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LEGENDS  
RESTAURANT

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## APPETIZERS

### Blueberry Pulled Pork Flat Bread \$9

Grilled flat bread topped with slowly braised pork tossed with sweet & tangy blueberry BBQ sauce, banana peppers, cheddar cheese and balsamic drizzle

### Fried Fresh Mozzarella \$9

Fresh mozzarella hand-breaded and fried golden brown, fresh tomato sauce and basil, finished with a dash of smoked black pepper

### Classic Shrimp Cocktail \$10

5 plump Gulf shrimp served with Legends' own cocktail sauce

### Buffalo Wings \$10

8 all-American wings tossed with a sweet & spicy wing sauce. Served with carrot & celery sticks and cool bleu cheese.

### BLT Quesadilla \$8

Tortilla brushed with avocado-ranch sauce and filled with bacon, finely chopped tomatoes, romaine lettuce and shredded mozzarella cheese

### Risotto du Jour \$8

Tender and creamy arborio rice prepared with fresh *Maine* ingredients

## SOUPS

### New England Clam Chowder

Cup - \$7 Bowl - \$8

### Soup du Jour

Cup - \$7 Bowl - \$8

### Chilled Cranberry Apple

Cup - \$6 Bowl - \$7

## SALADS

### Maine Market Salad

Tender *Maine* baby greens, diced local tomatoes, cucumbers & grated carrot

Small - \$6 Dinner - \$8 Grilled Chicken - \$10 Grilled Shrimp - \$12

### Classic Caesar

Chopped romaine tossed with creamy caesar dressing & topped with shaved parmesan and house-made croutons

Small - \$6 Dinner - \$8 Grilled Chicken - \$10 Grilled Shrimp - \$12

### Summit Salad

Tender greens tossed in Legends' maple-mustard vinaigrette & topped with shredded cheddar cheese, raisins, dried cranberries, diced apples and candied walnuts

Small - \$7 Dinner - \$10 Grilled Chicken - \$12 Grilled Shrimp - \$14

Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness - especially if you have certain medical conditions.

## ENTRÉES

### Pineland Farms Grilled Rib Eye \$28

14oz rib eye steak – all natural and grown in *Maine*. Char-broiled to your liking and dressed with a balsamic demi glaze or Legends' spicy steak sauce.  
Served with tri-color potato hash and roasted seasonal vegetable.

### North Peak Flat Iron Steak \$20

Seasoned with sea salt and smoked black pepper, then grilled and topped with Legends' chipotle butter.  
Served with tri-color potato hash and roasted seasonal vegetable.

### Legends' Steak Tip Salad \$14

Crisp romaine tossed with parmesan-peppercorn dressing and topped with grilled beef tips, cucumbers, diced tomato, roasted corn, artichoke hearts, shredded cheese

### Legends' Burger \$9

6oz fresh, certified angus beef patty, grilled to your liking and topped with cheddar cheese and honey-cured bacon. Served with crisp french fries.

### Fresh Atlantic Haddock \$16

Fillet slow-baked with a *Maine* shrimp, spinach and artichoke aioli.  
Served with garden rice pilaf, oven-roasted tomatoes and seasonal vegetable.

### Oven-Roasted Atlantic Salmon \$17

Roasted with white wine and herbs, topped with a sour cream, cucumber and dill relish. Served with garden rice pilaf and seasonal vegetable.

### Lobster Scampi \$20

Succulent *Maine* lobster sauteed in olive oil, herbs, diced local tomatoes, baby spinach and artichoke hearts. Finished with a splash of white wine and European butter, served over angel hair pasta.

### Seared Statler Breast of Chicken \$17

10oz bone-in breast dressed with a port wine & cranberry-walnut jus lie, on a bed of garden rice pilaf and wilted spinach

### Grilled Pork Tenderloin \$16

Medallions of pork tenderloin cooked medium, brushed with a sweet & spicy jalapeno-peach glaze. Served with oven-roasted potatoes and seasonal vegetable.

### Tuscan Bruschetta \$14

Roasted garlic bread, grilled and topped with a saute of roasted tomatoes, squash, artichoke hearts, capers and baby spinach - finished with aged balsamic.

## DESSERT

Chef's Selection





## WINE BY THE GLASS

**Carpene Malvoti Prosecco DOC Extra Dry** Prosecco di Conegliano DOC, Italy

*Delicate and fruity with a hint of apple* \$9 glass / \$40 bottle

**Santa Rita, 120 Sauvignon Blanc** Central Valley, Chile

*Flavors of citrus fruits-grapefruit and lemon peel that lend a fresh balance of tropical fruit* \$9 glass / \$36 bottle

**William Hill Vineyards Chardonnay** California

*Flavors of white peach and ripe pear, toasty oak, vanilla and coconut* \$7 glass / \$28 bottle

**Tortoise Creek, Pinot Noir** Languedoc, France

*Cherry and raspberry, fruity with a smooth finish* \$9 glass / \$36 bottle

**Red Rock Merlot** California

*Lush concentrations of black cherry, plum & boysenberry complemented by soft tannins* \$7 glass / \$28 bottle

**William Hill Vineyards Cabernet Sauvignon** California

*Intense black and blue fruit aromas and flavors with layers of licorice and spice* \$7 glass / \$28 bottle

**Louis Martini Cabernet Sauvignon** Central Coast, California

*Red cherry, blackberry and fresh sage with layers of chocolate and vanilla* \$10 glass / \$40 bottle

## WINE BY THE BOTTLE

**Sofia Coppola, Blanc de Blanc, Monterey County, California \$48**

*Scent of pineapple, peach & lemon-lively on the palate with charming floral notes and hint of fig*

**Gosset Brut Excellence \$90**

*Aromas of pear and honeysuckle perfume. A balanced champagne with a long, expressive finish.*

**Dr. Loosen, Riesling Q.B.A., Mosel, Germany \$32**

*Clean with notes of apple and pear, honeysuckle and a hint of citrus*

**Pierre Sparr, Pinot Gris, Alsace, France \$46**

*A concentrated white wine with the aromas of lychee, peach and hazelnuts*

**Pine Ridge, Chenin Blanc-Viognier, Napa, California \$38**

*Lively citrus and bright tropical fruit flavors are offered up alongside a supple texture*

**St. Michael Eppan, Pinot Grigio, Alto Adige, Italy \$36**

*Dry and smooth on the palate, and leaves a long, pleasant aftertaste*

**Laboure-Roi, Pouilly Fuisse A.C., Burgandy France \$45**

*Aromas of hazelnut, marzipan and buttery bread-supple, plump and lingering in the mouth*

**Kunde, Chardonnay, Sonoma, California \$46**

*Fuji apples, bread dough and a touch of oak followed with mandarin oranges, cinnamon and nutmeg*

**Artesa, Merlot, Napa, California \$50**

*Aromas of rich and creamy oak behind dense dark fruit with concentrated plum and cherry*

**Marquis Phillips, Shiraz, McLaren Vale, Australia \$46**

*A dense, silky palate, rich and super-ripe with bitumen, molasses and vanilla*

**Sierra Cantabria, Crianza, Rioja, Spain \$48**

*Deep cherry and plum scents, zestier red fruits on the palate, fine-grained tannins and mineral*

**Alexander Valley, Zinfandel "Sin Zin", Alexander Valley, CA \$50**

*Boysenberry & strawberry fruit on the nose and palate, backed by fresh ground black pepper notes*

**Justin, Cabernet Sauvignon, Paso Robles, California \$55**

*Layers of red & black fruit finished by vanilla, caramel and butterscotch from the new American Oak*

**Honig, Cabernet Sauvignon, Napa, California \$60**

*Blackberry, cherry and plum fruit aromas and flavors are accented by vanilla, allspice and cocoa*

