



# LUNCH MENU

## LEGENDS ON THE LAKE

*Chefs: Troy | Cameron | Austin*  
*Food & Beverage Director: Riley Case*  
*Call: 828.694.3032*  
*Published: 3.1.26*

### APPETIZERS

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CHICKEN WINGS | 13/19  
choice of mild, hot, teriyaki, garlic parmesan, bbq, dry rub, ranch, or blue cheese, celery

BAVARIAN PRETZEL | 10  
lusty monk mustard

LEGENDS NACHOS | 15  
tri-color chips, chili, queso, street corn, jalapeños

FEATURED DIP | MKT  
*ask your server for today's selection*

### SALADS/SOUPS

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CAESAR SALAD | 10/14  
romaine, croutons, parmesan, blistered tomatoes

ROASTED PARSNIP SALAD | 16  
mixed greens, parsnips, green apples, roasted pecans, pancetta, prairie cheddar, lemon thyme vinaigrette

SPINACH SALAD | 16  
red onion, bacon, egg, warm bacon vinaigrette

WEDGE SALAD | 12  
iceberg lettuce, tabasco onion, blue cheese crumbles, bacon, tomatoes, blue cheese dressing

CHILI | 6/9  
red onion, mixed cheese, sour cream

SOUP OF THE WEEK | 6/9  
*ask your server for today's selection*

**ADD: Chicken Breast 8 | Shrimp 12 | Salmon 14**

### HANDHELDS

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SMASH BURGER | 15  
5oz smashed patty, leaf lettuce, tomato, house sauce, choice of cheese  
*impossible patty available upon request +3*

SPICY CHICKEN SANDWICH | 16  
fried chicken, pickles, shredded lettuce, spicy ranch

TURKEY RACHEL | 16  
smoked turkey, coleslaw, Swiss, 1000 Island dressing

CAPRESE SANDWICH | 15  
sourdough, tomato, mozzarella, arugula, pesto, balsamic glaze

TACO OF THE WEEK | MKT  
*ask your server for today's selection*

*all handheld items come with a choice of side*

### SIDES

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SHOESTRING FRENCH FRIES  
HOUSE FRIES  
SWEET POTATO FRIES  
HOUSE CHIPS  
SIDE CAESAR

ONION RINGS  
SLAW  
MARINATED BROCCOLINI  
FRESH FRUIT

### HOURS

Lunch: 11am-3pm Saturday-Sunday

Dinner: 3-9pm Daily

*Alert your server if you have special dietary needs.  
20% gratuity is suggested on parties 12+.*

### ENTRÉES

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STEAK & FRITES | 28  
7oz flank steak, truffle oil frites, au poivre

TIM'S GUMBO | 18  
chicken, andouille, smoked tasso, shrimp, basmati rice

THE CLASSIC | 12  
two eggs any style, hashbrowns, choice of meat and bread  
• bread: white, wheat, English muffin, biscuit, or GF white (+2)  
• meat: bacon, sausage, ham, or livermush

PANCAKES | 10  
*add blueberries or chocolate chips +2*

### PIZZAS

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FEATURED PIZZA | MKT  
*ask your server for today's selection*

MEAT LOVERS | 27  
ham, sausage, pepperoni, bacon

VEGGIE SUPREME | 27  
peppers, onion, mushrooms, black olives, spinach, tomatoes

CHEESE PIZZA | 16/19  
small 12" or large 16"  
house-made marinara, imported mozzarella  
gluten-free 10" | 16.50

STROMBOLI | 25  
choose up to 3 toppings  
*additional marinara +2*

### TOPPINGS

pepperoni, ham, sausage, bacon, smoked chicken, bell peppers, banana peppers, onion, mushrooms, spinach, jalapeños, tomatoes, black olives, pineapple feta +1.50, alfredo sauce +1.50, hot honey +1.50



# DINNER MENU

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lusty monk mustard

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tri-color chips, chili, queso, street corn, jalapeños

FEATURED DIP | MKT  
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## ENTRÉES

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PORK RIBEYE | 25  
amaretto glaze, herb-roasted root vegetable, seared green beans

BRACIOLE | 25  
flank steak braised in tomato sauce, stuffed with breadcrumbs, herbs, cheese, farfalle pasta

TIM'S GUMBO | 18  
chicken, andouille, smoked tasso, shrimp, basmati rice

STEAK & FRITES | 28  
7oz flank steak, truffle oil frites, au poivre

MOUNTAIN TROUT | 25  
potato nest, pickled shallots, broccolini, charred corn purée

## HANDHELDS

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5oz smashed patty, leaf lettuce, tomato, house sauce, choice of cheese  
*impossible patty available upon request +3*

SPICY CHICKEN SANDWICH | 16  
fried chicken, pickles, shredded lettuce, spicy ranch

TURKEY RACHEL | 16  
smoked turkey, coleslaw, Swiss, 1000 Island dressing

CAPRESE SANDWICH | 15  
sourdough, tomato, mozzarella, arugula, pesto balsamic glaze

TACO OF THE WEEK | MKT  
*ask your server for today's selection*

*all handheld items come with a choice of side*

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### HOURS

3-9pm Monday-Friday  
11am-9pm Saturday-Sunday

*Alert your server if you have special dietary needs.*  
*20% gratuity is suggested on parties 12+.*

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## SALADS/SOUPS

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HOUSE FRIES  
SWEET POTATO FRIES  
HOUSE CHIPS  
SIDE CAESAR  
ONION RINGS  
SLAW  
MARINATED BROCCOLINI  
FRESH FRUIT

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gluten-free 10" | 16.50

STROMBOLI | 25  
choose up to 3 toppings  
*additional marinara +2*

TOPPINGS  
pepperoni, ham, sausage, bacon, smoked chicken, bell peppers, banana peppers, onion, mushrooms, spinach, jalapeños, tomatoes, black olives, pineapple feta +1.50, alfredo sauce +1.50, hot honey +1.50



## WINE

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### SPARKLING & ROSÉ

MISTINGUETT BRUT | 8/32  
*Cava, Penedès, Spain*

LA GALOPE ROSÉ | 7/28  
*Côtes de Gascogne, France*

### WHITE

DONINI PINOT GRIGIO | 6/24  
*Veneto, Italy*

STONEBURN SAUVIGNON BLANC | 7.5/30  
*Marlborough, New Zealand*

HARKEN CHARDONNAY | 9/36  
*California*

PEITÁN ALBARIÑO | 11/44  
*Rías Baixas, Spain*

### RED

SEA SUN PINOT NOIR | 8.5/34  
*California*

TWENTY ACRES CABERNET | 7/28  
*California*

AUSTIN CABERNET | 12/48  
*Paso Robles, California*

SOUTHERN BELLE RED BLEND | 11/44  
*Jumilla, Spain*

SAURUS MALBEC | 9/36  
*Patagonia, Argentina*

VISO BARBERA-NEBBIOLO | 8/32  
*Piemonte, Italy*



## COCKTAILS

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BARREL-AGED MANHATTAN (B.A.M.) | 14  
whiskey, sweet vermouth, bada bing cherries, bitters

MOONSHINE MULE | 12  
white lightnin' moonshine, ginger beer, lime

HUGO SPRITZ | 12  
elderflower liqueur, prosecco, soda, fresh mint

PALOMA | 12  
silver tequila, grapefruit soda, lime, salt rim



## BEER

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### DOMESTIC

BUDWEISER, BUD LIGHT, MILLER LITE,  
YUENGLING, MICHELOB ULTRA, COORS LIGHT,  
BLUE MOON

### IMPORT

HEINEKEN, STELLA ARTOIS, GUINNESS, CORONA

### CRAFT

HIGHLAND GAELIC ALE, WICKED WEED  
PERNICIOUS IPA, HI-WIRE BED OF NAILS  
BROWN ALE, OSKAR BLUES DALE'S PALE ALE,  
FRENCH BROAD GATEWAY KÖLSCH

### DRAFT

*ask your server for today's offerings*

## N.A.

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BLAKE'S ZERO PROOF TRIPLE JAM MOJITO | 7

SIERRA NEVADA TRAIL PASS N.A. I.P.A. | 6

DESCHUTES N.A. BLACK BUTTE PORTER | 6

SAPPORO N.A. LAGER | 6

## SOFT DRINKS

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COKE, DIET COKE, SPRITE, MELLOW YELLOW  
MR. PIBB, HI-C FRUIT PUNCH, LEMONADE,  
ICED TEA