

SHAREABLE PLATES

- garlic-ginger glazed crispy cauliflower^v**
thai basil, green onion, celery leaf salad
- marinated mushrooms^v**
cremini mushrooms, balsamic, soy, crostini's, herbed ricotta
- fried calamari**
marinated calamari, fried shishito peppers, spicy siracha aioli, lime
- crispy crab cakes**
cajun remoulade, pickled red onion, micro cilantro, celery leaf, lime
- scotch eggs**
pork sausage, frisee, roasted red pepper coulis
- mini pork shanks**
apple habanero glaze, roasted garlic grits, wilted winter greens
- jumbo hot wings**
legends sweet & spicy sauce, bleu cheese dressing, carrots, celery
- seared ahi nachos***
mango salsa, wasabi crème, asian slaw, asian spiced wontons
- grilled chicken nachos**
tortilla chips, oaxaca cheese, beer braised chicken, jalapenos, black bean relish, pico de gallo, guacamole, sour cream, salsa
- charcuterie board**
local cheese, cured meats, grapes, olives, cornichons, roasted tomatoes, house jam, chef's mustard, crackers, red bicycle stick bread

SOUPS/SALADS

- street corn chowder^{GF|v}**
fire roasted corn, potato, jalapeno, bell pepper, queso fresco
- local grass-fed beef chili^{GF}**
shredded cheese, sour cream, chives
- wild mushroom and rosemary bisque^{v|†}**
crispy shallots, truffle oil
- asian crunch salad^v**
asian greens, cabbage, edamame, radish, red bell pepper, green onion, kiwi, sesame-ginger vinaigrette, rice vermicelli
- wedge salad**
iceburg wedge, sliced apple, dried cranberries, gorgonzola, house made bacon, green goddess dressing
- pub salad^v**
tuscan salad greens, baby heirloom tomatoes, feta, dried figs, pumpkin seeds, white balsamic vinaigrette

add wagyu steak or to any salad
**add grilled chicken to any salad for **
**add seared tuna steak to any salad **



Located in the heart of the Park City
Mountain Village
Open Daily: 11am to Close
For reservations: 435.658.5812

SANDWICHES/ENTREES

**all sandwiches are served with a choice of
fries, fruit or pub salad**

- chef's burger***
8oz. wagyu beef patty, chef's cheese spread, battered onion ring, house made bacon marmalade, lettuce, tomato, onion, toasted brioche bun
- legends burger*^{l†}**
8oz. wagyu beef patty, house made bacon, white cheddar, cajun remoulade, lettuce, tomato, onion, toasted brioche bun
- legendary rubeen[†]**
corned beef, swiss, sauerkraut, russian dressing, marble rye
- cubano pork sandwich[†]**
chimichurri marinated pork belly confit, ham, swiss, pickles, pickled jalapenos, yellow mustard, chimichurri aioli
- beer braised chicken melt**
caramelized onions, peppers, broccolini, provolone, roasted red pepper coulis, toasted french baguette
- bbq portabella sandwich^{v|†}**
smoked portabella, bbq sauce, slaw, pea shoots, toasted ciabatta
- fish & chips**
barramundi, pommes frites, asparagus, caper remoulade, micro greens
- wagyu top sirloin tips**
fingerling potato, fried arugula, red wine reduction, cauliflower romanesco
- house made sorbet**
ask your server about available flavors
- house made ice cream**
ask your server about available flavors
- smore's pie**
graham cracker crust, bailey's chocolate mousse, toasted marshmallow fluff

DESSERT

* warning: eating raw or under cooked foods may be potentially hazardous to your health
† items can be prepared gluten free- note that items may come in contact with gluten during preparation
^{GF} items are inherently gluten free | ^v items are inherently vegetarian | please discuss allergies with your server
20% gratuity will automatically be charged for parties of six or more