

— ♦ DEADWOOD ♦ —
LEGENDS
— ♦ —
STEAKHOUSE
— ♦ —
AT THE
FRANKLIN HOTEL

— ♦ APPETIZERS ♦ —

BANG BANG SHRIMP — \$9.95

HAND-BREADED SHRIMP ON A BED OF SLAW
DRIZZLED WITH SRIRACHA MAYONNAISE AND CRUSHED PEANUTS

DUCK WINGS — \$9.95

APRICOT GLAZED TOPPED WITH CRUSHED PEANUTS

PHILLY FLAT BREAD PIZZA — \$8.95

FLAT BREAD TOPPED WITH A1 CREAM SAUCE, STEAK, BELL PEPPERS & SMOKED GOUDA CHEESE

LOBSTER BISQUE — \$8.95

MARINATED BEEF TIPS — \$10.95

SERVED ON A BED OF ONION WISPS, PEPPEDEW PEPPERS WITH VEAL BALSAMIC REDUCTION

— ♦ SIDES ♦ —

BAKED IDAHO POTATO

YUKON GOLD MASHED POTATOES

LONG GRAIN AND WILD RICE

POTATO AU GRATIN

— ♦ SALADS ♦ —

CAESAR SALAD

ROMAINE HEARTS W/ HOUSE MADE CAESAR DRESSING

VANILLA FIELDS SALAD

BABY GREENS WITH FETA, MINT, DRIED CHERRIES, PISTACHIOS AND VANILLA VINAIGRETTE

GARDEN SALAD

CHOICE OF DRESSING

FRENCH / RANCH / THOUSAND ISLAND / BLEU CHEESE

STEAKHOUSE CHOPPED SALAD

ICEBERG LETTUCE, SPINACH, RED ONION, MUSHROOMS,
GREEN OLIVES, BACON, EGGS, BLEU CHEESE AND BASIL VINAIGRETTE

— ♦ SOUPS ♦ —

SOUP DU JOUR

— ♦ DEADWOOD ♦ —
LEGENDS
— ♦ —
STEAKHOUSE
— ♦ —
AT THE
FRANKLIN HOTEL

— ♦ CHICKEN AND SEAFOOD ♦ —

SERVED WITH YOUR CHOICE OF SIDE, AND SALAD OR SOUP

STUFFED CHICKEN BREAST — \$12.95

CHORIZO AND SMOKED GOUDA WITH ROASTED RED PEPPER RELISH

ROASTED CHICKEN BREAST WITH APPLE WALNUT CHUTNEY — \$12.95

5 JUMBO SHRIMP — \$15.95

HAND BREADED WITH COCKTAIL SAUCE OR SAUTEED IN GARLIC BUTTER

FRESH ATLANTIC SALMON WITH PINEAPPLE PICO DE GALLO — \$15.95

SHRIMP CREPES WITH WHITE WINE CREAM SAUCE — \$15.95

SERVED WITH FRESH VEGETABLE AND YOUR CHOICE OF SALAD OR SOUP

LOBSTER DINNER — \$19.95

6OZ LOBSTER TAIL SERVED WITH DRAWN BUTTER

— ♦ PASTA ♦ —

SERVED WITH YOUR CHOICE OF SALAD OR SOUP

CHICKEN OR SHRIMP SWEET PEPPER PASTA — \$14.95

PAPPARDELLE PASTA WITH PEPPADEW PEPPERS, SPINACH, AND PARMESAN CREAM SAUCE

— ♦ STEAKS AND CHOPS ♦ —

SERVED WITH YOUR CHOICE OF SIDE, AND SALAD OR SOUP

ALL STEAKS ARE 21 DAY MINIMUM AGE, HAND-CUT CERTIFIED ANGUS BEEF

CENTER CUT SIRLOIN 10oz — \$13.95

NEW YORK STRIP 12oz — \$17.95

RIBEYE 16oz — \$19.95

FILET MIGNON 7oz — \$15.95 10oz — \$20.95

COLORADO RACK OF LAMB — \$24.95

BONE-IN PRIME RIB — \$29.95

SLOW ROASTED, SERVED MEDIUM-RARE

ADD:

COLD WATER MAINE LOBSTER TAIL — \$11.95

(5OZ TO 6OZ)

2 JUMBO SHRIMP — \$4.95

SKEWER OR HAND BREADED

— ♦ DESSERTS ♦ —

NEW YORK CHEESECAKE WITH PEACH BOURBON SAUCE — \$6.95

CHOCOLATE FUDGE TORT — \$6.95