



MAIN MENU SERVED 11AM TIL CLOSE

APPETIZERS

CHICKEN WINGS \$19

Half a dozen wings tossed in Kansas City Dry Rub or your choice of sauce: Lemon Pepper, Buffalo, Thai Sweet Chili, BBQ, Garlic Parmesan, or Truth Sauce.

HAND-BREADED FROG LEGS \$16

Half a pound of frog legs served with cocktail sauce and bistro sauce.

LEGENDS NACHOS \$17

Cheese dip, green onions, pico de gallo, and sour cream on house tortilla chips. Served with your choice of grilled chicken, smoked brisket, or grilled shrimp.

BEER-BATTERED FRIED PICKLES \$11

Served with Cajun dipping sauce.

BEER-BRAISED CHILI \$11

Bold and hearty chili made with 100% Black Angus beef, slow-cooked with craft beer, fire-roasted tomatoes, and smoky spices. Topped with sour cream, cheddar cheese, and green onions.

SMOKED BRISKET QUESADILLA \$17

Chopped smoked brisket and crispy Petit Jean bacon with cheddar-jack cheese on a crispy tortilla served with lettuce, sour cream, and pico de gallo. Served with sweet and smoky BBQ sauce and ranch.

BURGERS

SERVED WITH **HOUSE FRIES OR HOUSE SALAD**

LEGENDS CLASSIC CHEESEBURGER \$18

Half a pound of our signature chuck, brisket, and short rib blend on a brioche bun with cheddar cheese, lettuce, and tomato.

DELTA BBQ BURGER \$19

Half a pound of our signature chuck, brisket, and short rib blend on a brioche bun with tangy BBQ sauce, cheddar cheese, provolone cheese, lettuce, tomato, onion, and pickle. Topped with a house-breaded onion ring.

IMPOSSIBLE™ BUFFALO BURGER \$18

Vegan patty with lettuce, tomato, onion, pickle, buffalo sauce, veganaise, and avocado. Served on a brioche bun.

ADD TO ANY BURGER:

PETIT JEAN BACON \$3 • GRILLED MUSHROOMS & ONIONS \$2.50

ENTRÉES

CHILI CHIPOTLE SHRIMP \$16

Tender fried shrimp and crisp broccoli tossed in a savory chipotle sauce, topped with toasted sesame seeds.

CHICKEN DINNER \$16

Two pieces of our signature fried or roasted chicken. Served with your choice of two sides. Substitute additional chicken breast for \$2.25.

BABY BACK RIBS

\$30 HALF RACK / \$36 FULL RACK

Choice of Sweet & Smoky BBQ Sauce or Chili Chipotle Sauce. Served with your choice of two sides.

CRISPY CHICKEN TENDER BASKET \$17

Hand-battered tenders with your choice of dipping sauce. Served with house fries.

SOUTHWEST CHICKEN SALAD \$19

Mixed greens, hand-battered chicken tenders, Petit Jean bacon, tomatoes, cilantro, mixed cheese, corn salsa, avocado, and tortilla strips topped with chipotle ranch dressing. Substitute Blackened Salmon for \$4.

SANDWICHES

SERVED WITH **HOUSE FRIES OR HOUSE SALAD**

BLT \$17

A mound of crispy thick cut Petit Jean bacon, lettuce, tomato, and mayo on toasted sourdough bread.

CHEESE STEAK \$20

Thinly sliced ribeye steak served on a soft Amoroso roll with grilled onions, grilled peppers, mushrooms, and cheese sauce.

PASTRAMI ON RYE \$16

Half a pound of pastrami, sauerkraut, Swiss cheese, and our homemade bistro sauce, served on toasted rye bread.

CHOPPED BRISKET \$18

Smoked brisket tossed in BBQ sauce on a soft bun. Served with coleslaw, pickles, and onions on the side.

WINNER'S CLUB \$16

Our famous triple-decker club sandwich made with oven roasted turkey, ham, Petit Jean bacon, Swiss and cheddar cheese, lettuce, tomato, and mayo. Served on your choice of sourdough or rye bread.

BLACKENED SALMON \$19

Half a pound blackened salmon filet, cucumber slaw, avocado spread, spring mix, and our homemade bistro sauce on a ciabatta bun.

BLACK JACK CHICKEN \$17

Blackened chicken, pepper jack cheese, Petit Jean bacon, bistro sauce, lettuce, and tomato on a ciabatta bun.

AN 18% SERVICE FEE WILL BE ADDED TO PARTIES OF 6 OR MORE. DURING HIGH VOLUME TIMES WE CAN ONLY ACCOMMODATE PARTIES OF 6 OR LESS.

COMPS: MUST PRESENT ID; NON-TRANSFERABLE; MAXIMUM OF \$100 EACH VISIT, PER TABLE, PER TRANSACTION, PER DAY.

STEAKS

100% BLACK ANGUS BEEF
PREPARED TO YOUR SPECIFICATIONS

- RIBEYE \$37**
Served with two sides.
- NY STRIP \$37**
Served with two sides.
- SIRLOIN \$28**
8 oz. Served with two sides.

ADD GRILLED MUSHROOMS & ONIONS \$2.50

SIDES

- House Fries \$5
- House-Breaded Onion Rings \$6.50
- Sweet Potato Fries \$5
- Baked Potato \$5
- Loaded Baked Potato \$8.50
- Bacon Mac & Cheese \$5
- Coleslaw \$5
- Baked Beans \$5
- Side Salad \$5
- Cauliflower & Broccoli Gratin \$5

FISH & SEAFOOD

- CATFISH BASKET \$17**
Fried or blackened. Served with house fries, tartar sauce, and sliced onion.
- LUCKY 7 SEAFOOD PLATTER \$37**
A variety of shrimp, frog legs, catfish, and two 2 ounce lobster tails. Served with house fries, tartar, cocktail, and bistro sauces.

DESSERTS

- MOLTEN CHOCOLATE CAKE \$8**
Served with vanilla bean ice cream and chocolate sauce.
- CHEESECAKE \$10**
Served with strawberry topping.
- CHOCOLATE CHIP BREAD PUDDING \$8**
Brioche bread, chocolate chips, and bourbon sauce.
Served with vanilla bean ice cream.
- LEMON GLAZED POUND CAKE \$8**
Homemade pound cake served with fresh lemon glaze.
- BOURBON PECAN PIE \$10**
Served with caramel sauce.
- STRAWBERRY CREAM CAKE \$10**
Served with fresh strawberries and toppings.

AVAILABLE 7 DAYS A WEEK

BREAKFAST

AVAILABLE 7AM TIL 11AM

SERVED WITH HOME FRIES

- CLASSIC EGGS BENEDICT \$17**
House-made biscuits, Petit Jean ham, two poached eggs, and hollandaise sauce.

- DELTA BENEDICT \$17**
House-made biscuits, thick cut Petit Jean ham, two poached eggs, southern sausage gravy, and crumbled bacon.

- FRIED CHICKEN & ENGLISH MUFFIN BENEDICT \$18**
Toasted English muffin, fried chicken breast, bacon jam, two poached eggs, and hollandaise sauce.

- BREAKFAST PLATE \$12**
Two eggs cooked any style and your choice of Petit Jean ham, bacon, or sausage, and whole wheat toast.

- OMELETTE \$14**
CHOOSE: THREE-CHEESE • VEGETABLE • MEAT
With toast and your choice of Petit Jean ham, bacon, or sausage.

- HEALTHIER OPTIONS**
- FRESH SEASONAL FRUIT PLATE \$6**
- GRANOLA AND YOGURT \$8**
Served with fresh seasonal fruit.
- GLUTEN-FREE TOAST \$8**

OATMEAL \$5

CREAMY SOUTHERN GRITS \$5

FRESH
BREWED

COFFEE \$4
TEA \$1.99

JUICE \$4
Orange, Cranberry,
Apple, Grapefruit, Tomato

BEVERAGES

COCKTAILS \$9.25

- MAI TAI**
Rum, Triple Sec, amaretto, orange juice, pineapple juice, dark rum
- THE "LIONS" MARGARITA**
Tequila, Triple Sec, Legends margarita mix, mango purée
- BLUE ISLAND**
Don Julio Blanco, Blue Curaçao, coconut cream, pineapple juice, lime juice
- ACE OF HEARTS**
Vodka, berry syrup, mint, club soda
SEE OUR FULL BEVERAGE MENU FOR MORE

BEER \$5.25

DOMESTIC

IMPORT

LOCAL

- | | | | |
|------------------------|-------------|-----------------------------|----------------|
| Budweiser | Busch Light | Miller Lite | Michelob Ultra |
| Bud Light | Blue Moon | Coors Light | |
| Corona | Dos Equis | Modelo | Heineken |
| LOST 40 | | DIAMOND BEAR | |
| Love Honey Light Lager | | Victory Pale Ale | |
| 2nd Rodeo Light Lager | | Little Red Strawberry Lager | |

FOUNTAIN DRINKS \$1.99