

February Features

Fried Shrimp Appetizer

Tail on butterflyed shrimp dusted in seasoned bread crumbs and fried to a golden brown. Served with a spicy Italian tomato sauce. \$8.25

12oz New York Strip

Grilled to your liking and basted in garlic & herb butter. Served with fresh vegetable and starch of the day and your choice of soup or salad. \$17.95

Great with a glass of Mirassou Pinot Noir.

Pork Fajita de la Casa

Seared pork loin with chopped jalapeños, Legends' own salsa, Spanish onions, Monterey Jack and cheddar cheeses, flour tortillas and fresh avocado. \$11.95

Pair your fajitas with with a 24 oz. Corona.

Sautéed Pollock

Lightly dusted with Italian bread crumbs, sautéed to perfection, and topped with a spicy tomato cream sauce. Served with fresh vegetable and starch of the day and your choice of soup or salad. \$13.95

Try it with a glass of Apothic Red of California.

Local Yellow Perch

Lightly seasoned with sea salt and sautéed to perfection. Served with lemon butter, fresh vegetable, starch of the day and your choice of soup or salad. \$14.95

Perfect with a glass of McWilliams Chardonnay.

7 Days of Specials - Every Week!

Join us on Sundays and try one of these Sunday only features.

Sunday Specials

1/2 lb Burger

With any one of our 13 toppings. \$5

Roasted Pork Dinner

With apple and sage dressing, vegetables, starch selection and a soup or salad. \$7.95

ND Waffle

With fruit topping, whipped cream, and three slices of thick cut smoked bacon. \$9.95

Western Omelet

A three egg omelet filled with ham, green pepper, onions, and American cheese. Served with herb roasted potatoes and a fresh fruit kebab. \$8.95

Legends Skillet

Two fresh eggs scrambled with caramelized onions, green peppers, corned beef, and topped with Swiss cheese. Served with herb roasted potatoes and a fresh fruit kebab. \$9.95