse

#### Neptune Delight

Chef's daily seafood creation

#### Pecan Crusted Chicken

Pecan crusted Frenched chicken breast, fruited basmati rice, roasted asparagus, apricot chutney, vanilla bean beurre blanc

#### Pan Seared Scallops

Savory herbed orzo, sautéed spinach, tomato concasse, crispy leeks, toasted fennel butter drizzle

#### Shrimp Alasandro

Sautéed shrimp, grilled artichokes, roasted tomatoes, mushrooms, spinach, feta, tomato butter sauce, capellini



#### Spaghetti Squash Pesto



Oven roasted spaghetti squash, crushed tomatoes, bell peppers, capers, olives, eggplant caponata, pesto puttanesca

### Club Classics

#### Veal Française

Sautéed egg battered veal cutlet, mashed potatoes, sautéed broccoli, lemon beurre blanc

#### Meatloaf

House made veal, beef and pork meatloaf, mashed potatoes, asparagus, mushroom gravy

#### Crispy Asian Duck

Half roasted crispy duck, fried rice, sautéed broccoli, hoisin plum sauce

#### Roasted Chicken Pot Pie

Pulled rotisserie chicken, garden vegetables, mushrooms, puff pastry

Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness especially if you have certain medical conditions