



Wings



Original Legendary® Burger



Twisted Mac

CLASSIC MENU

CHOICE OF STARTERS

WINGS

Our signature slow-roasted wings tossed with classic buffalo, sweet & spicy tangy or house-made barbecue sauce. Served with celery and blue cheese dressing.

SPRING ROLLS (V)

Crispy spring rolls with black beans, roasted corn, Monterey Jack cheese, red peppers and jalapenos with a guacamole ranch dipping sauce.

CHOICE OF ENTRÉE

FISH & CHIPS

Crispy golden-battered white fish fillets served with seasoned fries, creamy coleslaw, tartar sauce, and a grilled lemon.

MUSHROOM & SWISS QUINOA BURGER (V)

A hand-made veggie burger with black bean, roasted corn, quinoa, chia seeds, diced red pepper and herbs. Grilled to perfection and layered with Swiss cheese, roasted mushrooms, garlic aioli and finished with shoestring onions.

ORIGINAL LEGENDARY® BURGER

The burger that started it all! Fresh steak burger, with smoked beef bacon, cheddar cheese, crispy onion ring, leaf lettuce and vine-ripened tomato. Served with seasoned fries.

BARBECUE CHICKEN

Half chicken, marinated then basted with our hickory barbecue sauce and roasted until fork tender. Served with seasoned fries, cowboy beans and citrus coleslaw.

TWISTED MAC, CHICKEN & CHEESE

Grilled chicken breast, sliced and served on cavatappi pasta tossed in a cheese sauce with diced red peppers. Served with garlic toast.

BEVERAGE

SODA OR ICED TEA OR SMALL WATER

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. Please talk to your server to arrange any dietary needs.



Wings



Original Legendary® Burger



Apple Cobbler

LEGENDARY MENU

CHOICE OF STARTERS

WINGS

Our signature slow-roasted wings tossed with classic buffalo, sweet & spicy tangy or house-made barbecue sauce. Served with celery and blue cheese dressing.

SPRING ROLLS (V)

Crispy spring rolls with black beans, roasted corn, Monterey Jack cheese, red peppers and jalapenos with a guacamole ranch dipping sauce.

CAESAR SALAD

Fresh romaine lettuce tossed in a classic Caesar dressing, topped with parmesan crisps, croutons and shaved Parmesan cheese.

CHOICE OF ENTRÉE

FISH & CHIPS

Crispy golden-battered white fish fillets served with seasoned fries, creamy coleslaw, tartar sauce, and a grilled lemon.

MUSHROOM & SWISS QUINOA BURGER (V)

A hand-made veggie burger with black bean, roasted corn, quinoa, chia seeds, diced red pepper and herbs. Grilled to perfection and layered with Swiss cheese, roasted mushrooms, garlic aioli and finished with shoestring onions.

ORIGINAL LEGENDARY® BURGER

The burger that started it all! Fresh steak burger, with smoked beef bacon, cheddar cheese, crispy onion ring, leaf lettuce and vine-ripened tomato. Served with seasoned fries.

SOUTHWESTERN CHICKEN BOWL

Fajita spiced grilled chicken, quinoa corn salad, pico de gallo, seasoned black beans and red cabbage served on mixed greens tossed in guacamole ranch dressing.

BARBECUE CHICKEN

Half chicken, marinated then basted with our hickory barbecue sauce and roasted until fork-tender. Served with seasoned fries, cowboy beans and citrus coleslaw.

TWISTED MAC, CHICKEN & CHEESE

Grilled chicken breast, sliced and served on cavatappi pasta tossed in a cheese sauce with diced red peppers. Served with garlic toast.

CHOICE OF DESSERT

HOT FUDGE BROWNIE

Warm chocolate brownie topped with vanilla ice cream, hot fudge, chocolate sprinkles, fresh whipped cream and a cherry.

APPLE COBBLER

Old-fashioned apple cobbler with warm Granny Smith apples, baked until golden brown, topped with vanilla ice cream & caramel sauce.

BEVERAGE

SODA OR ICED TEA OR SMALL WATER

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Margherita Flatbread



Mushroom Swiss Quinoa Burger



Apple Cobbler

LEGENDARY VEGE MENU

CHOICE OF STARTERS

CAULIFLOWER WINGS

Crispy fried, Buffalo-style cauliflower "wings", served with house made guacamole, celery and carrot sticks.

BALSAMIC TOMATO BRUSCHETTA

Toasted artisan bread, herb cream cheese, top with marinated balsamic tomatoes and fresh basil, served with a drizzle of garlic cilantro pesto and shaved Parmesan.

MARGHERITA FLATBREAD

A blend of Mozzarella, Parmesan and Romano cheeses, topped with Roma tomatoes and fresh basil, drizzled with cilantro pesto.

CHOICE OF ENTRÉE

FAMOUS FAJITA VEGGIE

Classic Tex-Mex-style fajitas, served with fresh pico de gallo, Monterey Jack and cheddar cheese, house-made guacamole, sour cream and warm tortillas.

MUSHROOM & SWISS QUINOA BURGER

A hand-made veggie burger with black bean, roasted corn, quinoa, chia seeds, diced red pepper and herbs. Grilled to perfection and layered with Swiss cheese, roasted mushrooms, garlic aioli and finished with shoestring onions.

TWISTED MAC AND CHEESE

Cavatappi pasta tossed in a cheese sauce with diced red peppers. Served with garlic toast.

VEGGIE QUESADILLAS

Grilled flour tortilla, stuffed with vegetables, melted Jack & cheddar cheese. Served with shredded lettuce, pico de gallo, guacamole and sour cream.

SOUTHWESTERN SALAD BOWL

Quinoa corn salad, pico de gallo, seasoned black beans and red cabbage served on mixed greens tossed in guacamole ranch dressing.

CHOICE OF DESSERT

HOT FUDGE BROWNIE

Warm chocolate brownie topped with vanilla ice cream, hot fudge, chocolate sprinkles, fresh whipped cream and a cherry.

APPLE COBBLER

Old-fashioned apple cobbler with warm Granny Smith apples, baked until golden brown, topped with vanilla ice cream & caramel sauce.

BEVERAGE

SODA OR ICED TEA OR SMALL WATER

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One Night In Bangkok Spicy Shrimp



New York Strip Steak



Apple Cobbler

ALTERNATIVE MENU

CHOICE OF STARTERS

ONE NIGHT IN BANGKOK SPICY SHRIMP

Crispy shrimp, tossed in a creamy, spicy sauce, topped with green onions, served on a bed of coleslaw.

MARGHERITA FLATBREAD (V)

A blend of Mozzarella, Parmesan and Romano cheeses, topped with Roma tomatoes and fresh basil, drizzled with cilantro pesto.

WINGS

Our signature slow-roasted wings tossed with classic buffalo, sweet & spicy tangy or house-made barbecue sauce. Served with celery and blue cheese dressing.

CHOICE OF ENTRÉE

FAMOUS FAJITA VEGGIE, CHICKEN OR BEEF

Classic Tex-Mex-style fajitas, served with fresh pico de gallo, Monterey Jack and cheddar cheese, guacamole, sour cream and warm tortillas.

BBQ BACON CHEESEBURGER

Fresh steak burger, seasoned and seared with a signature spice blend, topped with house-made barbecue sauce, crispy shoestring onions, cheddar cheese, beef bacon, leaf lettuce and tomato. Served with seasoned fries.

GRILLED SALMON

Grilled Norwegian salmon, served with sweet & spicy mustard glaze, served with golden mashed potatoes and fresh vegetables.

NEW YORK STRIP STEAK

USDA Choice 340g New York strip steak, grilled and topped with herb butter, served with golden mashed potatoes and fresh vegetables.

MUSHROOM & SWISS QUINOA BURGER (V)

A hand-made veggie burger with black bean, roasted corn, quinoa, chia seeds, diced red pepper and herbs. Grilled to perfection and layered with Swiss cheese, roasted mushrooms, garlic aioli and finished with shoestring onions.

SMOKEHOUSE BBQ DUO COMBO

Choose from slow-cooked beef ribs, BBQ chicken or hand-pulled smoked lamb served with our house-made barbecue sauce. Served with seasoned fries, coleslaw & smokehouse beans.

GRILLED SALMON NOODLE BOWL

Ramen noodles tossed in a sesame-soy dressing over a bed of mixed greens topped with edamame, julienned carrots, red peppers, cabbage, and green onions, served with grilled Norwegian salmon.

CHOICE OF DESSERT

HOT FUDGE BROWNIE

Warm chocolate brownie topped with vanilla ice cream, hot fudge, chocolate sprinkles, fresh whipped cream and a cherry.

APPLE COBBLER

Old-fashioned apple cobbler with warm Granny Smith apples, baked until golden brown, topped with vanilla ice cream & caramel sauce.

CHOCOLATE MOLTEN CAKE

A dense chocolate cake with lava-like center of rich oozing molten chocolate. Served warm, with vanilla Ice cream.

BEVERAGE

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