

# Legends BAR

## 01 SALADS



### 🍷 🍏 MAKE YOUR OWN:

Mixed greens or spinach

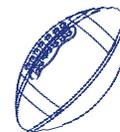
Shrimp, chicken or bacon

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

### DRESSINGS:

Ranch, blue cheese, honey  
mustard, or lemon vinaigrette

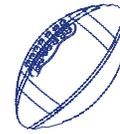
## 02 HOT APPETIZERS



### 🍷 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

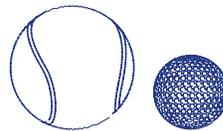
### BLACKENED CHICKEN BURGER

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

# 04 SPECIALS

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Rib eye steak with Jack Daniel's sauce, onion rings and garlic bread

Fish & Chips, snapper, fries, tartar sauce and coleslaw

## DESSERTS

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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

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- 🍏 🌿 FIRE AVOCADO  
Quelites, habanero ash, pepper pâté
- 🍏 🌿 CHERRY TARTINE  
Rosemary confit tomato, black olive,  
onion pâté
- 🍏 🌿 CAULIFLOWER BONELESS  
Gochujang, BBQ, sweet potato fries

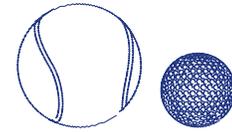
### 02 SOUP

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- 🍏 🌿 POTATO AND LEEK CREAM

# 03 MAIN COURSES



- 🍏 🌿 **BEANS & MUSHROOMS TETELA**  
Mushrooms, button mushrooms, hoja santa, cactus salad, peanut sauce
- 🍏 🌿 **MUSHROOM CRÊPES**  
Creamy poblano sauce, sweet corn, spring onion, green beans

## DESSERT

- 🌿 **RED VELVET**  
Eggless red velvet sponge with vanilla plant-based cream and red berry compote

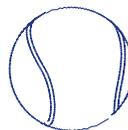
- 🍏 Healthy dishes which help in maintaining balanced diet
- 🌿 Whole Food Plant-Based option

- 🌿 Gluten free dishes

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



# Kids MENU



**BBQ CHICKEN WINGS**

**CHICKEN NUGGETS WITH FRENCH FRIES**

◉ **FRENCH FRIES**

**CAESAR SALAD**

With chicken and croutons

◉ **MAC & CHEESE**

Pasta in a creamy and Cheddar cheese sauce

**HOT DOG**

With French fries

**BEEF BURGER**

Cheese, bacon, lettuce, tomato, caramelized onions, pickles and French fries

◉ Contains dairy and/or milk