

Epic 20% discount does not apply at full service restaurants.
During peak times there is a 90 minute limit at tables.

STARTERS

Base Camp Cheese Fries ^v 14

house fries, cheese sauce, melted shredded cheese

+fully loaded +4

bacon, sour cream, scallion

+nacho style +4

pico de gallo, sour cream, guacamole, jalapenos, scallion

+chili +4

beef chili, sour cream, onion

Hot Wings 22

sub vegan crispy cauliflower ^v 20

wings smoked to perfection with your choice of sweet & spicy sauce, BBQ, Asian glaze, or classic buffalo served with bleu cheese dressing, carrots, and celery sticks

Slope Side Nachos ^{v|†} half 16 | full 22

tortilla chips, queso sauce, shredded pepper jack, cheddar, pickled jalapenos, black bean relish, pico de gallo, guacamole, sour cream, salsa

add grilled chicken +8 or roasted pork +6

Shishito Peppers ^{v|GF} 15

blistered with pickled jalapenos, lemon, sea salt



LEGENDS

BAR ^{AND} GRILL

SOUP & SALADS

add grilled chicken +8 or seared ahi tuna+10 to your salad

Legends Signature Caesar 15

romaine lettuce, fresh focaccia croutons, shaved parmesan cheese, house Caesar dressing

Asian Salad ^v 18

mixed greens, cabbage, citrus supreme, edamame, red peppers, roasted cashews, cilantro, togarashi wonton strips, sesame grapefruit vinaigrette

House Salad ^{GF|v} 9

mixed greens, cabbage, cucumber, grape tomato, carrot, champagne vinaigrette

Beef Chili ^{GF} cup 13 | bowl 18

shredded cheese, sour cream, onion, crackers

French Onion Soup 18

gruyere cheese blend & focaccia

BEVERAGES

Pepsi, Diet Pepsi, Mug Root Beer, Starry, Ice Tea, Lemonade, OJ, Cranberry Juice, Pineapple Juice, Milk,

Chocolate Milk, Coffee, Hot Tea, Hot Chocolate, Hot Cider 6

Lifewater, San Pellegrino 8

* warning: eating raw or under cooked foods may be potentially hazardous to your health

† items can be prepared gluten free- note that items may come in contact with gluten during preparation

^{GF} items are inherently gluten free | ^v items are inherently vegetarian | please discuss allergies with your server

20% gratuity may automatically be charged for parties of six or more

Legends is cashless, we do accept all cards and electronic payments

General Manager: Anthony Carbonaro/ Sous Chef: Ian Eleman

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HANDHELDS

Legendary Flatbreads

4 cheese	15
pepperoni	17
veggie (spinach, tomato, mushroom, onion w/ balsamic glaze)	17
Buffalo chicken	17

Street Tacos (3) Pork 18 | Chicken 18 | Tuna 23

choice of seared ahi tuna, chicken, or pork, served with fresh toppings and house-made pico de gallo or mango salsa

DESSERTS

Chef's Special

A rotating creation from our chefs imagination. Ask your server what's coming out of the kitchen today!

SIDES

<u>Fries</u>	<u>9</u>
<u>Chips</u>	<u>5</u>
<u>Veggies and ranch</u>	<u>6</u>



LEGENDS

BAR *AND* GRILL

SANDWICHES

*all sandwiches are served with a pickle
and choice of fries, house potato chips, or fruit
sub a side salad +4 or cup of chili +6*

Prime Rib Sandwich* 30

pickled onions, arugula, Swiss cheese, and horseradish aioli on a toasted roll

Cuban Sandwich 28

slow cooked pork, smoked ham, pickled jalapeno, pickles, Swiss cheese, yellow mustard

Bacon Cheddar Smash Burger*+ 28

two 4 oz smashed patties, crispy bacon, sharp cheddar, lettuce, tomato, and onion

Legends Burger* 27

8oz. beef patty, sharp white cheddar, lettuce, tomato, onion, toasted brioche bun
add bacon +2

Veggie Burger 24

hearty, black bean burger patty topped with arugula, tomato, boursin aioli, on a toasted brioche bun

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