

# LEGEND'S ON THE HILL

Legends Dinner Buffet is offered Thursday - Sunday from 7pm - 11pm  
Ages 13 & Older: \$25.99 / Ages 6 to 12: \$10.95 / Ages 5 & Under: Free  
Buffet price includes your choice of coffee, tea or soda

## Thursday Barbecue Dinner Buffet

Mixed Salad Greens (GF)  
Creamy Coleslaw  
Potato Salad  
Southwestern Corn (GF)  
Barbecued Chicken (GF)  
St. Louis Ribs with Carolina-Style BBQ Sauce  
Hot Baked Western Beans  
Assorted Rolls  
Chef Attended Barbecue Beef Brisket Carving Station (GF)  
Build Mac & Cheese - Choose from Green Onions, Bacon, Diced Jalapeños,  
Blue Cheese Crumbles, Shredded Cheese & Potato Chips

## Friday Seafood Dinner Buffet

**Chef Attended Gumbo Station** - A rich Cajun Gumbo Broth served over Dirty Rice and your choice of Crab, Shrimp, Crawfish, Chicken, Andouille Sausage, Diced Onion & Diced Peppers - cooked to order!

Tossed Salad  
Sliced Baguette Bread  
Cole Slaw  
Peel & Eat Shrimp with Cocktail Sauce  
Steamed Mussels  
Fried Clams  
Corn & Redskin Boil  
Seafood Provençal over White Rice  
Chef's Baked Fish of the Day  
Blackened Chicken with Chipotle Lime Cream  
Build Your Own Lobster Mac & Cheese - Choose from Green Onions, Bacon, Diced Jalapeños,  
Blue Cheese Crumbles, Shredded Cheese & Potato Chips

## Saturday Prime Rib Dinner Buffet

Mixed Greens Salad (GF)  
Pasta Salad  
Herb Baked Chicken (GF)  
Roasted Pork Loin\* with Wild Mushroom Sauce  
Garlic Smashed Redskin Potatoes  
Housemade Chicken Gravy (GF)  
Root Vegetable Rice (GF & Vegan)  
Chef's Choice of Seasonal Vegetable (GF)  
Assorted Dinner Rolls  
Chef-Carved Prime Rib (GF) with a selection of Condiments & Au jus

## Sunday The Italiano Dinner Buffet

Traditional Caesar Salad  
Toasted Garlic Bread Sticks  
Sautéed Green Beans & Diced Tomatoes with Herbs (GF & Dairy Free)  
Italian Sausage & Meatballs sautéed with Peppers & Onions in Red Sauce  
Chicken Tuscan  
Meat Lasagna  
Chef Attended Pasta Station - Chef's Choice of Pasta, choose your own toppings, sautéed to order!  
Choose from Diced Chicken, Shrimp, Bacon, Green Onion, Shredded Carrots, Peas,  
Marinara Sauce or Parmesan Cream Sauce

Prices do not include sales tax or gratuity. \*All pork is cooked to medium-well (160°).  
Consuming raw or undercooked meats and eggs may increase your risk of foodborne illness



# Michigan Craft Beer

## Arcadia Brewing Company, Kalamazoo

**4.5% ABV** **Cheap Date** - Hoppy session Pale Ale, overloaded with tropical citrusy hops, malty balance 6.00

## Arbor Brewing Company, Ann Arbor

**5.5% ABV** **Euchre Pilsner** - Medium-light bodied bursting with noble hop flavor - perfectly balanced 6.00

## Atwater Brewery, Detroit

**4.5% ABV** **Dirty Blonde** - Wheat, orange peel and coriander notes, lightly sweet 6.00

## Bell's Brewery, Ann Arbor

**5.8% ABV** **Oberon** - A classic summer beer. Made with only 4 ingredients, the color and scent of sunny afternoon 6.00

**7% ABV** **Two Hearted Ale** - This IPA (India Pale Ale) is bursting with hop aromas ranging from pine to grapefruit 6.00

**5% ABV** **Lager of Lakes** - Bohemian-style Pilsner offers a combination of firm malt and herbal hop bitterness 6.00

## Blackrock Brewery, Marquette

**7% ABV** **51K IPA** - This American-style IPA is full of earthy grapefruit, apricot, and piney hop flavors 6.00

**6% ABV** **Black Rock Lager Rhythm** - American Lager dry hopped with Mosaic and Bitter Gold hops 6.00

## Crankers Brewery, Mount Pleasant

**5.1% ABV** **Irish Red** - Rich caramel aromas with a touch of dark sugar, there is just enough hop character to balance 6.00

**6.6% ABV** **Professor IPA** - Golden, citrus, apricot, and herbal notes define this brew 6.00

## Dark Horse Brewing Company, Marshall

**6.5% ABV** **Crooked Tree IPA** - Dry hopped giving it a big aroma of pine and citrus & very balanced between fresh hops and malt 6.00

## Founders Brewing Company, Grand Rapids

**8.5% ABV** **Dirty Bastard** - Dark color, brewed with seven varieties of imported malts 6.00

**5.7% ABV** **Rubaeus** - The infusion of nitrogen makes a smooth, creamy raspberry beer brewed with pale wheat malt and crystal hops 6.00

**4.7% ABV** **All Day IPA** - Brewed with an array of malts, grains and hops. Balanced with a clean finish 6.00

## Frankenmuth Brewery, Frankenmuth

**5.2% ABV** **The Hef** - German-style Hefeweizen unfiltered, lightly hopped 6.00

**6.9% ABV** **Batch 69** - This IPA is the 2015 World Expo of Beer Gold Medal winner 6.00

## Great Lakes Brewing, Cleveland

**5.8% ABV** **Dortmunder Lager** - Award-winning balance of sweet malt and dry hop flavors 6.00

**6% ABV** **Edmond Fitzgerald Porter** - Brewed in memory of the sunken freighter, with rich roasted barley and bittersweet chocolate-coffee notes 6.00

## Keweenaw Brewing Company, Houghton

**4.7% ABV** **Pick Axe Blonde Ale** - True single malt light golden ale comes with a distinctive malt flavor and just a kiss of hops 6.00

**5.2% ABV** **Widow Maker** - Clean and smooth, easy on the hops, light bodied ale with pleasant hints of a smoky molasses 6.00

## New Holland Brewing Company, Holland

**5.2% ABV** **Poet Oatmeal Stout** - Creamy, soft mouth-feel & rich, roasty malt character 6.00

**4.9% ABV** **Full Circle** - Kolsch-style Beer has a biscuity malt character, low hop profile and slight sweetness 6.00

**9% ABV** **Hoptronix** - Mosaic hops give this IPA a dark aroma and a smooth and crisp finish 6.00

# Michigan Craft Beer

## North Peak Brewing Company, Traverse City

- 5.0% ABV Siren Amber** - Subtle hop flavor & aroma, caramel sweetness, a hint of roasted barley 6.00
- 6.6% ABV Diabolical** - This IPA is unfiltered and dry-hopped with a smooth malt character and citrus pine aroma 6.00

## Odd Side Ales, Grand Haven

- 4.5% ABV Bean Flicker Blonde** - A light coffee note 6.00

## Old Nation Brewing Company, Williamston

- 6.8% ABV M-43 IPA** - Calypso, Simcoe, Citra and Amarillo hops. Citrus and Tropical notes of Pineapple, Mango and Grapefruit 6.00

## Petoskey Brewing Company, Petoskey

- 5.7% ABV Juicy India Pale Ale** - Citrus and tropical aromas, smooth - hoppy, crushable 6.00
- 6.9% ABV Horney Monk** - Reddish malty Belgian, complex and slightly sweet ale 6.00

## Right Brain Brewing, Traverse City

- 5.8% ABV Amber Ale** - Lovely malty nose, and packed full with notes of caramel 6.00
- 6.9% ABV Will Power** - Made with all local Cascade Hops. Effervescent, light in color, subtly malty with mildly hoppy notes 6.00

## Rochester Mills Beer Company, Rochester

- 5.0% ABV Milkshake Stout** - Deep & dark featuring rich, sweet roasted flavors 6.00
- 5.9% ABV Rochester Red Ale** - Deep red-colored Irish-Style Ale features a rich, malty flavor profile, medium body and a low level of hop bitterness 6.00

## Saugatuck Brewing Company, Douglas

- 5.5% ABV Third Bear** - This smooth English Pub Ale is not too hoppy and not too sweet 6.00

## Short's Brewing Company, Bellaire

- 7.7% ABV Huma Lupa Licious** - Brewed with five different hop varieties. Intense bitterness that is balanced by a rich malty flavor 6.00
- 7.5% ABV Soft Parade** - A Fruit Rye Ale brewed with rye flakes and loaded with pureed strawberries, blueberries, raspberries and blackberries 6.00
- 5.0% ABV Space Rock** - Light-bodied American Pale Ale with prominent floral and orange peel-like hop aromas 6.00
- 5.2% ABV Local's Light** - Light Lager 6.00
- 6.3% ABV Starcut Ciders Octorock** - A semi-sweet, light-bodied cider with delicate fruit and yeast aromas and a hint of spice 6.00
- 3% ABV Treetops Shandy** - Made with local lemonade 6.00

## Imports

Bass	6.00	Guinness	6.00
Becks Lager	6.00	Hacker Pschorr	6.00
Boddingtons	6.00	Hoegaarden	6.00
Corona		Newcastle	6.00

## Domestic

Bud Light	4.00	Goose Island 312 Pale Ale	
Budweiser	4.00		
Bud Select 55		Goose Island 312 Wheat	
Busch Lite	4.00		
Dogfish Head "Sea Quench Ale"	6.00	Michelob Ultra Light	4.50
Fat Tire Amber Ale	6.00	Sierra Nevada IPA	6.00