



2910 Pea Soup Andersen Blvd Selma, CA 93662  
(559) 891- 7000

## Shareables

**Bacon Jalapeño Bites-** Fresh Roasted Jalapeño Shells | Cream Cheese Filling | Applewood Bacon Wrapped | Cilantro Lime Aioli |

**Crispy Brussel Sprouts-** Fried Fresh Brussels | Golden Raisins | Mint | Cilantro | Sunflower Seeds | Lime Mint Vinaigrette |

**Bacon Wrapped Shrimp Poppers-** Jumbo Wild Shrimp | Stuffed Jalapeño Cream Cheese | Applewood Bacon | Chipotle Crema |

**Deep Fried Calamari Strips-** Fried Calamari Strips | House Cocktail Sauce | Tartar Sauce |

**Legends Tap House Nachos-** Fresh Fried Tortilla Chips | Ghost Pepper Cheese Sauce | Fresh Tomato | Cilantro | Red Onion | Sour Cream | Pickled Jalapeños | Avocado | Choice of Tri-tip | Pulled Pork | Grilled Chicken

**Legends Chicken Wings-** Dry Rubbed | Buffalo | Mango Habanero | Sweet & Spicy | Barbecue | Garlic Parmesan |  
Available Boneless

**Sourdough Round-** Rustic Sourdough Round | Garlic Herb Butter | Asiago | Baked and Served Warm |

**Tap House Pretzel-** Bavarian-Style Salted Pretzel | Ghost Pepper Cheese Sauce | Pub Style Mustard |



Check out our rotating beer and cocktail list!

## Pub Burgers

All burgers are served on a toasted brioche bun with fries.  
Upgrade to a premium side + 2

**Selma Classic-** Fresh Beef Patty | Cheddar Cheese | Mayo | Lettuce | Tomato | Onion | Pickle |  
Add Bacon | Fried Egg | Avocado | +2

**High Roller Burger-** All Natural Wagyu Beef | Candied Applewood Bacon | Provolone Cheese | Roasted Garlic Aioli | Tuscan Spring Mix |

**Bacon Jam and Goat Cheese-** Fresh Beef Patty | Maple Peppered Bacon Jam | Goat Cheese Crumbles | Fresh Sliced Tomato | Arugula | Balsamic Glaze |

**The Legend-** Fresh Beef Patty | Sliced Tri-tip | Pulled Pork | House BBQ Sauce | Applewood Smoked Bacon | Swiss & Cheddar Cheese | Lettuce | Onion | Tomato | Pickle | Chipotle Aioli | Ghost Pepper Cheese |

**The Lulu Burger-** Hand Made Freshly Ground Lamb & Beef Patty | Tzatziki | Arugula | Fresh Sliced Cucumbers | Roasted Red Pepper Hummus Spread |

**Pastrami Burger-** Fresh Beef Patty | Peppered Pastrami | Dill Pickle Slab | Spicy Mayo Mustard Spread | Pepper Rings |

**Smokehouse Burger-** Fresh Beef Patty | BBQ Spiced Bacon | American Cheese | Sautéed Mushrooms | Fried Onions Straws | House BBQ Sauce |

## Craft Sandwiches

All sandwiches are served with fries. Upgrade to a premium side for +2

**Legends Tri-tip Sandwich-** Sliced Tri-tip | Rustic French Bread | House Barbecue Sauce |

**Beer Braised Pulled Pork-** Roasted & Braised Pork Shoulder | House Barbecue Sauce | Pineapple Mint Dressed Coleslaw | Brioche Bun |

**Tri-Tip Dip-** Shaved Tri-Tip | Rustic French Bread | Swiss & Provolone Cheeses | Caramelized Onions | Au Jus |

**Hot Chicken-** Fried Chicken Breast | Nashville Hot Sauce | Pickle Chips | Crisp Vinaigrette Coleslaw |

**Cubano-** Beer Braised Pulled Pork | Honey Roasted Ham | Swiss Cheese | Pickled Honey Mustard | Baguette Roll |

**Smoked Turkey Club-** Smoked Turkey Breast | Applewood Smoked Bacon | Mayo | Lettuce | Tomato | Red Onion | Avocado | Toasted Wheat |

**Hot Pastrami-** Grilled Peppered Pastrami | Toasted French Bread | Melted Swiss Cheese | Pickle Chips | Pepper Rings | Shredded Lettuce | Russian Dressing |

**Grilled Chicken Sandwich-** Grilled Chicken Breast | Provolone | Avocado | Applewood Smoked Bacon | Lettuce | Tomato | Roasted Pepper Aioli | Brioche Bun |

# Fork & Knife Plates

All entrées are served with dinner rolls and your choice of two sides.

**14 oz Angus Ribeye-** Premium Black Angus Ribeye | Herb Compound Butter | | Add the Surf! +

**Bacon Wrapped Meatloaf-** Fresh Ground Beef | House Blend Spices | Applewood Smoked Bacon | Portobello Mushroom Gravy |

**18 oz T-Bone Steak-** Premium Black Angus Beef | Herb Compound Butter | | Add the Surf! +

**Center Cut New York-** 12 oz Black Angus Beef | Herb Compound Butter | | Add the Surf! +

**Artichoke Mushroom Chicken-** Two Grilled Chicken Breasts | Artichoke Mushroom Cream Sauce |

**Grilled Lamb Chops-** Harissa Spiced New Zealand Lamb Chops | Tzatziki Sauce |

**Country Fried Chicken-** Buttermilk Fried Chicken Breast | Peppered Gravy |

# Seafood & Pastas

**Seasonal Fresh Fish Rotation-** Rotating Selection of Fish | Ask Server for Today's Selection | Choice of Two Sides | MKT

**Grilled Salmon-** Grilled 8oz Atlantic Salmon | Citrus Cream Sauce | Choice of Two Sides |

**Pan-Seared Mahi Mahi-** 8oz of Wild Mahi Mahi | Mango Salsa | Choice of Two Sides |

**Crispy Fish Tacos-** Warm Corn Tortillas | Beer Battered Cod | Fresh Shredded Cabbage | Pico De Gallo | Cilantro Lime Sauce | Chipotle Aioli | Fries |

**Shrimp Farfalle-** Bow-tie Pasta | Citrus Cream Sauce | Artichoke Hearts | Roasted Garlic | Sliced Mushrooms | Shredded Parmesan | Garlic bread |

**Chicken Linguine Alfredo-** Grilled Chicken Breast | Fresh Linguine Pasta | House Made Alfredo | Tomatoes | Green Onions | Roasted Red Peppers | Shredded Parmesan | Garlic bread |

**Tavern Cod & Chips-** Beer Battered Cod | House Tartar Sauce | Malt Vinegar | Fries | Pineapple Mint Dressed Coleslaw |

# Soups | Sides | Salads

**Soups-** Legends Split Pea Soup or Soup Special | Cup | Bowl | Sourdough Bread Bowl |

**Sides-** Garlic Mashed Potatoes | Fries | Coleslaw | Rice Pilaf | Seasonal Vegetables |

**Premium Sides-** Baked Potatoes | Sweet Potato Fries | Garlic Fries | Ghost Pepper Mac N Cheese | Beer Battered Onion Rings | Tots |

**Salads-** Side House Salad or Side Caesar Salad |

# Desserts

**Cheesecake-** Thick Sliced New York Style Cheese Cake | Strawberry Drizzle | Whipped Cream |

**Bread Pudding-** House Made Bread Pudding | Vanilla Ice Cream | Bourbon Caramel Drizzle |

**Triple Chocolate Brownie Sundae -** Vanilla Ice Cream |

# Entree Salads

**Legends Caesar Salad-** Fresh Chopped Romaine | Shaved Parmesan Cheese | Garlic Herb Croutons | Creamy Ceasar Dressing | Choice of Grilled Chicken or Tri-Tip | Add Shrimp or Salmon | +

**Legends Own-** Field Greens | Grilled Chicken Breast | Mandarin Oranges | Bow-tie Pasta | Sweet Red Grapes | Toasted Almonds | House-Made Honey Mustard Dressing |

**Tri-tip Wedge-** Iceberg Wedge | Sliced Tri-tip | Applewood Smoked Bacon | Grape Tomatoes | Sliced Red Onions | Blue Cheese Crumble | Parmesan Peppercorn Dressing |

**Tap House Cobb Salad-** Mixed Lettuce Greens | Sliced Tri-tip | Grilled Chicken Breast | Applewood Smoked Bacon | Fresh Avocado | Diced Fresh Tomato | Hard Cooked Egg | Crumbled Blue Cheese | Choice of Dressing |

**Ahi Salad-** Sushi Grade Pan Seared Ahi Steak | Field Greens | Heirloom Tomatoes | Kimchi Cucumbers | Avocado | Wasabi Dressing |

# Wines

Cru Albarino

Josh Pinot Grigio

Cru SLH Chardonnay

J Lohr Chardonnay

J Lohr Merlot

Cru Pinot Noir

J Lohr Cabernet

Austin Hope Cabernet

Black Oak Cabernet

# Beverages

Coke | Diet Coke | Coke Zero | Mr. Pibb | Barqs Root Beer | Sprite | Sprite Zero | Fanta Orange | Hi-C Fruit Punch | Powerade Berry Blast | Lemonade | Raspberry Tea | Iced Tea | Cherry Limeade | Strawberry Lemonade |

Orange Juice | Apple Juice | Cranberry Juice | Hot Chocolate | Coffee | | Hot Tea |

\*18% gratuity added to any party of 8 or more. No more than 4 split checks per table, or \$1 charge will apply per split check thereafter. if a customer takes restaurant copy of receipt, an 18% gratuity will be added to the tab.\* \*\*\$2 charge for all split plates \*