

FULL DINNER BUFFET AVAILABLE \$28.00

STARTERS

starters

SHRIMP COCKTAIL

Jumbo Poached Prawns, Cocktail Sauce (United States Grown And Chemical Free) 14.00

SOUVENIR BUCKET OF CARIBBEAN CHICKEN WINGS

Jumbo Fried Chicken Wings With A Sweet And Spicy Sauce 12.95
Substitute Boneless 15.00

LEGENDS FULLY LOADED NACHOS

Tomatoes, Olives, Jalapenos, Scallions, Chili, Fresh Salsa, Sour Cream, Guacamole 12.00

CHICKEN QUESADILLA

Marinated Chicken Thighs, Grilled Peppers, Onions, Shredded Jack Cheese 12.00

DRUNKEN MUSSELS

PEI Mussels Sautéed With Garlic, Tomato, White Wine, Butter, And Toasted Ciabatta Bread 12.00

SEA SCALLOPS IN BACON

U10 Scallop Wrapped In Apple Smoked Bacon Topped With A Scampi Butter 14.00

SOUVENIR BUCKET OF CHIPS AND DIP

Fried Fresh Potato Chips Served With Onion Dip 7.00

TOMATO MOZZARELLA SALAD

Fresh Mozzarella, Lucky Tomato, Micro Basil, Basil Oil And Aged Balsamic 9.00

SOUPS & SALADS

soups & salads

TOSSED CAESAR SALAD

Crisp Romaine Tossed With Foccacia Croutons And A Creamy Caesar Dressing 11.00 Add Chicken 14.00

TOSSED WILD GREENS

With Dijon Vinaigrette, Candied Walnuts And Crumbled Goat Cheese 11.00
Add Chicken 14.00

ICEBERG WEDGE SALAD

Bleu Cheese Dressing, Maytag Bleu Cheese, Cucumber Noodle And Pickled Onions Topped With Chopped Bacon 12.00

PULLED CHICKEN TACO SALAD

Served In A Tortilla Shell. Diced Tomato, Shredded Cheese, Sliced Olives, Field Greens, Pulled Chicken, Crushed Tortilla and Fresh Lime 14.00

CHILI CON QUESO

Fresh Made Chili Served With Tortillas And Cheese 8.00

NEW ENGLAND CLAM CHOWDER

Local Clams, Diced Potato, Celery, Salt Pork, And Cream 8.00

FRENCH ONION SOUP

Traditionally Prepared With Foccacia Croutons And Swiss Cheese Gratinee 8.00

Menu prices are not inclusive of a 15% automatic gratuity and 6.25% MA sales tax.

PANINIS & SANDWICHES

paninis & sandwiches

THE NORTH END

Thinly Sliced Prosciutto, Salami, Mortadella, Hot Capicola, Mozzarella Cheese, Roasted Garlic And Basil Spread On A Sub Roll Turned Inside Out 13.00

ROAST BEEF

Sliced Roast Beef, Caramelized Onions And Horseradish Dijon On Texas Toast 13.00

TRIPLE DECKER CLUB

Toasted Country Bread Choice of White Or Wheat, Sliced Turkey, Ham, Swiss And American Cheese, Lettuce, Tomato, Apple Smoked Bacon And Mayonnaise 13.00

HALF POUND LEGENDARY ANGUS BURGER

Cooked To Your Liking 13.00

ENTRÉES

entrées

14 OZ WET AGED PRIME SIRLOIN

Wet Aged Beef Char-Broiled With Baked Potato And Onion Brule 36.00

SUPREME BREAST OF CHICKEN

10oz Chicken Breast With Sauteed Leeks, Smoked Tomato, Mashed White Sweet Potato And Jumbo Asparagus 23.00

CARNE A LA PLANCHA

Seared Flat Iron Steak With Ham And Swiss On Top Of French Fries And Finished With An Over-Easy Egg 18.00

GRILLED BREAST OF CHICKEN

Broiled Chicken Breast With Horseradish Cream On A Deli Roll 13.00

TRIPLE DECKER REUBEN

Toasted Marble Rye, Thinly Sliced Corned Beef, Caramelized Onions, Swiss Cheese, Russian Dressing 13.00

PESTO CHICKEN

Pesto Grilled Chicken With Roasted Pepper Spread And Swiss Cheese On A French Loaf 13.00

MONTE CRISTO

Classic French Toast With Thinly Sliced Turkey, Ham And Swiss Cheese 13.00

10 OZ GRILLED BONE-IN PORK CHOP

With Sauteed Wild Mushrooms And Served With White Sweet Mashed Potato And Jumbo Asparagus 19.00

CARAMELIZED ONION ANGLOTTI CARBONARA

Crispy Pancetta And Fresh Parmesan Cheese, Finished In Rich Cream Sauce 15.00

*Shared plate charge \$6.00

*Consumption of raw and undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

DESSERTS

desserts

MOLTEN CHOCOLATE LAVA CAKE

Hot Chocolate Cake With A Warm
Goosey Center Served With Vanilla
Bean Gelato 9.00

APPLE PIE

Sliced Fuji Apples Spiced And Served
Warm And With Vanilla Bean Gelato 9.00

CLASSIC LEGENDS CHEESE CAKE

Velvety In Texture And Big Flavor
Served With Macerated Strawberries
And Whipped Cream 9.00

BROWNIE SUNDAE

Warm Fudge Brownies Served With
Vanilla Bean Gelato And Hot Fudge 9.00

CHOCOLATE CHIP COOKIES AND MILK

Extra Large Cookies And A Tall Glass Of
Milk 9.00

GELATO SUNDAE

One Scoop Each Vanilla, Chocolate,
Strawberry, Hot Fudge, Whipped Cream
9.00

FRAPPE

Choice Of Chocolate, Vanilla Or
Strawberry 7.00

KID'S MENU

kid's menu

*Exclusively for children under 12
All served with French fries. 6.00*

GRILLED CHEESE

Texas Toast Oozing
with American Cheese

LEGENDS MAC AND CHEESE

Medium Shells And Cheese Sauce

BURGER

Two 2.5oz Angus Burgers (Sliders)

KIDS CHICKEN FINGERS

CHEESE QUESADILLA

Jack Cheese In A Tortilla And Grilled

KIDS HOT DOG

BEVERAGES

beverages

HOT COFFEE, DECAF, TAZO TEA 3.00

COKE, DIET COKE, SPRITE, GINGER ALE 3.00

ICED TEA 3.50

LEMONADE 4.00

ASSORTED JUICES 4.00

BOTTLED WATER 3.50

BEER

beer

DRAFT

6.00
Bud
Bud Light

6.50
Bass
Stella Artois
American Ale
Hoegaarden

BOTTLE

6.00
Budweiser
Bud Light
Bud Light Lime
Miller Lite
Coors Light
Michelob Ultra

6.50
Sam Adams Boston Lager
Sam Adams Light
Sam Adams Seasonal
Amstel Light
Corona Extra
Corona Light
Guinness
Heineken
Harpoon I.P.A.
Newcastle Brown Ale
Magner's Hard Cider

WINE

wine

Wines by the Glass/Bottle

WHITE

Canyon Road
White Zinfandel
7.50 / 25.00

Canyon Road Chardonnay
7.50 / 29.00

Bully Hill Vineyards
American Riesling
8.00 / 31.00

Gabbiano Pinot Grigio
8.00 / 31.00

Robert Mondavi
Chardonnay
8.50 / 34.00

Chateau Ste. Michelle
Horse Heaven
Sauvignon Blanc
9.50 / 38.00

Chateau St. Jean
Chardonnay
9.50 / 38.00

RED

Canyon Road
Merlot
7.50 / 29.00

Canyon Road
Cabernet Sauvignon
7.50 / 29.00

Bully Hill Vineyards
Love My Goat Red
8.00 / 31.00

Robert Mondavi
Merlot
8.50 / 34.00

Robert Mondavi
Cabernet Sauvignon
8.50 / 34.00

Robert Mondavi
Pinot Noir
8.50 / 34.00

Terrazas Malbec
9.00 / 35.00

Chateau St. Jean
Merlot
9.50 / 38.00

Chateau St. Jean
Cabernet Sauvignon
9.50 / 38.00

Chateau Ste. Michelle
Indian Wells
Cabernet Sauvignon
10.75 / 40.00

SPIRITS

spirits

PREMIUM WELL

Smirnoff, Beefeater, Jim Beam,
Seagram's 7, Dewar's White Label,
BACARDI, Jose Cuervo Especial
7.50

PREMIUM CALL

ABSOLUT, SKYY, Tanqueray,
Jack Daniel's, Canadian Club, Jameson,
Johnnie Walker Red, Captain Morgan
Original Spiced, Parrot Bay, Sauza Gold
8.50

SUPER PREMIUM

Grey Goose, Ketel One, Bombay
Sapphire, Tanqueray No. 10,
Maker's Mark, Knob Creek, Crown Royal,
Johnnie Walker Black, Chivas Regal
9.50

TOP SHELF

Ultimat, Patrón Silver, Patrón Añejo,
Patrón Reposado, Patrón XO Cafe,
Macallan 12 year old
12.00