

Experience sophisticated dining at Legends Steakhouse - situated on the first floor of the magnificent clubhouse, where an extensive menu of tempting and imaginative cuisine perfectly complements the elegant and modern surroundings that await your discovery.

Cuisine Modern Steakhouse  
Hours Brunch Friday & Saturday  
11.30pm to 3.00pm  
À La Carte Dinner:  
6.30pm to 11.00pm  
Reservations Recommended  
Dress Smart / National Dress

Valid from October 2009



Legends  
STEAKHOUSE  
Mini Menu



دبي لادولف  
DUBAI GOLF

Dubai Creek Golf & Yacht Club  
PO Box 6302, Dubai, UAE  
Tel: 04 295 6000 Fax: 04 295 6074  
Email: creekdining@dubaigolf.com  
Website: www.dubaigolf.com

Emirates  
Preferred Airline

## COLD STARTERS

### Sreak Tartare

56 A dish served on crushed ice, made from the finest minced tenderloin of beef and seasoned with Legends seasoning of capers, cornichons, shallot, garlic and Savora mustard. Accompanied by gaufrette potatoes and fine mixed leaves

## HOT STARTERS

### Trio of Crab

68 Crab served in three ways; a rich crab bisque, crab ravioli laced with a saffron foam and feuilleté of crabmeat baked in a puff pastry

## LEGENDS OF FOIE GRAS

### Foie Gras Crème Brûlée

58 A warm creamy texture of foie gras creme brûlée, topped with black sesame seeds. Accompanied by biscotine bread and heart frisée lettuce

## CHEF'S MEAT CREATIONS

### Legends Mix Grill

130 A discovery platter of bison, elk, kangaroo and guinea fowl, grilled to your liking. Served with gaufrette potatoes, rocket leaves, corn on the cob and béarnaise sauce

## THE BEEF EXPERIENCE

### US Prime Angus

08oz (224 grms) 134

### Tenderloin

12oz (336gms) 182

### New Zealand

08oz (224 grms) 85

### Ribeye

14oz (392 grms) 118

The chunk piece of meat to share (for 2 persons)

### New Zealand

20oz (560 grms) 212

### Chateaubriand

## FISH AND SEAFOOD

### Legends Surf and Turf

124

A perfect marriage of Canadian lobster and beef striploin from New Zealand grilled to your liking and served with French bean bundles, carrot puree and maxim potatoes. Accompanied by a red wine sauce.

## DESSERT

### Crepe Suzettee (A)

38

A traditional French pancake, flambéed at your table. Crepes simmered in a Grand Marnier sauce and served with vanilla ice cream and orange segments

(A) Alcohol

All prices are inclusive of the 10% Municipality Fees.