

— ♦ DEADWOOD ♦ —

LEGENDS

— ♦ —

STEAKHOUSE

— ♦ —

AT THE

FRANKLIN HOTEL

— ♦ CHICKEN AND SEAFOOD ♦ —

SERVED WITH YOUR CHOICE OF SIDE, AND SALAD OR SOUP

ROASTED CHICKEN — \$29.95

ROASTED CHICKEN BREAST SERVED ON A BED OF SUCCOTASH
& TOPPED WITH ROASTED CHICKEN AU JUS

5 JUMBO SHRIMP — \$27.95

HAND BREADED WITH COCKTAIL SAUCE OR SAUTEED IN GARLIC BUTTER

SHRIMP CREPES WITH WHITE WINE CREAM SAUCE — \$29.95

SERVED WITH FRESH VEGETABLE AND YOUR CHOICE OF SALAD OR SOUP

LOBSTER DINNER — \$35.95

8OZ LOBSTER TAIL SERVED WITH DRAWN BUTTER

KOREAN WALLEYE — \$32.95

PAN SEARED WALLEYE TOPPED WITH PICKLED PRAIRIE VEGETABLES & KOREAN AIOLI

— ♦ PASTA ♦ —

SERVED WITH YOUR CHOICE OF SALAD OR SOUP

CIOPPINO LINGUINI — \$34.95

SQUID, SHRIMP & MUSSELS TOSSED WITH POMODORO SAUCE, SERVED WITH CIABATTA TOAST

CAJUN LINGUINI — \$29.95

CHOICE OF STEAK OR CHICKEN, TOSSED WITH BELL PEPPERS, ONION, CAJUN ALFREDO,
SERVED WITH CIABATTA TOAST

BRAISED ELK GNOCCHI — \$29.95

WITH PEAS, MUSHROOMS, SHALLOTS, AND ASIAGO CHEESE 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 8oz — \$35.95

NEW YORK STRIP 12oz — \$42.95

RIBEYE 16oz — \$52.95

FILET 7oz — \$42.95 10oz — \$46.95

DRY AGED BONE-IN SOUTH DAKOTA BUFFALO RIBEYE 16oz — \$56.95

LIMITED QUANTITIES AVAILABLE

COLORADO RACK OF LAMB — \$45.95

BONE-IN PRIME RIB — \$55.95

SLOW ROASTED, SERVED MEDIUM-RARE, LIMITED QUANTITIES AVAILABLE

HELUKA PORK TOMAHAWK CHOP — \$37.95

TOPPED WITH SAVORY PEAR SAGE & GORGONZOLA

WILD GAME OF THE MOMENT — ASK YOUR SERVER FOR SELECTIONS

ADD:

COLD WATER MAINE LOBSTER TAIL 8oz — \$25.95

3 JUMBO SHRIMP — \$16.95

SKEWER OR HAND BREADED

— ♦ DESSERTS ♦ —

NEW YORK CHEESECAKE WITH PEACH BOURBON SAUCE — \$12.95

CHOCOLATE FUDGE TORT — \$12.95

BANANA FOSTER CRÈME BRÛLÉE — \$12.95

TOFFEE CAKE RUMCHATA À LA MODE — \$12.95

RUMCHATA ICE CREAM CHURNED LOCALLY AT LEONES' CREAMERY

— ♦ DEADWOOD ♦ —

LEGENDS

— ♦ —

STEAKHOUSE

— ♦ —

AT THE

FRANKLIN HOTEL

— ♦ APPETIZERS ♦ —

DYNAMITE SHRIMP — \$16.95

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

DUCK WINGS — \$15.95

APRICOT GLAZED TOPPED WITH CRUSHED PEANUTS

BRUSCHETTA — \$14.95

TOASTED CIABATTA BREAD TOPPED WITH HEIRLOOM TOMATOES, FRESH BASIL,
PARMESAN AND A BALSAMIC REDUCTION

MARINATED BEEF TIPS — \$16.95

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

ESCARGOT — \$15.95

SERVED IN GARLIC LEMON BUTTER AND PARMESAN CHEESE BLEND
WITH TOAST POINTS

CALAMARI — \$16.95

LIGHTLY DUSTED, TOSSED IN CAJUN BUTTER & CHARRED SWEET PEPPERS

— ♦ SALADS ♦ —

CAESAR SALAD

ROMAINE HEARTS W/ HOUSE MADE CAESAR DRESSING
ADD ANCHOVIES: \$2

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
BASIL VINAIGRETTE / VANILLA VINAIGRETTE

LEGENDS WEDGE SALAD

ICEBERG LETTUCE TOPPED WITH BACON, RED ONION,
BLEU CHEESE CRUMBLES AND GREEN GODDESS DRESSING

— ♦ SIDES ♦ —

BAKED POTATO

SERVED WITH SOUR CREAM, WHIPPED
BUTTER & CHIVES

YUKON GOLD MASHED POTATOES

LONG GRAIN AND WILD RICE

POTATO AU GRATIN

TRUFFLED MACARONI & CHEESE

— ♦ ENHANCEMENTS ♦ —

GORGANZOLA CRUMBLE — \$5

TRUFFLE BUTTER — \$5

CHIMICHURRI — \$5

BLACKENED — \$3

WARM OSCAR — \$15

MUSHROOM DUXELLES — \$8

— ♦ SOUPS ♦ —

LOBSTER BISQUE — \$13.95

SOUP DU JOUR — ASK YOUR SERVER

20% GRATUITY WILL BE ADDED TO PARTIES OF 10 OR MORE