

Legends Lounge

MENU

Crispy Chicken Wings

Traditional or boneless wings fried crisp and tossed in your choice of classic Buffalo (Hot, Medium, Mild), smoky BBQ, Garlic Parmesan, Salt & Vinegar seasoning, or our signature house dry rub.

Accompanied by crisp carrots, celery, and your choice of buttermilk ranch or blue cheese dressing.

\$15

Pan-Seared Ahi Tuna

Thinly sliced seared tuna steak drizzled with a savory balsamic-soy reduction. Served alongside pickled ginger, refreshing seaweed salad, wasabi, and a spicy sriracha aioli.

\$15

Artisan Pot Stickers

Pan-fried dumplings stuffed with seasoned chicken and tender vegetables, paired with a sweet teriyaki dipping sauce.

\$13

Cast-Iron Spinach & Artichoke Dip

Warm, creamy spinach and artichoke dip topped with melted cheese, served with a basket of fresh, crispy tortilla chips.

\$13

Wagyu Beef Sliders & Fries

Premium Wagyu beef patties topped with a sweet caramelized onion jam and melted sharp aged cheddar cheese. Served on toasted brioche buns with a side of golden French fries.

1 \$13 2 \$17 3 \$20

Teriyaki Shrimp Tacos

Warm flour tortillas loaded with crisp red cabbage, grilled pineapple relish, and juicy teriyaki-glazed shrimp, finished with fresh cilantro.

2 \$14 3 \$18

Artisanal Pinsa Pizza

Personal-size pizza built on a light, airy Roman-style pinsa crust.

Meat Lovers: Pepperoni, Italian sausage, and smoky bacon bits.

Veggie Supreme: Earthy mushrooms, onions, bell peppers, fresh jalapeños, and black olives.

\$13

Filet Mignon Wonton Nachos

Crispy fried wonton skins piled high with tender filet tips and tails, melted aged cheddar, shredded lettuce, diced tomatoes, shaved onions, black olives, and fresh jalapeños. Finished with a drizzle of house-made cilantro-lime crema.

\$16

Santa Fe Chicken Egg Rolls

Seasoned chicken, black beans, sweet corn, and melted pepper jack cheese rolled in a flour tortilla and fried until golden. Served with cool sour cream and zesty house salsa.

\$14

Signature Mini Crab Cakes

Three house-made jumbo lump mini crab cakes pan-seared to perfection and served with a side of tangy cajun remoulade.

\$16

Heirloom Tomato Bruschetta

Toasted artisan crostinis piled with diced heirloom tomatoes, minced garlic, fresh basil, and extra virgin olive oil, finished with a snowfall of shaved asiago cheese.

\$12

Onion Ring Tower

A stacked tower of thick-cut, house-breaded onion rings fried until golden brown. Served with a zesty petal sauce and sweet honey mustard.

\$14

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DRINKS

WINE

By The Glass \$5

By The Bottle \$14

Chardonnay, Pinto Grigio,
Moscato, White Zinfandel,
Sauvignon Blanc, Pinot Nior,
Cabernet Sauvignon, Merlot

BEER

Imports
\$5

Blue Moon, Corona, Heineken,
Stella Atrios, Sam Adams

Domestics
\$3.75

Budweiser, Bud Light, Miller Lite,
Coors Lite, Michlob Ultra

FRESH SQUEEZED COCKTAILS

SCREWDRIIVER\$6

ORANGE CRUSH\$6

FLORIDA CAPTAIN\$6

BUBBLY FUZZY NAVEL\$6

SEX ON THE BEACH\$6

COCKTAILS

OLD FASHIONED

Muddled cherries, oranges, soda water, angostura
bitters and bourbon.....\$10

FRENCH 75

Gin, lemon juice, simple syrup and champagne.....\$13

MAI TAI

Light rum, lime juice, orange curacao, orgeat ,simple
syrup and a dark rum float.....\$8

BACARDI SILVER RUM MOJITO\$9

PATRON SILVER MARGARITA GRANDE
Made with fresh lime and a Grand Marnier float....\$12

GREY GOOSE COSMOPOLITAN\$12

A 20% gratuity will be added to all non-resident charges, including alcoholic beverages. 100% of this gratuity is distributed directly to your servers and bartenders
A shared plate charge will be applied to the bill when a guest shares a resident's meal.