



LEGENDS ON THE NIAGARA RESTAURANT

Legends on the Niagara is a one-of-a-kind facility with 1,000 acres of natural landscape that boasts two 18-hole championship courses, a 9-hole executive course, and an incredible 45-acre, 360-degree, driving range. This land surrounds the historic site of the Battle of Chippawa, fought on July 5th 1814, which was the opening engagement of the Niagara campaign of 1814, the longest and bloodiest campaign of the War of 1812.

The Battle of Chippawa took the lives of over 200 American, British, Canadian and Native warriors allied to both sides, most of whom are thought to be buried at the battle site. It marked the first time the American regular army troops faced British regulars in a stand-up military action fought in the open and many historians cite Chippawa as the birthplace of the professional United States army. Due to a shortage of cloth, the American force wore grey uniforms instead of the usual blue. To this day, tradition says that West Point cadets wear grey uniforms to honour those who fought in this battle.

A focal point of the Battlefield is the memorial cairn, dedicated to the regiments and First Nations warriors who fought in the battle and commemorating the peace that has prevailed between Canada and the United States since that time.

The Niagara Parks Commission acquired the site of the Battle of Chippawa in 1995 and has preserved 300 acres of this pristine battlefield, the last remaining site from the War of 1812. A self-guided walking tour helps retrace the events of the battle. A memorial service is held on July 5th each year to commemorate the fallen of all the nations involved in this pivotal battle.

Legends have been host to the LPGA Canadian Women's Open, and the Canadian Boys Junior Championship Tournament and two Canadian Women's Junior Tours all played on our imposing link style Battlefield course designed by Golf Architect Douglas Carrick. Our beautiful stone and timber Clubhouse with panoramic lakeside views of our Battlefield course, was designed by architect Peter Berton, son of famous Canadian author Pierre Berton.

CHEF CHRIS BROWN

A Niagara Falls local, Chef Chris Brown started his career as a student cook at Whirlpool Restaurant in 1989. It was here that his passion for food began, so he became an Apprentice Cook in 1991 and received his Chef Certification in 1994 from Niagara College.

Trained in classic French cuisine, Chef Chris uses local ingredients to create a modern, rustic flare. He is an advocate of locally sourced products and supporting local growers because of the freshness, quality and variety offered.

His culinary journey has taken him through many Niagara Parks kitchens, allowing him to hone a diverse range of talents, from fine dining to fast-paced a la carte service. But Chef Chris says he most enjoys preparing special menus for weddings at the beautiful Legends on the Niagara Restaurant.

Chef Chris has been an integral part of many prestigious events during his career at Niagara Parks, including BMO Ladies Canadian Open Championship and Canadian Junior Boys National Championship. He has also prepared meals for celebrities David Suzuki, Jean Claude Van Damme, John Travolta, and volunteers his time at charity events within the Niagara Region.

"Locally-inspired dishes, a passion for great tasting food and a breathtaking atmosphere any time of year. That's what makes Legends on the Niagara Restaurant a perfect fit for the Niagara Parks Culinary family of restaurants.



STARTERS

- Chef Chris' Feature Soup of the Day** 6
- Spicy Calamari** 11
Crispy Banana Peppers, Homemade Rémooulade
- Hot Kettle Chips** 8
Tangy Mustard BBQ Sauce
- Warm Asiago Dip** 11
Garlic Scented with Artichokes, Corn Chips, Toasted Flatbread
- Spiked Shrimp** 10
Vodka, Pineapple, Bell Peppers and Sweet Onion Chutney
- Chicken Wings** 12
1lb Buffalo Style Hot, Medium or Mild, Crudités and Blue Cheese Dressing
- Betta-with-Feta-Bruschetta** 12
Tuscan Flatbread, Bruschetta Mix, Feta Cheese
- Sweet Potato Fries** 8
Curry Mayonnaise

SALADS

- Chef Salad** 9
Niagara Greens, Garnished with Farm Fresh Vegetables
- Caesar Salad** 11
Chopped Romaine, Bacon, Croutons, Creamy Garlic Parmesan Dressing
- Pan-seared Perch Salad** 16
Lake Erie Perch, Niagara Greens, Blueberries, Blueberry Sparkling Dressing
- Southern Ontario Steak Salad** 16
Striploin Steak, Niagara Greens, Ontario Three-Cheese Blend, Pepperoncini, Crispy Onions, Spicy Ranch Dressing
- Rustic Caprese Salad** 14
Local Tomatoes, Niagara Gold Cheese, Rosemary Focaccia Crispy Garden Basil, Baby Arugula, House Honey Balsamic
- Add Grilled Chicken 4



BURGERS *delicious & tasty burgers*

All Burgers are served on a Brioche Bun with French Fries. Substitute a Veggie Patty for any Burger.

- Pub Burger** 13
Homemade Beef Patty, Lettuce, Tomato and Red Onion
- Grey Coat** 16
Homemade Beef Patty, Tavistock Cheddar, Crispy Onions, Banana Peppers, 40 Creek BBQ Sauce
- Surf & Turf** 17
Homemade Beef Patty, Crispy Calamari, Spicy Garlic Aioli, Lettuce, Tomato and Red Onion
- Campfire Burger** 17
Homemade Beef Patty, Beef Brisket, Red Onion, Tavistock Cheddar, Tangy BBQ Mustard



SANDWICHES

All sandwiches served with French Fries

<p>Clubhouse 13 Triple Decker, White Turkey Breast, Cheese, Bacon, Lettuce, Local Tomatoes, Mayonnaise</p> <p>Reuben 13 Corn Beef, Sauerkraut, House Made 1000 Island, Swiss Cheese, Marble Rye</p> <p>Pesto Feta Wrap 13 Grilled Vegetables, Feta Cheese, Pesto Aioli, Tomato Basil Wrap Add Grilled Chicken 4</p> <p>The Hero 15 Shaved Beef, Ontario Mozzarella, Crispy Onions, Hero Bun</p>	<p>Vegetarian Melt 13 Field Strawberries, Fennel, Arugula, Swiss Cheese, Marble Rye, Balsamic Honey Vinaigrette</p> <p>Crabby Grilled Cheese 16 Seafood Flakes, Ontario Three-Cheese Blend, Local Tomatoes, Sour Dough Bread</p> <p>The Battlefield 15 Chicken Breast, Bacon, Caramelized Onions, Sriracha Blue Cheese Mayonnaise, Arugula, Local Tomato, Toasted Bun</p> <p>Substitutions for French Fries</p> <p>Soup or Salad 1</p> <p>Caesar Salad, Hot Kettle Chips or Sweet Potato Fries 2</p>
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CLUBHOUSE FEATURES

<p>Buffalo Mac Attack 13 Homemade Mac and Cheese, with Frank's Red Hot Chicken Bites, served with Garlic Bread</p> <p>Fish & Chips 15 Haddock (2 pc), House Craft Beer Batter, French Fries, Coleslaw</p> <p>Legendary Pub Platter 24 Buffalo Chicken Wings, Potato Skins, Pork Wontons, French Fries, Celery and Carrots, Blue Cheese Dip (Serves 2-4)</p> <p>Tuscan Flatbread 14 Garlic Olive Oil, Spicy Sausage, Diced Local Tomatoes, Ontario Three-Cheese Blend, House Garden Basil</p> <p>Campfire Poutine 12 Slow Roasted House Beef Brisket, Quebec Cheese Curds, French Fries, Rich Beef Gravy</p>
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SWEET ENDINGS

<p>Seasonal Assorted Pie 5 Your Server will be pleased to advise you of the available selections</p>	<p>Ice Cream Crepes 8 Seasonal Ontario Berry Coulis</p>
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All Prices are quoted in Canadian funds and do not include applicable tax or service fee.



WINE LIST

NIAGARA REDS

	6OZ	9OZ	BOTTLE
Jackson-Triggs "Reserve Select", Merlot	7	9	28
Peller Estates "Family Select", Cabernet Merlot	7	9	28
Inniskillin "Estate Select", Cabernet Shiraz	9	11	30
Inniskillin "Niagara Series", Pinot Noir	8	10	29
Stoney Ridge, Cabernet Franc			37
Trius Cabernet, Sauvignon			38
Creekside, Syrah			42
Ravine, Redcoat			58

NIAGARA WHITES

Jackson-Triggs "Reserve Select", Riesling Gewürztraminer	7	9	28
Mike Weir, Sauvignon Blanc	11	13	32
Chateau des Charmes, Unoaked Chardonnay	8	10	29
Inniskillin "Estate Select", Pinot Grigio	9	11	32
Stoney Ridge, Pinot Grigio			38
Trius, Riesling			44
Ravine, Sand and Gravel Riesling			58

ROSE & SPARKLING

Jackson-Triggs "Proprietors Selection" Rose	7	9	26
Peller Estates French Cross, Pinot Grigio Sparkler			26

ICE WINE

	1.5OZ	BOTTLE (200 ML)
Inniskillin, Vidal Icewine	13	38

SPECIALTY COFFEE

Whipped cream, sugared rim

Your server would be happy to describe our specialty coffee selection

10Z 20Z

6 8



BEER & COCKTAILS

DRAUGHT BEER

20OZ

PITCHER

Local & Craft

Triple Bogey Premium Lager

6.75

19

Mill St. Organic

6.75

19

Hop City Barking Squirrel

7.25

21

Niagara College Butler's Bitter

7.25

21

Silversmith Black Lager

8

23

Domestic

Molson Canadian, Coors Light, Budweiser

7.25

21

BOTTLED BEER

341 ml

Domestic & Craft

Molson Canadian, Coors Light, Labatt's Blue, Budweiser, Bud Light, Mill St. Tankhouse Ale

5.30

Import & Premium

Heineken (330 ml), Corona (330 ml)

6.45

Guinness (330 ml), Steam Whistle Pilsner, Alexander Keith's IPA

5.80

LEGENDS COCKTAILS (10Z) 6

John Daly's Arnold Palmer

Citrus vodka, lemonade and iced tea

Sex "in" the Rough

Peach Schnapps, vodka, orange juice and cranberry juice

Early TEE'quila Sunrise

Olmeqa tequila, orange juice and grenadine

Water Hazard

Blue Caracao, vodka, lime juice and sprite

Classic Caesar

Wyborowa vodka, Clamato juice

Long Island Iced Tea (2oz) 8

Olmeqa tequila, long island iced tea mix, lemon juice and a splash of coke

FROZEN COCKTAILS 6.50

Pina Colada, Strawberry Daiquiri, Margarita



LOCAL FOOD PURVEYORS

Ace Bakery

Flatbread is produced by Ace Bakery, Toronto, Ontario, Canada.

Kozlik's Mustard

Kozlik's Mustard Canadian Mustard was established in 1948 and has remained family owned and operated to this day, producing hand-made mustard in small batches.

Upper Canada

Niagara Gold is produced by Upper Canada in Jordan Station, Ontario; it is a washed rind, semi-firm cheese fashioned after recipes from Trappist monks of the Loire Valley.

Slegers Greens

Slegers Greens is a family owned greenhouse operation located at the edge of Strathroy, 20 minutes west of London and have been producing greens since 1987. They grow their greens with the roots attached for the freshest, raw food available.

Forty Creek Whiskey

Forty Creek Distillery was started in Grimsby Ontario in 1992. This outstanding BBQ sauce is infused with Forty Creek Whiskey and has a rich, bold flavour that harbours flavours of honey, vanilla and toasty oak.

The Butcher Shoppe

The Butcher Shoppe is a Southern Ontario family run Meat Purveyor that started in the Kensington Market over 30 years ago and maintain doing things the old fashioned way. They source as much local product as possible to custom cut steaks, roasts and to further process in their smoke houses.

Yellow Perch

Yellow Perch is sourced from Lake Erie from the natural harbour created by the Grand River this has been a source of fresh fish for over 80 years. From the Lake to the plate; it doesn't get any fresher!

Produce

Farm fresh tomatoes and seasonal fruit and vegetables are sourced from local Niagara and Ontario growers.

LOCAL BREWERY & DISTILLERY PURVEYORS

Silversmith Brewing Company

Silversmith is a small scale brewery Located in Niagara-on-the-Lake, Ontario. They use local produced ingredients and support local farmers. Each batch they produce is fresh, unfiltered and unpasteurized with no extra ingredients or preservatives.

Niagara College Teaching Brewery

Located at the Niagara-on-the-Lake campus, the brewery is Canada's first and only teaching brewery. Wherever possible they use local products while encouraging local farmers to produce malts and hops. The Butler's Bitter has won 6 brewing awards including, most recently, winning the bronze medal in the World Beer Championships in 2014.

Hop City Brewing Company

Hop city is a Brampton Ontario based craft brewery. Their focus is to create and sell premium-quality draft

beer to the licensee and hospitality industry. Hop City's brew master is Kevin Gray, who was born and raised right here in Niagara Falls, and has created their biggest selling beer "Barking Squirrel" Lager

Mill Street Brewery

A little red brick brewery, located in Toronto's historic Distillery District, this 100% all natural certified organic Lager is Ontario's first. It contains no pesticides, insecticides, herbicides or chemical fertilizers. This European style lager offers a light, crisp and refreshing flavour, with a clean finish.

Triple Bogey Brewing & Golf Co.

A light and refreshing premium lager dedicated to the great game of golf. Founded in 2013 and brewed in Toronto, Ontario, Canada, under the watchful eye of Geoff Tait (The guy that brought you the collections of Quagmire) and a few of his buddies.