

# LEGENDS

AT LUTSEN MOUNTAINS



## HOURS

5 p.m. - 9:30 p.m. Daily

## STARTERS

### CHIPS & PICO | 12

house-made chips with a fresh pico de gallo

### WALLEYE SLIDERS | 17

breaded walleye cakes served with fresh greens and cucumber dill sauce

### ZUCCHINI BITES | 15

parmesan panko crusted zucchini and fresh marinara

### KOREAN SPROUTS | 15

roasted brussel sprouts, korean bbq, soy aioli drizzle and fresh cilantro

### CHEESE CURDS | 14

white cheddar cheese curds with chipotle ranch

## DESSERTS

\$9 EACH

### STRAWBERRY SORBET TART

fresh berries, sorbet, flaky tart crust, rhubarb jelly

### DECONSTRUCTED CHEESECAKE

velvety cheesecake with graham crumbles and blueberry compote

### CHOCOLATE TORTE

gluten free chocolate torte served with fresh berries and whipped cream



## SOUPS & SALADS

### SOUP DU JOUR | 9

inquire regarding today's selection

### HOUSE SALAD | 9

minnesota grown greens, grape tomato, shredded cheese, shredded carrots, cucumbers, croutons  
ranch \* blue cheese  
french \* chipotle ranch

### BEET & ARUGULA SALAD | 15

red and gold beets, fresh arugula, toasted walnuts, gorgonzola, balsamic vinaigrette

### SUMMER BERRY SALAD | 15

minnesota grown greens, strawberries, blueberries, red onions, toasted almonds, feta cheese, basil chiffonade, citrus vinaigrette

ADD CHICKEN OR SHRIMP \$6

## ENTREES

### LUTSEN POWER BOWL | 21

sauteed broccoli stalks, kohlrabi, brussels, kale, radicchio, carrots tossed in a wasabi soy vinaigrette over a blend of cous cous, quinoa, split yellow peas and garbanzo bean

### COFFEE RUB RIBEYE | 35

master chef choice ribeye, caribou coffee rub, mashed potatoes, north shore grilled veggies

### STEELHEAD TROUT | 34

pan seared, tomato corn relish, smoked gouda wild rice polenta, north shore grilled veggies

### BUCATINI CARBORNARA | 23

bucatini noodles, fresh italian cheeses, olive oil, shallots, prosciutto, cracked pepper  
chef recommendation:: add shrimp

## LIGHTER FARE

### FISH & CHIPS | 20

parmesan panko breaded, golden fries, coleslaw, house-made tartar

### NORTH SHORE MELT | 17

ham, prosciutto, pepperoni, three cheese blend, roasted garlic aioli, grilled sourdough

### PAPA BURGER | 16

1/3 pound craft burger, lettuce, tomato, onion, brioche bun,  
add cheese \$ 1, add bacon \$ 2

### MOOSE MTN BURGER | 19

1/3 pound craft burger, mushrooms, beer braised onions, smoked gouda, garlic truffle mayo, brioche bun

Served with french fries, upgrade to potato rounds, cup of soup or house salad for \$2

Kitchen operations involve shared cooking and preparation areas.

We cannot guarantee that any menu item is free from any allergen.

\*Consuming raw or undercooked food may increase your risk of food-borne illness\*

All items will have an additional 8.375% state and county tax and 5.5% green fee additional.

An 18% service fee may be added for parties of 8 or more.



LEGENDS | CASUAL FINE DINING

467 Ski Hill Road | Lutsen, MN 55612