

LEGENDS

QUICKIES

Legendary Nachos | 12

Queso blanco, chipotle crema, pickled jalapeños, sour cream, garden salsa, black olives, red onions, tomatoes, cilantro

Add Pulled Pork, Barq's Brisket, Hand-shredded Chicken or Chili | \$4

Queso & Chips | 9

House-made queso blanco with sea salted tortilla chips

Add Pulled Pork, Barq's Brisket, Hand-shredded Chicken or Chili | \$4

Hall of Wings | 9

1/2 lb. of house-brined, naked wings flash fried until crispy and tossed in your choice of sauce or seasoning

Tower O' Rings | 10

Fresh onion rings hand beer-battered & flash fried until golden brown & delicious, served with horseradish aioli

Classic Chunks | 10

1/2 lb. of hand-breaded, boneless chicken flash fried & spun in your choice of sauce or seasoning

Fried Pickles | 8

Crispy, fried dill pickle spears with horseradish aioli

Ahi Tuna Nachos | 15

Seared sesame tuna combined with a fresh mango salsa and served with fresh guacamole, mini fried tortillas, teriyaki & Thai chili sauces

Epic Brussels Sprouts | 9

Crispy sprouts tossed in bacon vinaigrette & toasted pine nuts

The OMG Pretzel | 16

1.5 pounds of soft, buttery, everything-bageled deliciousness. Served with queso blanco & honey mustard.

#Gastrohash | 16

A bowl of love. Chicken chunks, choice of sauce, fries, queso blanco, cheese curds, crispy bacon, smoked pork, scallions

Sauces & Seasonings for wings & chunks: #Gastrofire, Thai Chili, Buffalo, Garlic Parmesan, Teriyaki, Jamaican Jerk, Honey BBQ, Bourbon BBQ, Chef's Dry Rub or Salt & Vinegar

LIGHTEN UP!

Add a protein to any salad:

Chicken Breast \$5 | Steak \$8 | Scottish Salmon \$8 | Prime Burger Patty \$8 | Mahi Mahi \$8 | Ahi Tuna \$10

Gastro-Wedge | 12

Fresh iceberg wedge topped with a tomato, roasted green and banana pepper relish, pickled red onions, sliced avocado, bleu cheese crumbles & crispy pork belly

Thy Cobb | 14

Mixed field greens, smoked hand-shredded chicken, avocado, crumbled bacon, hard boiled egg, tomatoes, bleu cheese crumbles & dressing

Southwest Chicken | 14

Mixed greens, smoked hand-shredded chicken, diced tomatoes, roasted bell peppers, toasted corn, black beans, red onions, cheddar cheese, avocado ranch dressing

Legends Power Bowl | 13

Red kale & baby spinach, sweet potatoes, crispy Brussels sprouts, black beans & barley, poached egg, orange-carrot dressing

Caesar | 11

Romaine lettuce, creamy egg dressing, Parmesan, lemon, garlic Parmesan croutons

House Salad | 8

Mixed field greens, tomatoes, red onions, cucumbers, Parmesan, garlic croutons

Dressings

Orange-Carrot, French, Bleu Cheese, Caesar, Mustard Vinaigrette, Avocado Ranch, Buttermilk Ranch, Balsamic Vinaigrette, Italian, Honey Mustard

CASUAL CRAVINGS

Served with house fries, kettle chips or side salad. Add salt & vinegar seasoning to fries or chips for \$1.

Sweet potato or truffle fries are \$2 extra. Loaded fries, with queso and bacon, are \$3 extra.

Pulled Pork | 12

House-smoked pork shoulder, honey BBQ, local apple slaw, brioche bun

T.L.C. | 12

Tequila-lime marinated chicken, crispy bacon, lettuce, tomato, pickled red onions, guacamole, sharp cheddar, chipotle crema, brioche bun

Barq's Brisket | 14

Root beer-braised brisket, honey BBQ, slaw, fried pickle chips, brioche bun

Perch Basket | 16/21

Hand panko-breaded & fried lake perch, house-made tartar, lemon

Mahi Tacos | 10

Blackened mahi mahi served with flour tortillas, topped with fresh mango salsa, sweet Thai chili sauce & cilantro

The Rancher | 14

Country-fried chicken breast topped with tomato, lettuce, cheddar, pepperjack, bacon, guac & ranch, brioche bun

Buff Chicken Wrap | 11

Fried chicken tenders, buffalo sauce, bacon, ranch, lettuce, tomato

Italian Flatbread | 13

House-made red sauce, garlic, mozzarella, pepperoni, crumbled bacon, red onion, Parmesan, basil

Chicken Basket | 13

4 hand-breaded chicken tenders, served with honey BBQ, honey mustard and choice of side

100% PRIME + LEGENDARY

100% Prime, Legendary Burgers are served on a brioche bun with house fries, chips or side salad.

Add salt & vinegar seasoning to fries or chips for \$1. Sweet potato or truffle fries are \$2 extra. Loaded fries are \$3 extra.

The Porker | 15

Knife & pork anyone? Pulled pork, bacon, queso blanco, pickles & onion rings all on our prime beef patty

Black & Bleu | 14

Blackened prime patty topped with a fried bleu cheese croquette, pickled red onions, lettuce & garlic aioli

Nap Time | 17

Catch some zzz's! Two prime patties, American, lettuce, tomato, pickles & mayo

Portabello Patty | 12

Grilled, marinated portabello cap topped with tomato, spinach, grilled onions, balsamic reduction, mozzarella & garlic aioli

#Gastromelt | 14

Mayo-toasted marble rye, prime beef patty, deep fried Swiss cheese, grilled onions, Super Secret Sauce, served open-faced

The Main Greek | 15

Prime patty topped with feta, sun-dried tomatoes, Kalamata olive tapenade, shredded lettuce, red onions & balsamic reduction

Chili con Queso | 14

Served open-faced atop grilled sourdough, we pile house-made queso & chili on a prime patty and finish it all with tortilla chips & sour cream

The Blevins | 14

A local classic. Guacamole, cheddar, bacon, lettuce and tomato

A1-A | 15

Steak on a bun. Our prime patty topped with Swiss, portabello cap, grilled onions & peppers, finished with a fried egg & A1 sauce

BUILD A LEGEND

Start with our 1/2 lb. prime beef burger patty (\$11) & live your best burger life (don't forget to choose your favorite side):

Pile 'em high | .50 each

Garlic aioli, horseradish aioli, chipotle crema, honey BBQ, bourbon BBQ, jerk sauce, buffalo sauce, #gastrofire sauce, teriyaki, ranch, Super Secret Sauce, honey mustard, A1, peppercorn sauce, chunky salsa, mango salsa, red sauce, bleu cheese dressing, grilled onions, grilled bell peppers, lettuce, red onions, tomato, pickle chips, pickled jalapeños, pickled red onions, guacamole, mushrooms, coleslaw, onion rings, kettle chips, fried pickle chips, cajun seasoning, pepperoni, Kalamata olive tapenade, balsamic reduction, grilled portabello cap, sun-dried tomatoes

Cheese | 1 each

Sharp cheddar, bleu cheese crumbles, pepper jack, American, queso blanco, feta, fried Swiss, aged Swiss, mozzarella, cheese curds, fried bleu cheese croquette

Bacon | 2.50

Double Beef | 6

Fried Egg | 1.50

Chili | 2

SUPPORTING CAST

Daily Vegetable | 4

Coleslaw | 3

Kettle Chips | 3

Salt & Vinegar Kettle Chips | 4

House Fries | 3

Salt & Vinegar Fries | 4

Truffle Fries | 5

Loaded Fries (queso & bacon) | 6

Sweet Potato Fries | 5

Side of Cheese Curds | 6

Side Salad/Caesar | 5

Starch of The Day | 5

Local Apple Slaw | 5

GRILL + CHILL

Entrees are served with our chef's choice vegetable and potato of the day. Please ask your server for details.

Herb Crusted Pork | 18

7 oz. pork tenderloin rubbed with whole grain mustard, herbs and finished with natural au jus

Peppered Sirloin | 22

8 oz. Certified Angus Beef sirloin, grilled to your liking, sliced and finished with a house-made peppercorn sauce

St. Louis Rib Platter |

half - 14/full - 25

Hand-rubbed with a secret seasoning mix, our St. Louis-style ribs are pit smoked for 4 hours, slathered in our zesty mustard barbecue and finished over an open flame to seal in the flavor.

Cajun Salmon | 24

Cast-iron blackened 7 oz. salmon filet finished in the oven

Backyard Chicken | 19

Twin 8 oz. chargrilled chicken breasts finished with our tangy house-made bourbon BBQ