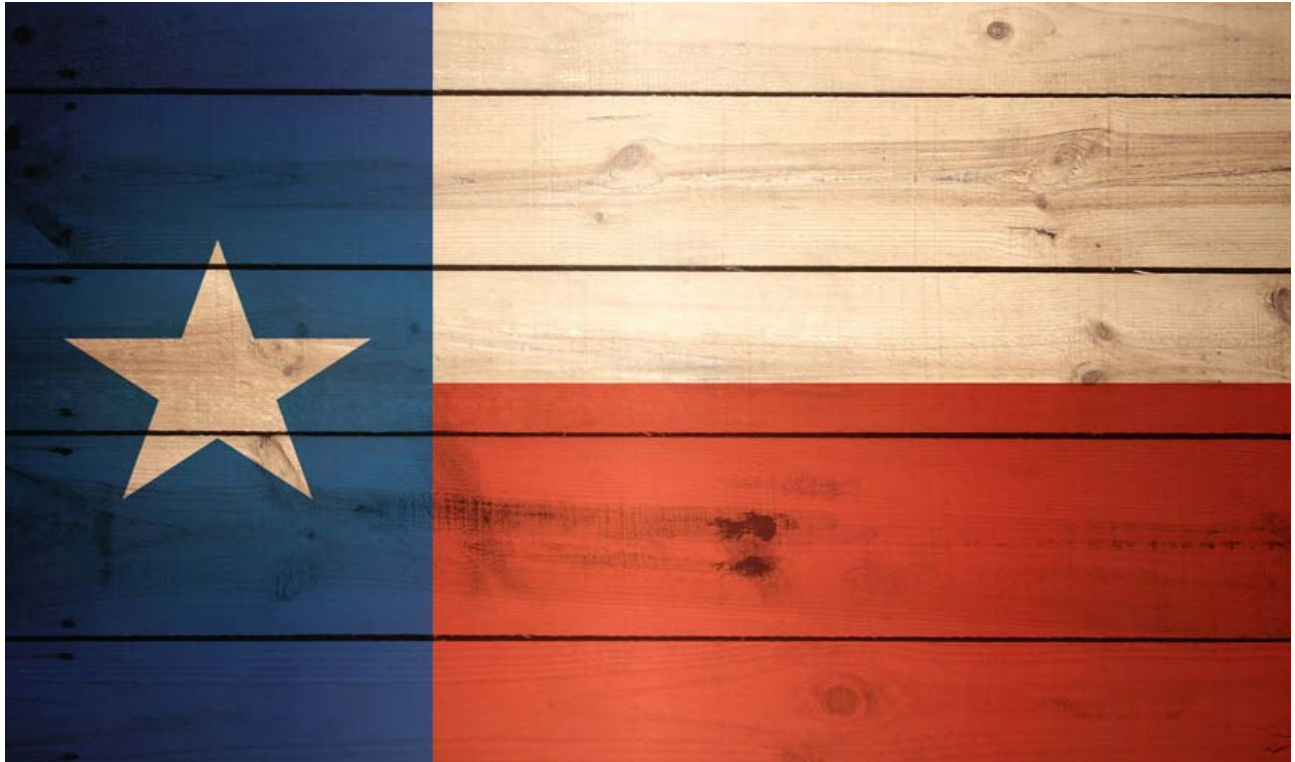


TEXAS LEGENDS STEAKHOUSE

est. 2010



936-34-TEXAS

Welcome to Texas Legends Steakhouse!
Thank you for choosing us. We take pride in
offering a homemade meal made to order with as many
Texas ingredients as we can find.
We attempt to have the best food and service
anywhere...Let us know what you think!



Getting Started

Fried Pickles	Sm. 5	Lg. 8
Fried Mushrooms	Sm. 5	Lg. 8
Onion Rings	Sm. 5	Lg. 8
Fried Squash	Sm. 5	Lg. 8
Sampler Platter	Sm. (Pick 2) 8	Lg. (Pick 3) 13
Crab Cakes (not available on Sampler Platter)		15

Fresh Salads

We recommend on your Salad

Avocado- 1.50 Chicken- 3.50 Steak Chunks- 7 Blackened Popcorn Shrimp- 5
Crab Cake- 7 Bacon- 1.50

Greek Salad Sm. 6 Lg. 12

Spring Salad, Feta Cheese, Avocado, Kalamata Olives, Greek Dressing
& Pita Bread.

Caesar Salad Sm. 5 Lg. 10

Fresh Romaine, Parmesan Cheese, Croutons & Tomatoes tossed in Caesar Dressing.

Strawberry Patch Salad Sm. 6 Lg. 12

Spring Salad with Strawberries, Bleu Cheese Crumbles, toasted Pecans, &
Homemade Strawberry Vinaigrette Dressing.

Bacon & Bleu Cheese Wedge 9

Cold Iceberg Wedge topped with Bacon, Bleu Cheese Crumbles
& Bleu Cheese Dressing

Avocado Crab Cake Salad Sm. 11 Lg. 15

House Salad with Avocado, one Blackened Crab Cake & Mozzarella Cheese.

Fried Chicken Salad Sm. 8 Lg. 11

House Salad topped with Mozzarella Cheese & fried Chicken Strips.

Dressings

Made in House: Ranch, Thousand Island, Italian, Strawberry Vinaigrette, Greek

Also Available: Caesar, Bleu Cheese, Honey Mustard, and Oil & Vinegar

Off The Grill

Steaks & Seafood served with your choice of a Baked Potato,
or House Salad & One Side.

Texas Ribeye	10 oz. 24	15 oz. 30
Hand Cut Filet	Petite 21	8 oz. 25
Hand Cut Top Sirloin	6 oz. 15	10 oz. 19
Surf & Turf	6 oz. 19	10 oz. 23
Texas Kobe Salisbury Steak	7 oz. 14	10 oz. 15

Sides

* French Fries * Green Beans * Grilled Veggies * Mashed Potatoes *
* Fried Okra * Fruit * Side of the Day * Add a Side 2 *

Fresh American Seafood

Served Blackened or Fried

Texas Gulf Shrimp	Sm. (5) 14	Lg. (8) 18
Pan Seared Haddock	Sm. 16	Lg. 22
Crab Cakes		(2) 18
Seafood Combo	Sm. (pick 2) 18	Lg. (pick 3) 23
Sammie's Shrimp Pasta	with a House Salad 15	

Texas Size Potatoes

Ribeye Stuffed Potato	16
Grilled Chicken Stuffed Potato	15
Potato Boats	10

Other Favorites

Choose 2 sides: Mashed Potatoes, French Fries, Green Beans, Fried Okra

Chicken Fried Chicken	12
Chicken Fried Steak	14
Grilled Chicken	13

Country Style Baskets

All Baskets served with Fries

Texas Popcorn Shrimp Basket 12

Louisiana Fried Catfish Basket 13

Chicken Strip Basket 9

Steakhouse Burgers & Sandwiches

All Sandwiches & Burgers served with Fries or **Upgrade to our Onion Rings 1.50!**

Our Burgers are made with 100% Texas Kobe Beef

Traditional Cheeseburger 11

Delicious Kobe Burger with all the Fixings & American Cheese.

Mozzarella Mushroom Burger 13

Traditional Burger with Mozzarella Cheese, Grilled Mushrooms & Grilled Onions.

Avocado Mozzarella Burger 13

Traditional Burger with Fresh Avocado and Mozzarella Cheese.

Bacon Cheeseburger 13

Traditional Cheeseburger with crispy Bacon.

Nate Special 12

Grilled Chicken Breast topped with grilled Mushrooms, Onions, & Mozzarella Cheese
Served on a Homemade Bun with Lettuce & Tomato.

Chicken Pita Wrap 11

Fried or Grilled Chicken Strips on warm Pita Bread with Lettuce, Tomato, &
Mozzarella Cheese. Served with a side of Ranch Dressing.

Steak Pita Wrap 13

Tender Ribeye Chunks topped with grilled Mushrooms, Onions, & Mozzarella Cheese.
Served with Lettuce & Tomato.

Great Additions!
Grilled Onions, Jalapenos, BBQ Sauce, Cheese, Mushrooms, Bacon, Avocado

18% Gratuity may be added to Parties of 7 or more

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.



Dear valued guests,

We would like to take this opportunity to thank our dedicated customer base for supporting our family business through these challenging times. We would also like to thank our loyal Legends staff for hanging in there during the shut down, and being just as excited to come back to work as we were.

There is still a great deal of uncertainty surrounding Covid-19, especially in the restaurant industry. Every aspect of our lives has been affected. As food handlers we are trained on proper sanitation. This has always been a part of our every day routine, but in these past few months we have significantly increased the amount of time we spend sanitizing everything every day. The doors, menus, tables, chairs, our hands...basically everything. And when the time comes we will be wearing our masks. We will be asking our guests to do so as well, unless you are seated at your table.

As you all know the economy has been severely impacted, but specific and vital to the restaurant industry is the food supply chain. Quality has changed, some products are unavailable, and prices have increased. We appreciate your understanding as we try to find our new normal. This too shall come to pass. God Bless each and every one of you, and God Bless America!!

Sincerely,

Ashley & Melissa Hull

