



CLASSIC NACHOS

EATS



ORIGINAL LEGENDARY® BURGER

STARTERS & SHAREABLES

CLASSIC NACHOS

Crisp tortilla chips layered with ranch-style beans and a four-cheese sauce blend, topped with fresh pico de gallo, spicy jalapeños, pickled red onions, melted cheddar and Monterey Jack cheese, and scallions, served with sour cream on the side. US\$15.00

Add Grilled Chicken US\$7.00 or Grilled Steak US\$9.00

ONE NIGHT IN BANGKOK SPICY SHRIMP™

8oz of crispy shrimp, tossed in a creamy, spicy sauce, topped with scallions and sesame seeds, served on a bed of coleslaw. US\$17.00

WINGS

Our signature slow-roasted jumbo wings tossed with classic Buffalo or barbecue sauce, served with carrots, celery and blue cheese dressing. US\$13.00

ALL-AMERICAN SLIDERS

Three mini-burgers with melted American cheese, crispy onion ring and creamy coleslaw on a toasted brioche bun. US\$16.00

LEGENDARY® STEAK BURGERS

All Legendary® Steak Burgers are served with fresh toasted buns and seasoned fries.

ORIGINAL LEGENDARY® BURGER

The burger that started it all! Steak burger, with turkey bacon, cheddar cheese, crispy onion ring, leaf lettuce and vine-ripened tomato. US\$23.00

THE BIG CHEESEBURGER

Three slices of cheddar cheese melted on our steak burger, served with leaf lettuce, vine-ripened tomato and red onions. US\$22.00

DOUBLE DECKER DOUBLE CHEESEBURGER

A tribute to our 1971 "Down Home Double Burger"

Two stacked steak burgers with American cheese, mayonnaise, leaf lettuce, vine-ripened tomato and red onions.* US\$28.00

BBQ BACON CHEESEBURGER

Steak burger, seasoned and seared with a signature spice blend, topped with house-made barbecue sauce, crispy shoestring onions, cheddar cheese, turkey bacon, leaf lettuce and vine-ripened tomato. US\$23.00

MOVING MOUNTAINS™ BURGER

100% plant-based vegan patty, topped with cheddar cheese and a crispy onion ring, served with leaf lettuce and vine-ripened tomato.† US\$22.00

SPECIALTY ENTRÉES

BEEF RIBS

Seasoned with our signature spice blend, then glazed with our house-made barbecue sauce and grilled to perfection, served with seasoned fries, coleslaw and ranch-style beans. US\$42.00

Above mentioned entrée is not included in the meal package and will be considered an add on for in-house guests. Add on for US\$ 15

SMOKEHOUSE BBQ COMBO

Slow-cooked Beef Ribs and hand-pulled smoked lamb served with our house-made barbecue sauce. The perfect combination of our smokehouse specialties, served with seasoned fries, coleslaw and ranch-style beans. US\$32.00

TUPELO CHICKEN TENDERS

Crispy chicken tenders served with seasoned fries, honey mustard and our house-made barbecue sauce. US\$18.00

GRILLED NORWEGIAN SALMON

Grilled salmon with herb butter and house-made barbecue sauce, served with fresh vegetables.* US\$32.00

NEW YORK STRIP STEAK

12oz New York strip steak, grilled and topped with herb butter, served with seasoned fries and fresh vegetables. US\$32.00

TWISTED MAC, CHICKEN & CHEESE

100% all-natural grilled chicken breast, sliced and served on cavatappi pasta tossed in a four-cheese sauce blend with diced red peppers. US\$21.00

SALADS & SANDWICHES

GRILLED CHICKEN CAESAR SALAD

8oz chicken breast, grilled and sliced with fresh romaine tossed in a classic Caesar dressing, topped with parmesan crisps, croutons and shaved parmesan cheese. US\$17.00

Substitute Grilled Salmon for US\$10.00 more

STEAK SALAD

8oz grilled steak on a bed of fresh mixed greens tossed in a blue cheese vinaigrette, with pickled red onions, red peppers and Roma tomatoes, finished with crispy shoestring onions and blue cheese crumbles. US\$21.00

GRILLED CHICKEN SANDWICH

8oz grilled chicken with melted Monterey Jack cheese, turkey bacon, leaf lettuce and vine-ripened tomato, served on a toasted fresh bun with honey mustard sauce. US\$17.00

BBQ PULLED LAMB SANDWICH

Hand-pulled smoked lamb with our house-made barbecue sauce, served on a toasted fresh bun with coleslaw and sliced Granny Smith apples. US\$20.00



DOUBLE DECKER DOUBLE CHEESEBURGER



TWISTED MAC, CHICKEN & CHEESE



STEAK SALAD

We hold allergy information for all menu items, please speak to your server for further details. If you suffer from a food allergy, please ensure that your server is aware at the time of order. † Contains nuts or seeds. These items contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked hamburgers, meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Prices are quoted in US Dollars and subject to additional 10% Service Charge 12% Government Taxes.

SIGNATURE COCKTAILS

ADD US\$11.00 TO INCLUDE YOUR OWN COLLECTIBLE GLASS

HURRICANE

Our signature cocktail and a 1940s New Orleans classic!

Bacardi Superior Rum, a blend of orange, mango, pineapple juice and grenadine, finished with a float of Bacardi Black Rum and Amaretto. US\$9.00 | 24oz US\$13.00

CLASSIC CARIBBEAN MOJITO

A treasured favorite with a little extra jazz!

Bacardi Superior Rum, house-made mint syrup, fresh squeezed lime juice and sparkling soda, with a premium Bacardi Carta De Oro floater and a powdered sugar sprinkle. US\$9.00 | 24oz US\$13.00

JAM SESSIONS

RELIVE THIS MOMENT WITH YOUR OWN COLLECTIBLE GLASS FOR US\$ 11.00

BLACKBERRY SPARKLING SANGRIA

A signature blend of red wine, the fresh flavors of blackberries, cranberry juice and squeeze of orange, topped with bubbly Zonin Prosecco. US\$9.00 | 24oz US\$13.00

ROCKIN' FRESH RITA

Jose Cuervo Silver Tequila, fresh lime juice and agave nectar, finished with our signature sweet and savory rim. US\$9.00 | 24oz US\$13.00
Upgrade to Patrón Silver Tequila for US\$2 more.

ULTIMATE LONG ISLAND ICED TEA

Smirnoff Vodka, Bombay Sapphire Gin, Sailor Jerry Spiced Rum and Cointreau Orange Liqueur with house-made sweet & sour and a splash of Coca-Cola. US\$9.00 | 24oz US\$13.00

ALTERNATIVE ROCK (ALCOHOL FREE)

STRAWBERRY BASIL LEMONADE

A refreshing lemonade muddled with fresh strawberries and basil. US\$8.00 | with collectible glass US\$19.00

COOKIES & CREAM MINI-MILKSHAKE

All-natural Madagascar vanilla bean ice cream blended with white chocolate and Oreo® cookies, finished with whipped cream and a sugar-dusted brownie square. US\$10.00

DESSERTS

HOT FUDGE BROWNIE

Warm chocolate brownie topped with vanilla bean ice cream, hot fudge, chopped walnuts, chocolate sprinkles, fresh whipped cream and a cherry. US\$12.00

NEW YORK CHEESECAKE

Rich and creamy NY-style cheesecake served with thin layers of chocolate and caramel sauce, finished with sprinkles of toffee-almond crunch. US\$12.00



HURRICANE



BLACKBERRY SPARKLING SANGRIA



STRAWBERRY BASIL LEMONADE



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