



Open Seven Days a Week

***Appetizers, Salads and Sandwiches
From 11:00am – 11:00pm***

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***Entrées from 5:30pm – 9:00pm***

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Beverage Service from 11:00am – Midnight

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***Minors must be accompanied by a parent to dine in Legends and must be seated at the tables only. Minors may not be seated at the bar, and are not permitted in Legends after 11pm.***

## **Appetizers**

**Soup du Jour** – *Your server will describe today's homemade soup!* **\$3.00**

**Sampling of International Cheese & Fresh Fruit** – *A daily selection of international Cheese & crackers, accompanied by Grapes & Strawberries.* **\$6.50**

**Grilled Flat Bread** – *Topped with Artichoke Hearts, Roasted Peppers, Kalamata Olives, Caramelized Onions, Pesto, and Fresh Mozzarella Cheese.* **\$5.95**

**Featured Flat Bread** – *Available Monday – Friday, let us tempt you with our flatbread feature!* **\$5.95**

**Seafood Cocktail** – *Jumbo Shrimp and Lump Crabmeat with Horseradish Cocktail Sauce and Sesame Seaweed Salad.* **\$8.95**

**Legendary Roasted Corn and Crab Cakes** – *Lump Crabmeat tossed with roasted Corn, lightly seasoned, garnished with Mesclun Greens and a Spicy Remoulade Sauce.* **\$8.50**

**Bucket of Fries** – *Served with Ranch Dressing, Warm Cheddar Cheese Sauce & Heinz Ketchup.* **\$3.75**

**Chicken Fingers** – *Served with Ranch Dressing and Barbecue Sauce.* **\$5.95**

**Nachos Grande** – *Great for a crowd!! Fresh Chips piled high and topped with Cheddar Cheese, Salsa, Jalapeno Pepper Rings, Sour Cream, and Guacamole.* **\$6.50**

**Loaded Potato Skins** – *Two stuffed with Bacon and Cheddar Cheese, and two stuffed with Pulled Barbecued Pork and Cheddar Cheese, served with Ranch Dressing and Salsa.* **\$6.95**

**Smoked Buffalo Wings** – *One pound of our Smoked and Fried Jumbo Wings in Original Hot Sauce. Served with our Homemade Chunky Blue Cheese Dressing and Celery Sticks.* **\$7.25**

## **Sandwiches**

**Featured Half-Sandwich and Soup or Salad** – pair our featured half-sandwich with either a cup of today's homemade soup or a little bistro salad! **\$6.25**

**Old Dutch Style Country Grilled Cheese** – Cheddar Cheese, sliced Tomatoes, Peppers and Onions on Sourdough Bread served with a Pickle Half and French Fries. **\$6.50**

**Pulled Pork BBQ Sandwich** – Our own Pulled Barbecued Pork on a Soft Pretzel Roll with Cheddar Cheese, Lettuce, Red Onion and Tomato, served with a Pickle Half and French Fries. **\$7.25**

**Buffalo Chicken Sandwich** – A Buffalo tradition that we've made better!! Breaded Chicken, Hot Sauce and Bleu Cheese on a Baguette, served with a Pickle Half and French Fries. **\$7.95**

**Grilled Chicken Sandwich** – Grilled Breast of Chicken with melted Swiss Cheese, Crisp Bacon, Garlic Mayonnaise and Honey Mustard on a Rustic Roll, served with a Pickle Half and French Fries. **\$7.95**

**Open Faced Rib Eye Steak Sandwich** – Topped with Tumbleweed Onions and Whiskey BBQ Sauce on Asiago Bread, served with a Pickle Half and French Fries. **\$11.95**

\* **The Penn Stater Burger** – One half-pound of Ground Sirloin topped with Cheddar Cheese, Bacon and Sautéed Onions, served with a Pickle Half and French Fries. **\$8.25**

\* **The Texas Style BBQ Burger** – Ground Sirloin topped with our own Pulled Barbecued Pork, Cheddar Cheese and Tumbleweed Onions on Texas Toast, with a Pickle Half and French Fries. **\$8.50**

\* **The Pretzel Burger** – Ground Sirloin topped with Cheddar Cheese, served on a Soft Pretzel Roll with Lettuce, Tomato and Red Onion, a Pickle Half and French Fries. **\$7.25**

**Grilled Reuben** – Corned Beef, Swiss Cheese, Sauerkraut and Thousand Island Dressing on Grilled Marble Rye Bread, served with a Pickle Half and French Fries. **\$7.50**

**Traditional Club Sandwich** – Ham, Turkey, Swiss Cheese, Mayonnaise and Bacon on your choice of White, Wheat or Rye Bread, served with our signature Antipasto Salad. **\$7.25**

**Turkey Cobb Sandwich** – Roasted breast of Turkey served with Bacon, Bleu Cheese Dressing, Avocado Spread, Mayonnaise and Lettuce on Foccacia Bread, accompanied by our signature Antipasto Salad. **\$6.95**

**Vegetarian Panini** – Grilled Eggplant, Zucchini, Roasted Peppers, Hummus, Caponata with Pine Nuts, and Swiss Cheese on Foccacia Bread, served with our signature Antipasto Salad. **\$6.25**

**Prosciutto and Brie Panini** – Thinly sliced Prosciutto, Brie, Roasted Red Peppers and Olive Tapenade served on grilled Sourdough Bread accompanied by our signature Antipasto Salad. **\$7.95**

## Salads

**The Little Bistro Salad** – Mesclun Greens topped with Cucumbers, Tomatoes, Carrots and Croutons, served with your choice of Dressing. **\$3.25**

**Steak and Potato Salad** – Marinated, Sliced Top Sirloin Steak, Roasted New Potatoes, Crisp Greens, Onions, Peppers, topped with Bleu Cheese, White Balsamic Vinaigrette and Garlic Croustade. **\$8.25**

**Duck Salad** – Smoked Duck wrapped in Rice Paper and Plum Sauce over Crisp Greens and Fried Noodles with Plum and Soy Dressing. **\$7.95**

**Pennsylvania Pretzel Salad** – Mixed Greens topped with Smoked Ham, Cheddar Cheese, Marinated Mushrooms, Tomatoes, and Chow Chow, lightly tossed with a Honey Dijon Vinaigrette and served in a Pretzel Bowl. **\$6.95**

**Chicken Caesar Salad** – Grilled Chicken served on a bed of Romaine Lettuce & Radicchio tossed with creamy Caesar Dressing, garnished with Romano Cheese Straws and Roma Tomatoes. **\$7.95**

## Entrées

*Available from 5:30 p.m. to 9:00 p.m.*

**Classic Macaroni and Cheese** – with aged Canadian Cheddar Cheese. **\$8.95**

**Pretzel Crusted Chicken** – A Sautéed Chicken Breast with a Crumbled Pretzel Crust and Brown Honey Mustard Sauce. Served with Smashed Potatoes and Chef's choice of Vegetable. **\$14.50**

**Broiled Scallops** – Casserole style, broiled with Garlic and Brie butter, and a Panko Crust. Served with a mixture of Long Grain and Wild Rice as well as Chef's choice of Vegetables. **\$15.50**

**Potato Crusted Salmon** – Served with a Champagne Sour Cream and Chive Sauce, complemented by a Blend of Wild Rice and Chef's choice of Vegetables. **\$15.95**

**\*The Legendary Delmonico** – Grilled 12-ounce Delmonico Steak topped with Chipotle Butter, accompanied by a Baked Potato and Chef's choice of Vegetable. **\$19.95**

*\*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.*

## Children's Menu

*(For Ages 12 and under)*

**All children's menu choices include a complimentary beverage**

**Macaroni and Cheese** – A child's size portion of our delicious entrée. **\$6.25**

**Grilled Pizza** – Choice of Cheese, Veggie, or Pepperoni. **\$5.25**

**Hamburger** – Served with French Fries. **\$5.95**

**Fluffy Pasta** – Choice of Sauce: Butter, Olive Oil, or Marinara Sauce. **\$5.25**

**Grilled Cheese** – Served with French Fries. **\$5.25**

**Chicken Fingers** – Served with French Fries and Barbecue Sauce. **\$5.95**

**Peanut Butter and Jelly Sandwich** – Served with French Fries. **\$5.95**

**Desserts** – Fresh Fruit Cup, Ice Cream or Watermelon. **\$1.75**

## **Desserts**

### **Strawberry Shortcake**

*Shortcake overflowing with sliced Strawberries and topped with Whipped Cream. \$5.50*

### **Legendary Banana Split**

*Caramelized bananas, FOUR flavors of PSU Creamery Ice Cream, almond Florentine cookies, fresh Strawberries & Whipped Cream. \$5.50*

### **Double Chocolate Cheesecake Mont Blanc**

*Rich Chocolate Cheesecake served with a mountain of Whipped Cream. \$5.25*

### **Kentucky Bourbon Pie**

*Rich, delicious Pecan Pie. \$5.25*

### **Warm Berry Crisp with Creamery Ice Cream**

*With a crispy Brown Sugar topping and served with a scoop of Vanilla PSU Creamery ice cream. \$4.95*

### **Crème Caramel**

*Delicious Custard baked in Caramel and served with Fresh Berries and Whipped Cream. \$4.95*

### **PSU Creamery Ice Cream**

*Sorbet, Classic Vanilla, Chocolate, Strawberry or Peachy Paterno. \$3.00*

### **Local Wine By the Glass**

*Nittany Mountain Blush*

*Nittany Mountain White*

*Mt. Nittany Tailgate Red*

*Mt. Nittany Vineyards Merlot*

### **White Wine By the Glass**

*Chardonnay*

*Pinot Grigio*

*Riesling*

*Sauvignon Blanc*

*Viognier*

### **Red Wine By the Glass**

*Cabernet Sauvignon*

*Merlot*

*Pinot Noir*

*Shiraz*

*Zinfandel*

### **Draft Beer**

Dogfish Head 90 Minute IPA  
Miller Lite  
Otto's Brewery Feature  
Sam Adams Noble Pils  
Yuengling Lager

### **Classic Bottles**

Bud Light  
Budweiser  
Coors Light  
Killian's Irish Red  
Labatt Blue  
Michelob Ultra  
MGD 64  
Miller Lite  
Molson Canadian  
Rolling Rock

### **Pennsylvania Bottles**

Erie Drake's Crude Stout  
Erie Railbender Ale  
Lancaster Brewing Co. Milk Stout  
Lancaster Brewing Co. Strawberry Wheat  
Otto's Apricot Wheat  
Otto's Mt. Nittany Pale Ale  
Stoudts American Pale Ale  
Stoudts Scarlet Lady Ale  
Tröegs HopBack Amber Ale  
Tröegs Rugged Trail Nut Brown Ale  
Tröegenator Double Bock  
Victory HopDevil Ale  
Victory Lager  
Victory Storm King Stout  
Weyerbacher Fireside Ale  
Weyerbacher Hop Infusion IPA  
Yuengling Black & Tan  
Yuengling Lager Light  
Yuengling Lager

### **Specialty Bottles**

Amstel Light  
Anchor Porter  
Bass Pale Ale  
Beck's  
Blue Moon Belgian-Style Wheat Ale  
Corona Extra  
Dogfish Head 90 Minute Imperial IPA  
Dogfish Head Midas Touch  
Franziskaner 17oz  
Guinness  
Heineken  
Heineken Premium Light  
Mike's Hard Lemonade  
Samuel Adams Boston Lager  
Samuel Adams Cherry Wheat  
Samuel Adams Light  
Sierra Nevada Pale Ale  
Smirnoff Ice  
Woodchuck Amber Cider