

LEGENDS

ON THE HILL

LUNCH & DINNER

◆ APPETIZERS

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| <p>Fried Green Tomatoes (V) \$16
Panko-crusted green tomatoes, remoulade, and lightly dressed seasonal greens.</p> <p>Half Dozen Oysters (GF) \$26
Seasonally selected oysters served with lime mignonette and house cocktail sauce.</p> <p>Shrimp Cocktail (GF) \$18
Chilled jumbo shrimp, horseradish-forward cocktail sauce, and charred lemon.</p> <p>Crispy Deviled Eggs \$14
Panko-fried deviled eggs with jalapeño jam and candied bacon.</p> | <p>Duck Fat Confit Wings \$22
Slow-rendered, crisped wings served plain or tossed in Michigan cherry BBQ, Buffalo, or garlic parmesan.</p> <p>Crispy Fried Corn (V) \$12
Flash-fried sweet corn with smoked elote aioli and lime.</p> <p>Seasonal Hummus (V, GF, VO) \$20
Chef's rotating hummus served with market crudité and grilled pita.</p> |
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◆ SALADS

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| <p>House Salad (GF, V, VO) \$13
Seasonal greens, shaved vegetables, and house vinaigrette.</p> <p>Caesar \$16
Crisp romaine, parmesan, garlic sourdough crumble, anchovies, and traditional caesar dressing.</p> | <p>Arugula Salad (GF) \$18
Arugula with white miso vinaigrette, toasted pine nuts, bacon lardons, and feta.</p> <p>Add Chicken \$10</p> <p>Add Grilled Shrimp \$10</p> |
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Please inform your server of any allergies.
Consuming raw or undercooked meats may increase your risk of foodborne illness.

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◆ HANDHELDS

Served with chips, fries or tots. Add onion rings \$4

Veggie Fairway (V)

\$17

Seasonal hummus, mixed greens, cucumber, tomato, and pickled red onion on a club roll.

The Legend Burger

\$23

Prime beef, aged cheddar, lettuce, tomato jam, demi-glace, and a fried egg.

Shrimp Po' Boy

\$21

Crispy shrimp with remoulade and mustard slaw.

Birdie Chicken Sandwich

\$20

Grilled or fried chicken breast with lettuce, tomato, house pickles, and herb sauce.

Pulled Pork Sandwich

\$18

Slow-roasted pork shoulder topped with mustard slaw and Michigan cherry BBQ.

BLT

\$18

Applewood smoked bacon, fried green tomatoes, chipotle aioli, and sourdough bread.

◆ BASKETS

Fry Basket

\$10

Straight-cut fries, hot and salted.

Tots

\$10

Golden, crispy tater tots.

Chicken Tender Basket

\$15

Crispy chicken tenders served with house dipping sauces.

Onion Rings

\$11

Thick-cut, beer-battered onion rings fried golden brown.

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◆ ENTREES

AVAILABLE AFTER 3PM

Duck à l'Orange (GF)

\$35

Crisp-skinned duck breast with asparagus purée, wild rice, and citrus gastrique.

Airline Chicken (GF)

\$30

Pan-roasted airline chicken breast with wild rice, grilled asparagus, sauce soubise, and dill oil.

Steak Frites

\$37

Grilled 8 oz. hanger steak, beer-battered fries, and chimichurri.

Pan-Fried Walleye

\$38

Pan-fried walleye served with wild rice, bok choy, and charred lemon butter.

Ratatouille (V, VO, GF)

\$28

Layered seasonal vegetables with slow-simmered tomato, basil, and olive oil.

Baby Back Ribs Half Rack **\$24** | Full Rack **\$38**

Slow-roasted baby back ribs finished with our house-made Michigan cherry BBQ sauce. Served with crispy fried potato cubes and mustard slaw.



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