THE Legends BAR & GRILL

APPETIZERS

WISCONSIN FRIED CURDS
traditional Wisconsin white cheddar, lightly breaded and fried, with spicy chipotle sauce

CHIPS & SALSA
house fried tri-color tortilla chips and chef made salsa, served with sour cream

SMOKED QUESADILLAS
house smoked chicken and cheddar-jack cheese in a thick flour tortilla, served with jalapenos, sour cream and salsa

UP NORTH POTATO SKINS
Idaho's finest russet potatoes filled with a 3 cheese blend, local bacon, chef made salsa and sour cream

BEER BATTERED ONION RINGS
hand-cut sweet yellow onions in Spotted Cow beer batter, with Cajun mayo dipping sauce

CALAMARI
fried or sautéed, and served with either cocktail sauce or olive oil and fresh basil

GARLIC & CHEESE TOAST
freshly baked & sliced baguette with garlic butter and a trio of cheeses, served with marinara

VOYAGER AIRSTRIP WING TRIO
Fried and lightly breaded, 3 each spicy buffalo, Thai peanut, & BBQ bleu sauced wings

VOYAGER PAN PIZZAS

~ legendary in the village ~
all of our pizzas start with our house-baked dough, and a 6 cheese blend

12" ***14.95*** **18"** ***20.95***

TROPICAL ISLAND
Canadian bacon, red onion, pineapple, and peppadew peppers

SMOKED FISH & DILL
fresh caught and locally smoked trout, fresh dill and creamy alfredo

DARWIN'S SPECIALTY
Italian sausage, sauerkraut and classic marinara

CHICKEN BACON RANCH
pulled chicken, locally smoked bacon, red onion and creamy ranch sauce

VILLAGE SUPREME
Italian sausage, pepperoni, red onion, green & black olives, green pepper, and mushrooms

~ TRADITIONAL TWO-TOPPERS ~
additional toppings 12" *1.25* each, 18" *1.50* each

12" serves 2-3, ***12.95***
pepperoni
honey ham
pulled chicken
Italian sausage
Canadian bacon
locally smoked bacon

18" serves 4-6, ***18.95***
tomatoes
jalapenos
red onions
mushrooms
green peppers
green & black olives

please alert your server if you have any restrictions due to a food allergy or intolerance
also note that the consumption of undercooked seafood and meats
may increase the risk of food borne illness

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SALADS

ALASKAN SALMON
grilled or pan seared salmon, tempura fried veggies, and the house vinaigrette on a bed of mixed baby greens

GRILLED GREENS
a grilled chicken breast with a tangy Greek vinaigrette and all the proper toppings over mixed baby greens

SANTA FE CHICKEN
crispy fried chicken breast, spiced nuts, and our southwest ranch dressing over mixed baby greens

SANDWICHES & WRAPS

~ served with French fries, and available as a wrap or sandwich ~

GREEK CHICKEN
marinated & grilled chicken breast, olive tapenade, tangy feta cheese, lettuce and tomato and our zesty Greek dressing

SOUTHWEST CHIPOTLE CHICKEN
chipotle marinated chicken breast seared with cheddar-jack cheese and topped with crisp lettuce, tomato & red onion

ITALIAN SAUSAGE
our hand formed sausage patty topped with marinara and a blend of 6 cheeses melted on top

FIG & FROMAGE WRAP
black mission figs simmered in dark balsamic vinegar wrapped with blue cheese, red onion, peppers and spinach

WHISKEY STEAK
sweet whiskey marinade over a grilled 8oz top sirloin. try it as a steak with fries, or a sandwich with lettuce and red onion

LEGENDS SIGNATURE BURGERS

~ all of our burgers are a ½ lb hoagie style patty, served with French fries ~

MUSHROOM & GREEN PEPPERCORN
hearty mushroom and green peppercorn sauce topped with Swiss cheese makes this Ben's favorite

ULTIMATE BACON & CHEESE
thick sliced local bacon covered in melted cheddar, caramelized onions, and house-made BBQ sauce

THE VOYAGER CLASSIC
as classic as can be, mayonnaise, lettuce, tomato, & American cheese atop a seared burger

BAYOU & BLEU
blackened, stuffed & topped with a blue cheese mixture, and served with our spicy Cajun mayo

THE STANDARD
a grilled burger, on a grilled bun

BURGER ACCESSORIES

onion lettuce tomato avocado
jalapenos mushrooms bacon

cheddar pepper jack American
provolone Swiss bleu

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