

# 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 & sour cream. **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. **10.50**

### BUFFALO WING SAUCE SELECTIONS:

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

**DRY RUB: Sexy Momma • Cajun**

## FLAT BREADS

APPLEWOOD BACON BASIL Roasted garlic aioli, candied applewood bacon, roma tomato, mozzarella, fresh basil, on crispy lavash. **10**

MARGARITA Marinara sauce, mozzarella, roma tomato, fresh basil, balsamic vinaigrette drizzle, on crispy lavash. **10**

PESTO SPINACH FETA Pesto, mozzarella, fresh spinach, red onion, feta, olive oil, on crispy lavash. **10**

NASHVILLE HOT CHICKEN Nashville hot sauce, mozzarella, fresh cheddar, chicken tenders, red onion, bacon, ranch drizzled, cilantro, on crispy 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, avocado & 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**

- Amber Bock 6
- Angry Orchard 6.5
- Asgard Oatmeal Stout 6.5
- Asgard Vestri IPA 6.5
- Asgard Voyager 6.5
- Black Abbey Forty Four 6.5
- Black Abbey The Rose 6.5
- Blue Moon 5.5
- Bud Light 5
- Coors Light 5
- Country Boy Shotgun 6.5
- Diskin 615 6.5
- Guinness 6.5
- Jackelope Bearwalker 6.5
- Laugunitas 5.5
- Michelob Ultra 5
- Miller Lite 5
- Sam Adams Lager 5.5
- Sam Adams Seasonal 5.5
- Stella Artois 6.5
- Yazoo Gerst 6.5
- Yeungling 5

**BOTTLE BEER**

- Bud Light 3.75
- Bud Light Seltzers 5
- Budweiser 3.75
- Coors Light 3.75
- Corona 5
- Corona Premier 5
- Dos Equis XX 5
- Michelob Ultra 3.75
- Miller Lite 3.75
- O'Douls 3.75

**\* 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. 40

**\* 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

FILET 8 oz. Center Cut 40

TERIYAKI FILET KABOB Skewer with pineapple, red pepper & onion. 24

NEW YORK STRIP 12 oz. 38

RIBEYE 12 oz. 34

HAWAIIAN RIBEYE 12 oz. Teriyaki glaze with fresh pineapple slice. 37

SIRLOIN 6 oz. 16 9 oz. 23

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

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

PRIME RIB slow roasted 8 oz. 29 12 oz. 38

BLACKENED PRIME RIB Blackened in an iron skillet. Served with white wine sauce. 8 oz. 29 12 oz. 38

**STEAK TOPPER SELECTIONS 2.5**

Fresh Crispy Onions • Sautéed Onions • Sautéed Mushrooms • Sautéed 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

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.