

Legends BAR

01 SALADS



🍷 🍏 MAKE YOUR OWN:

Mixed greens or spinach

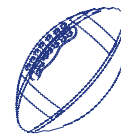
Shrimp, chicken or bacon

Mushrooms, tomato, corn,
olives, cucumber, onion,
or carrot

DRESSINGS:

Ranch, blue cheese, honey
mustard, or lemon vinaigrette

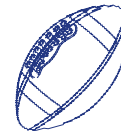
02 HOT APPETIZERS



🍷 NACHOS

Grilled beef, topped with cheese blend, pico de gallo,
refried beans, sour cream, red onion, guacamole

02 HOT APPETIZERS



LOADED FRIES

Cheddar cheese sauce, sour cream, spring onion, jalapeño

BONELESS

Celery, carrots, ranch dressing

Choice of Sauces:

Garlic & parmesan, lemon pepper

🍷 GRILLED WINGS

Celery, carrots, ranch dressing

Choice of Sauces:

Homemade BBQ, buffalo

03 BURGERS AND SANDWICHES



SMASH BURGER

Beef patty, brioche bun, smoked provolone cheese, lettuce, tomato, onion, pickles and cheddar cheese, french fries

PORTOBELLO BURGER

Braised and smoked portobello mushroom, brioche bun, cheddar cheese sauce, garlic mayo, Dijon mustard, lettuce, tomato, onion and pickles, french fries

03 BURGERS AND SANDWICHES



PULLED PORK SANDWICH

Coleslaw and BBQ sauce, cornbread, jalapeño, cheddar cheese

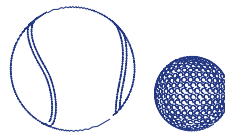
BLACKENED CHICKEN BURGER

Grilled Cajun chicken, brioche bun, pepper jack cheese, spicy garlic mayo, lettuce, tomato, onion, pickles

FONDUE BURGER

Smoked brisket in a brioche bun, smothered with cheddar cheese sauce, curly fries

04 SPECIALS



BABY BACK RIBS

BBQ pork ribs, corn on the cob

Choice of Sauces: Bourbon, honey mustard, tamarind

SHORT RIB

Short rib cooked for 5 hours over ciabatta bread, chipotle mayo, caramelized onions, beef au jus

DESSERTS

BROWNIE

APPLE PIE

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

 Healthy dishes which help in maintaining balanced diet

 Gluten free dishes

Whole Food Plant-Based

MENU

01 STARTERS



CHICKPEA TOSTON

Cilantro-Garlic Cream



HEALTHY HEART TACO SALAD

Mix of mushrooms, corn, carrots, tomatoes, cabbage, jicama, guacamole, sweet potato chips



POWER SLAW

Cabbage rolls filled with red cabbage, broccoli, apple, sweet potato, quinoa, almond dressing

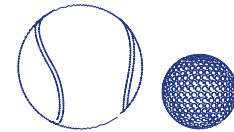
02 SOUP



MINT & AVOCADO SOUP

Chili oil, cucumber, lemon, apple chips

03 MAIN COURSES



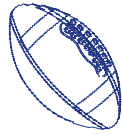
- 🍏 🌿 **CLASSIC BURGER**
Grilled plant-based patty, cheddar cheese, lettuce, tomato, cucumber, red onion
- 🍏 🌿 **EGGPLANT PARMIGIANA SANDWICH**
Crispy eggplant, homemade marinara sauce, cheese dip, pesto

DESSERT

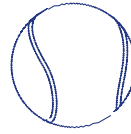
- 🌿 **VEGAN CARROT CAKE**
Spices, yogurt cream

- 🍏 Healthy dishes which help in maintaining balanced diet
 - 🌿 Whole Food Plant-Based option
 - 🌿 Gluten free dishes

DISHES WITH CHEESE MADE WITH ANIMAL MILK WILL BE REPLACED BY
A VEGETAL ORIGIN CHEESE



Kids MENU



APPETIZERS

Chicken nuggets with French fries

French fries

Caesar salad with chicken and croutons

BAGELS, BURGERS AND SANDWICHES

Chicken club sandwich

Hot dog with French fries

Chicken burger with cheese, lettuce, tomato, caramelized onions, pickles and French fries

PIZZAS

MARGHERITA:

Tomato sauce, fresh tomato, mozzarella cheese and oregano