



# Legends

## STEAKHOUSE



### Start

<b>SHRIMP MICHAEL</b> Bacon-wrapped jumbo gulf shrimp, seafood stuffing, mozzarella	<b>18</b>	<b>AHI TUNA</b> Sesame-crusted, mixed greens, sambal mayonnaise, honey soy sauce, won ton points	<b>15</b>
<b>CRAB CAKES</b> Jumbo lump blue crab, cajun seasonings and herbs, creole remoulade	<b>16</b>	<b>BROILED BLUE CRAB CLAWS</b> Garlic herb butter, parmesan cheese, baguette	<b>16</b>
<b>SHRIMP COCKTAIL</b> Jumbo gulf shrimp, horseradish cocktail	<b>16</b>	<b>TERIYAKI BEEF SKEWERS</b> Filet mignon, pineapple, sesame	<b>16</b>

### Green



<b>BABY SPINACH SALAD</b> Strawberries, blueberries, honey goat cheese, candied pecans, balsamic vinaigrette	<b>8</b>	<b>CLASSIC CAESAR</b> Hearts of romaine, parmesan shavings, housemade croutons, Caesar dressing	<b>8</b>
<b>CHARRED ROMAINE</b> Bacon, shallots, bleu cheese, grape tomatoes, candied pecans, buttermilk ranch, sweet balsamic drizzle	<b>8</b>	<b>LEGENDS SALAD</b> Mixed greens, grape tomatoes, cucumber, mushrooms, cheddar, bacon, shallot, choice of dressing	<b>8</b>

### Soup

<b>TRINITY ONION SOUP</b>	<b>8</b>	<b>SOUP DU JOUR</b>	<b>8</b>
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### Hours

TUESDAY- THURSDAY 5PM - 10PM  
FRIDAY- SATURDAY 5PM - 11PM



\*The Tunica-Biloxi Evnironmental Health Department requires us to inform you that consuming raw or undercooked meats, poultry, seafood, shellfish, oysters or eggs may increase your risk of food borne illness.  
A 20% gratuity will be added to parties of six or more.



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### Grill

<b>ROAST OF PRIME RIB*</b> 16 ounce <b>ONLY AVAILABLE FRIDAY AND SATURDAY UNTIL THE ITEM RUNS OUT</b>	<b>30</b>	<b>FILET MIGNON</b> 7 ounce 11 ounce	<b>28</b> <b>36</b>
<b>BONE-IN RIBEYE</b> 22 ounce	<b>45</b>	<b>RIBEYE</b> 14 ounce	<b>32</b>
<b>NY STRIP</b> 14 ounce	<b>32</b>		

### Market

<b>LOBSTER TAIL</b> Steamed or broiled, drawn butter	<b>32</b>	<b>SALMON OSCAR</b> Bronzed, jumbo lump crab, asparagus, hollandaise	<b>29</b>
<b>DOUBLE CUT PORK CHOP</b> Boudin-stuffed, creole mustard, Steens cane syrup glaze	<b>30</b>	<b>SEARED CHICKEN BREAST</b> Shiitake and cremini mushrooms, scallions, marsala cream sauce	<b>24</b>
<b>GRILLED GULF REDFISH</b> Shrimp, artichoke, white wine cream sauce	<b>28</b>		

### Sides

<b>CRAWFISH MAC &amp; CHEESE</b>	<b>10</b>	<b>SAUTEED MUSHROOMS</b>	<b>7</b>
<b>PARMESAN AU GRATIN POTATOES</b>	<b>10</b>	<b>ROASTED BRUSSELS SPROUTS</b>	<b>8</b>
<b>CREAMED CORN BRULEE</b>	<b>8</b>	<b>SWEET POTATO</b>	<b>6</b>
<b>STEAMED ASPARAGUS</b>	<b>8</b>	<b>BAKED POTATO</b>	<b>6</b>
<b>CREAMED SPINACH</b>	<b>8</b>		

### Chapeaux

<b>STEAMED OR BROILED LOBSTER TAIL</b>	<b>18</b>	<b>GRILLED SHRIMP</b>	<b>10</b>
<b>PAN SEARED FOIE GRAS</b>	<b>11</b>	<b>HOLLANDAISE</b>	<b>5</b>
<b>SAUTEED LUMP CRABMEAT</b>	<b>10</b>	<b>BEARNAISE</b>	<b>5</b>

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