



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.

ASIAN GLAZED PORK BELLY \$20

Eight crispy pork belly bites tossed in a sweet and savory Asian glaze, served over fresh Asian slaw, and finished with toasted sesame seeds.

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 \$19

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

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.

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

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.

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

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.

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.

* CONSUMING RAW AND/OR UNDERCOOKED FOODS MAY INCREASE THE RISK OF FOODBORNE ILLNESS.

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