

Express Lunch

Served Only Sunday Thru Friday - 11:00 am until 2:00 pm

Meat and Two 8.29

Meal served with Two Vegetables or Casseroles
And your choice of Yeast Rolls or our Famous Cornbread Muffins.

Daily Specials 6.99

Monday:

Fried or Grilled Chicken Tenders

Tuesday:

* *Hamburger Steak with Onions*

Wednesday:

Smokey Mountain Meatloaf

Thursday:

Boneless Fried or Grilled Pork Chops

Friday:

Grilled Chicken Over Rice

Country Meats

Grilled Chicken Over Rice

Alpine Chicken

Hawaiian Chicken + 2
(Fresh Pineapple, Teriyaki)

Fried Chicken Tenders

* Hamburger Steak w/Onions

Fried Pork Chops
(Boneless)

Grilled Pork Chops
(Boneless)

Country Fried Steak
w/Gravy

Beef Pot Roast w/Gravy

Fried Catfish

Sunday Specials 8.99

*Our Made from Scratch Chicken & Dressing
Includes Two Vegetables or Casseroles*

Vegetables \$1.85

Fresh Steam Broccoli
Cut Fruit
Coleslaw
Turnip Greens
Green Beans
Black Eyed Peas

Pinto Beans
Jack Daniels Apples
Mashed Potatoes
Cream Corn
Fried Okra
Fried Green Tomatoes
Macaroni & Cheese

Casserole \$1.85

Fruit Casserole
Broccoli Casserole
Potato Casserole

Sunday Only

Sweet Potato Casserole

Lunch Baskets 8.29

Served with fries and coleslaw

Chicken Tender Basket

Catfish Basket

Shrimp Basket

Rib Basket 12

Lunch Salads 8.29

Choose any Salad from our Salad Selection

Chicken Salad & Fruit

Fried Chicken Tender Salad

Chef Salad

Grilled Mahi Salad 12

Wedge Salad

Strawberry Walnut Chicken Salad

Grilled Chicken Salad

Grilled Chicken Caesar Salad

Choose Two 8.29

Half Sandwich

- Chipotle Turkey Club
- Cajun Stacked Prime
- Chicken Salad
- Ham & Swiss

Soup/Salad

- Caesar Salad
- Side Salad
- French Onion
- Chicken & Shrimp Gumbo
- Potato Cheese

Side

- Lunch Vegetable
- Lunch Casserole
- Baked Potato
- Loaded Baked Potato +1
- Sweet Potato
- Loaded Sweet Potato + 1.00

* **Denotes Health Notice:** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.



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HOMEMADE DRESSING SELECTION BY: Johnny Fleeman Gourmet Foods

- RANCH
- JOHNNY'S HONEY MUSTARD
- 1000 ISLAND
- HONEY FRENCH
- BLEU CHEESE
- ITALIAN
- CLASSIC CAESAR
- LOUISIANA RANCH
- BALSAMIC VINAIGRETTE
- FAT FREE SELECTION**
- CATALINA • RANCH
- ITALIAN • 1000 ISLAND

SIDES

POTATOES \$3

- Baked Potato / Loaded add \$1
- Sweet Potato / Loaded add \$1
- Smashed Red Potatoes
- French Fries
- Sweet Potato Fries

OTHER SIDES \$3

- Johnny's Brown Rice w/almonds
- Macaroni & Cheese
- Onion Rings
- Sauteed Mushrooms
- Sauteed Onions

FRESH VEGETABLES \$4

- Charred Brussel Sprouts w/bacon & honey
- Fresh Cream Corn
- Steamed Broccoli
- Asparagus

BEVERAGES

- Original Fruit Tea Since 1988 **2.99**
- Fresh Made Peach Lemonade **2.99**
- Asgard - Draff Root Beer **2.99**
- Fresh Brewed Iced Tea 2.79
- Fresh Ground Coffee 2.79
- Coke Products 2.79
- Coca Cola, Diet Coke, Coke Zero, Sprite, Dr. Pepper, Mello Yello, Hi C Fruit Punch

HAND-MADE MILKSHAKES 4

Hershey Chocolate, Strawberry, Vanilla, Peach

Specialty Cake & Pie Shakes 5

Hershey Cake, Strawberry Cake, Key Lime Pie

Candy Shakes 5

Butterfinger, Oreo, Heath Bar

BOOZY SHAKES 9



A Fayetteville, Tennessee Co.

JM Peppermint White Russian

Peppermint Mocha Liqueur - 2 oz.
Country Club Vodka - 1 oz.

JM Go Bananas

Banana Pudding Liqueur - 2 oz.
Creme De Cacao - 1 oz.

JM Topsy Apple

Salted Caramel Cream Liqueur - 2 oz.
Apple Pucker - 1 oz.

JM Shake My Peaches

Peaches & Cream Liqueur - 2 oz.
Country Club Vodka - 1 oz.

JM Fire In The Hole

Brown Cinnamon Sugar Liqueur - 2 oz.
Fire Ball - 1 oz.

JM Cream Cycle

STARTERS

BLACKENED MAHI FISH TACOS Two soft flour tortillas with lettuce, Jack & Cheddar, pico de gallo & spicy ranch. **10**

CREOLE PEEL & EAT SHRIMP Boiled, chilled & tossed in our creole seasoning. **HALF POUND 8 FULL POUND 15**

TRIO APP Pick Three: Buffalo Wings, Boneless Wings, Tenders, Loaded Potato Skins, Cheese Sticks or Onion Rings. **12**

BBQ CHICKEN NACHOS Tortilla chips, chicken, queso cheese sauce, pico de gallo, drizzled with BBQ sauce. **10**

SPINACH QUESO DIP Warm tortilla chips served with our 30-year-old recipe. **9**

LOADED POTATO SKINS Idaho potatoes sliced thin and topped with fresh shredded cheddar & bacon. Served with sour cream. **9**

MOZZARELLA CHEESE STIX Mozzarella cheese sticks breaded & deep fried. Served with our marinara sauce. **8**

NO BONE WINGS Chicken tenders tossed with your choice of Spicy BBQ, Hot & Spicy or Teasers sauce. Served with celery sticks & ranch. **8**

BUFFALO WINGS 8 hand-breaded & fried chicken wings tossed in your favorite sauce or seasoning, with celery sticks & ranch. **12**

BUFFALO WING SAUCE SELECTIONS:

WET: Teasers • BBQ • Caribbean Jerk • Hot & Spicy

DRY RUB: Sexy Momma • Cajun

FLAT BREADS

NASHVILLE HOT CHICKEN Nashville hot sauce, mozzarella cheese, fried tenders, red onion, cheddar cheese, garnished with cilantro & ranch dressing, on lavash. **10**

MARGARITA Marinara sauce, mozzarella cheese, roma tomato, fresh basil, garnished with balsamic (drizzled), on lavash. **10**

PEPPERONI Pizza sauce, mozzarella chese & pepperoni, on lavash. **10**

PEPPERONI & SAUSAGE Pizza sauce, mozzarella cheese, pepperoni & sausage, on lavash. **10**

HAWAIIAN PIZZA Pizza sauce, mozzarella cheese, sliced ham, sliced pineapple & bacon biuts, on lavash. **10**

SOUPS & SALADS

HOMEMADE SOUPS SHRMP & CHICKEN GUMBO FRENCH ONION POTATO CHEESE BOWL **4.5**

LETTUCE WEDGE Bacon, bleu cheese crumbles, tomatoes with bleu cheese dressing, & drizzled with balsamic. **8**

GRILLED MAHI SALAD Mahi Mahi seasoned with lemon & pepper, romaine, tomatoes, feta cheese & avocado. **11**

STRAWBERRY WALNUT SALAD Romaine tossed with our balsamic vinaigrette, with teriyaki chicken, bleu cheese, Applewood bacon, dried cranberries, candied walnuts & fresh strawberries. **11**

CHEF SALAD Salad greens, turkey, ham, Applewood bacon, egg, fresh cheddar, tomatoes. **11**

FRIED CHICKEN SALAD Salad greens, fried chicken tenders, almonds, tomatoes, fresh cheddar. **11**

GRILLED CHICKEN SALAD Salad greens, fresh cheddar, tomatoes, egg, croutons, & grilled seasoned chicken. **11**
Seasonings: Cajun • Lemon Pepper • Johnny's Marinade • Teriyaki Sauce.

GRILLED CAESAR CHICKEN SALAD Romane tossed with caesar dressing, parmesan cheese, topped with teriyaki chicken. **11**

FRESH MADE CHICKEN SALAD & FRUIT Made from scratch chicken salad with pecans, pineapple & apples. Fresh fruit on side. **11**

* 1/2 Ib. BURGERS

Served with your choice of one side item. Add Side Salad, Caesar Salad 3.5, Wedge 4

LEGENDARY CHEESEBURGER Choice of American, Swiss or cheddar cheese. Garnished with lettuce, tomato & pickle. **10** Add Applewood bacon **1.50**

BLACK JACK BURGER A Cajun seasoned burger, seared in a cast iron skillet, topped with Swiss cheese. **10**

COWBOY BURGER Applewood bacon, BBQ sauce, cheddar cheese, crispy dusted onion straws **12**

HAWAIIAN BURGER Infused with our teriyaki glaze & topped with a fresh grilled pineapple slice. **11**

FARM HOUSE BURGER Topped with fresh egg, American cheese, Applewood bacon, fried onions, lettuce, tomato & red pepper relish **12**

BLACK BEAN VEGGIE BURGER Black beans & grains topped with sauteed mushrooms, Swiss cheese & our homemade pesto mayo. **10**

SANDWICHES

Served with your choice of one side item. Add Side Salad, Caesar Salad 3.5, Wedge 4

TRIPLE DECKER CLUB Three slices of wheat berry bread, smoked turkey, ham, Applewood bacon, Swiss & cheddar cheese, lettuce, tomato & pepper jelly. Served with honey mustard for dipping. **10**

GRILLED MAHI FILET Lemon & pepper grilled Mahi Mahi filet on a toasted ciabatta bun with red peppers, pineapple, avacodo & our homemade tarter sauce. **12**

CHICKEN SALAD Made from scratch chicken salad with pecans, served on a toasted croissant with mayo, lettuce & tomato. **9**

THE CAJUN STACK Thin sliced prime rib, sauteed onions, Swiss cheese, cajun & creamy horseradish sauce on a toasted hoagie. Served with auju for dipping. **15**

BABYBACK RIBS

Served with fries & coleslaw. Add Side Salad, Caesar Salad 3.5, Wedge 4

HALF RACK **12** FULL RACK **20**

HALF RACK with Tenders **18** HALF RACK with Fried Shrimp **18**

PASTA

Add Side Salad, Caesar Salad 3.5, Wedge 4 **Extra Garlic Bread 1 Extra Sauce 1**

JAMBALAYA PASTA Fettuccinie noodles tossed in our fiery roasted red pepper sauce, with Cajun chicken, shrimp & smoked sausage. **15**

RICARDO PASTA Fettuccinie noodles tossed in our authentic alfredo sauce with basil garlic chicken, broccoli & mushrooms. **15**

CAJUN CHICKEN PASTA Fettuccinie noodles tossed in our authentic Cajun alfredo sauce with Cajun chicken. **14**

CAJUN SHRIMP PASTA Fettuccinie noodles tossed in our authentic Cajun alfredo sauce with Cajun shrimp. **14**

SPAGHETTI & MEATBALLS Our homemade marinara sauce with three jumbo meatballs. **13**

GARDEN PASTA PRIMAVERA **12** Add Grill Chicken **3**

Fettuccinie pasta sauteed in virgin olive oil, garlic salt and pesto, with broccoli, mushrooms, asparagus & sundried tomatoes.



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WINE PARINGS

BEEF

Mark West Pinot Noir 7
Sonoma, CA

M.A.N. Merlot 8
Western Cape, South Africa

Silver Ridge 2017 Cabernet 6
Napa Valley, CA

RIBS

Kendall Jackson Chardonnay 8
Sonoma, CA

CHICKEN

The Avalon Chardonnay 7
Sonoma, CA

SEAFOOD

The Loop Sauvignon Blanc 7
Marlborough, NZ

PASTAS

The Avalon Cabernet 7
Lodi, CA

Cielo Pinot Grigio 6
Veneto, Italy

DRAFT BEER

	PINT	HH
Root Beer (<i>non alcohol</i>)	3	
Dark Moon (<i>Blue Moon/Guinness</i>)	6	5
Bad Apple (<i>Angry Orchard/Guinness</i>)	6	5
Angry Orchard	6.50	5.50
Blue Moon	5.50	4.50
Bud Light	5	4
Coors Lights	5	4
Dos Equis Lager	6.50	5.50
Guinness	6	5
Laugunitas	6	5
Michelob Ultra	5	4
Miller Lite	5	4
Modelo	6.50	5.50
Natural Light	6.50	5.50
Oatmeal Wheat	4	3
Ole Shed Porter	6.50	5.50
Sam Adams Lager	6.50	5.50
Stella Artois	6.50	5.50
Twisted Tea	6.50	5.50
Vestri IPA	6.50	5.50
Voyager	6.50	5.50
Yeungling	5	4

BOTTLE BEER

	BOTTLE	HH
Bud Light	3.75	2.75
Budweiser	3.75	2.75
Coors Light	3.75	2.75
Corona	5	4
Michelob Ultra	4	3
Miller Lite	3.75	2.75

*** DRY AGED BEEF**

Legends of Columbia Exclusive "45 Day Aged" Limited Supply

Entrees include: Choice of Side Item, Side Salad, Caesar Salad or Cup of Soup. Wedge Salad +2
Topped with Johnny's Steak Butter & Fresh Fried Onion Straws.

RIBEYE 8 oz. 33

RIBEYE 12 oz. 45

*** BEEF**

(U.S.D.A. Choice or Higher Graded)

Entrees include: Choice of Side Item, Side Salad, Caesar Salad or Cup of Soup. Wedge Salad + 2

BACON WRAP PORK FILET 19 **NEW**

HAMBURGER STEAK 12 oz. hand pattied, grilled to temperature of your choice. 17

ROADHOUSE HAMBURGER STEAK 12 oz. BBQ sauce, fresh cheddar, sauteed onions. 19

SOUTHWEST HAMBURGER STEAK 12 oz. BBQ sauce, fresh cheddar, Applewood bacon. 19

SIRLOIN 6 oz. 16.5 9 oz. 23

SIRLOIN ORLEANS 9 oz. served with skewer of Cajun shrimp & white wine sauce. 27

RIBEYE 12 oz. 39

HAWAIIAN RIBEYE 12 oz. Teriyaki glaze with fresh pineapple slice. 42

NEW YORK STRIP 12 oz. 37

FILET 8 oz. Center Cut 45

PRIME RIB slow roasted 8 oz. 32 12 oz. 42

BLACKENED PRIME RIB Blackened in an iron skillet. Served with white wine sauce. 8 oz. 34 12 oz. 44

STEAK TOPPER SELECTIONS 2.5

Fresh Crispy Onions • Sauteed Onions • Sauteed Mushrooms • Sauteed Onion & Mushroom Combo

*** SIZZLE BLACK IRON SKILLETS**

500 Degree Skillets!

Entrees include: Choice of Side Item, Side Salad, Caesar Salad or Cup of Soup. Wedge Salad + 2

PORK MEDALLION SIZZLE Grilled with zesty orange sauce & served over peppers, onions, fresh broccoli & brown rice w/almonds. 17 **NEW**

QUESO CHICKEN Fresh Chicken over fresh onions & red peppers & topped with spinach cheese & fresh pico de gallo. 18

QUESO SIRLOIN 6 oz. sirloin over fresh onions & red peppers & topped with spinach cheese & sautee mushrooms. 20

BOURBON SIRLOIN 6 oz. sirloin over fresh onions & red peppers, topped with sautee mushrooms, onions & bourbon glaze. 20

CHICKEN

Entrees include: Choice of Side Item, Side Salad, Caesar Salad or Cup of Soup. Wedge Salad + 2

GRILLED CHICKEN Grilled with choice of seasonings: Johnny's Marinade • Teriyaki • Lemon Pepper • Cajun. 16

HAWAIIAN CHICKEN Grilled with teriyaki glaze & fresh pineapple slice. 18

SOUTHWEST CHICKEN Grilled & topped with BBQ sauce, fresh cheddar & Applewood smoked bacon. 19

SMOTHERED CHICKEN Grilled & smothered with onions, mushrooms & fresh cheddar. 19

SEAFOOD

Entrees include: Choice of Side Item, Side Salad, Caesar Salad or Cup of Soup. Wedge Salad + 2

PECAN CRUSTED TILAPIA 8 oz. Tilapia sauted in skillet & served with white wine sauce. 20

*NORWEGIAN SALMON 8 oz. salmon grilled with choice: Johnny's • Lemon Pepper • Cajun • Teriyaki • Bourbon Glaze. 21

*SALMON ORLEANS 8 oz. salmon & shrimp skewer grilled with Cajun & topped with our creamy white wine sauce. 25

SHRIMP SKEWERS Grilled with choice: Johnny's • Lemon Pepper • Cajun • Teriyaki • Bourbon Glaze. 20

SOUTHERN FRIED PLATTERS

Served with fries & coleslaw. Add Side Salad or Caesar Salad 3.5. Wedge Salad 4

HAND BREADED CHICKEN TENDERS Fresh tenders fried golden brown & served with our Johnny Fleeman's Gourmet Honey Mustard. 13

FRIED CATFISH Filets served with fries, hush puppies & coleslaw. Small: 1 Filet 13 Large: 2 Filets 18

FRIED SHRIMP Seven jumbo tail on shrimp fried golden brown. Served with fries, hush puppies & coleslaw. 17

SOUTHERN FRIED PORK CHOPS Two 4 oz. hand cut, breaded & deep fried. Served with white gravy. 17

*Denotes Health Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

Please make us aware of any food allergies or dietary requirements, and we will make every effort to accommodate your request.

Legendssteakhouse.com
SINCE 1988

A 20% GRATUITY WILL BE ADDED TO ALL PARTIES OF 8 OR MORE.