

AMERICAN \$\$ TO \$\$\$

1345 LOWELL AVE PARK CITY, UTAH

LOCATED IN THE HEART OF THE PARK CITY MOUNTAIN VILLAGE

435.658.5812 PARKCITYMOUNTAIN.COM/DINING

OPEN AT 11:30 A.M. DAILY

AMEX, DISC, MCARD, VISA

SAVOR A SUMMER DAY IN THE MOUNTAINS AT LEGENDS. OPEN FOR LUNCH AND DINNER; LEGENDS PROVIDES A TRUE GASTROPUB EXPERIENCE, SERVING UNIQUE DISHES AND TRADITIONAL FAVORITES.

MENU ITEMS SUBJECT TO CHANGE

PRICES RANGE FROM \$11 TO \$30





Shareable Plates

garlic-ginger glazed

crispy cauliflower v thai basil, green onion, celery leaf salad

spicy fried calamari

marinated calamari, fried shishito peppers, citrus jalapeño salsa, lime

pickled platter v

assortment of pickled vegetables with grilled naan bread and hummus

jumbo hot wings

legends sweet & spicy, Asian, bbq, or mango habanero sauce, bleu cheese dressing, celery & carrots

seared ahi nachos *

mango salsa, wasabi crème, asian slaw, asian spiced wontons

grilled chicken nachos +

tortilla chips, oaxaca cheese, grilled chicken, jalapeños, black bean relish, pico de gallo, guacamole, sour cream, salsa

Salads/Soups

add grilled chicken, seared tuna or grilled salmon to any salad

asian crunch salad v

asian greens, cabbage, edamame, radish, red bell pepper, green onion, kiwi, sesame-ginger vinaigrette, rice vermicelli

wedge salad

iceburg wedge, sliced apple, dried cranberries, gorgonzola, house cured bacon, green goddess dressing



farmers pub salad + I sf

local greens, gold creek feta, sunflower seeds, black mission figs, heirloom cherry tomato, white balsamic vinaigrette

street corn chowder

fire roasted corn, potato, jalapeño, red pepper, queso fresco

Sandwiches/ Entrées

all sandwiches are served with hand cut truffle & herb parmesan fries, fruit or farmers salad

legends burger * I *

8 oz American wagyu beef patty, house made bacon, white cheddar, chipotle aioli, lettuce, tomato, onion, toasted brioche bun

chef's burger * I *

8 oz wagyu beef patty, chef's cheese spread, battered onion ring, house made bacon marmalade, lettuce, tomato, onion, toasted brioche bun

legendary rueben *

corned beef, swiss, sauerkraut, russian dressing, marble rye

cubano pork sandwich +

chimichurri marinated pork belly confit, ham, swiss, house made pickles, pickled jalapeños, yellow mustard, chimichurri aioli

bbq portabella sandwich $^{\scriptscriptstyle +}$ l $^{\scriptscriptstyle V}$

smoked pulled portabella, slaw, pea shoots, ciabatta

hot chicken sandwich

chicken thighs, cajun remoulade, slaw, house pickles, served mild or spicy

fish & chips

battered fish, truffle parmesan fries, caper remoulade

grilled salmon pasta

grilled salmon, farfalle pasta, heirloom tomato, lentils with ver blanc sauce

hanger steak * | GF

chili marinated hanger steak, garlic seared local greens, pommes frites, aji Amarillo, sweet grilled corn mousseline

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

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

GF items are inherently gluten-free

V items are inherently vegetatrian