

Legends BUFFET

SUNDAY 4PM-9PM

MONDAY-WEDNESDAY 11AM-9PM

THURSDAY & FRIDAY 11AM-3PM

FULL SERVICE MENU

salads

STEAK SALAD 17

beef tenderloin, mixed greens, romaine, strawberries, cherry tomatoes, feta, red onion, walnuts
w/balsamic dressing

MANDARIN CHICKEN SALAD 13

crispy chicken, red onion, mandarin segments, cashews, fried wontons
w/garlic sweet chili dressing

COBB SALAD 12

ham, turkey, bacon, romaine, iceberg, tomato, red onion, cheddar jack cheese, boiled egg
w/choice of dressing

kids

MACARONI & CHICKEN STRIPS 8

mac and cheese, chicken strips, fries or fresh fruit, scoop of ice cream

MAC & CHEESE 7

three cheese béchamel, macaroni, fries or fresh fruit
scoop of ice cream

CHICKEN NUGGETS 7

tempura chicken, fries or fresh fruit, scoop of ice cream

SLIDERS 5

kobe blend patty, american cheese, burger spread, fries or fresh fruit, scoop of ice cream

sandwiches

HOT BEEF SANDWICH 16

texas toast, shaved prime rib, butter chive mash, brown gravy

SOUTHWEST BURGER 15.5

wagyu beef, haas avocado, green leaf, red onion, tomato, pickle spear, chipotle mayo, pepper jack cheese, bacon

FRENCH DIP 15

shaved prime rib, swiss, au jus
add mushroom and onion extra 1.5

MT. VIEW BURGER 14

wagyu beef, green leaf, red onion, tomato, pickle spear, american cheese
add bacon extra 2

FRIED CHICKEN SANDWICH 14

hand breaded chicken breast, bacon jam, green leaf, tomato, pickle chips
option to add nashville hot sauce

HOT TURKEY SANDWICH 13

sliced turkey, butter chive mash, turkey gravy on texas toast

CLUB SANDWICH 13

shaved turkey, ham, green leaf, tomato, bacon, cheddar, swiss, mayo

AMERICAN KOBE SLIDERS 9

kobe blend patty, american cheese, burger spread on brioche bun

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seafood

CRAB BOIL

full pan 130 half pan 75

full pan includes:

dungeness crab {three pounds}

easy peel shrimp {two pounds}

clams {two pounds}

mussels {two pounds}

andouille sausage {one pound}

baby red potatoes {one pound}

corn on the cob {six cobs}

CEDAR PLANK SALMON 25

columbia river salmon, beurre blanc,
jasmine rice, seasonal vegetable

CAPTAIN'S PLATTER 17

battered cod, fried shrimp,
clam strips, coleslaw, fries

COCONUT PRAWNS 16

tempura battered prawns, candied
pecans, tropical coconut sauce,
jasmine rice
sub fried rice extra 2

FISH TACOS 14.5

battered cod, cilantro lime aioli,
pico de gallo slaw, flour tortilla

meat

BONE IN RIBEYE 38

14oz royal ranch ribeye, butter chive
mash, seasonal vegetables, demi-glace
add scampi or fried shrimp extra 10

PRIME RIB 30

12oz royal ranch ribeye, baked potato,
seasonal vegetables, au jus
available only after 4pm

T-BONE STEAK 27

12oz royal ranch t-bone, roasted baby
reds, seasonal vegetable, roasted garlic
compound butter
add scampi or fried shrimp extra 10

TOP SIRLOIN 18

6oz royal ranch top sirloin, baked potato,
seasonal vegetables, demi-glace
add scampi or fried shrimp extra 10

STEAK TIPS 17

beef tenderloin, onion, mushrooms,
beef gravy, butter chive mash, texas toast

CHICKEN FRIED STEAK 15

beef fritter, country gravy, butter chive
mash, seasonal vegetables

dessert

HUCKLEBERRY CHEESECAKE 7

new york style cheesecake w/wild huckleberry compote

NUKED BROWNIE 6

warm brownie, walnuts, vanilla bean ice cream, whipped cream chocolate sauce

FRY BREAD SUNDAE 5

sweet fry bread, powdered sugar, huckleberry ice cream, raspberry coulis