



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. Full \$14.90 | Half \$9.90
Add Grilled Chicken \$3.90 or Grilled Steak* \$5.90

SOUTHWEST SPRING ROLLS

Stuff with spinach, black bean, cilantro, corn, jalapenos, diced red pepers and jack cheese served with quacamole-chipotle ranch dressing \$5.90

LEGENDARY® STEAK BURGERS

All Legendary® Steak Burgers are served with fresh toasted buns and seasoned fries. Substitute your fries for our Signature Onion Rings for \$2.90

ORIGINAL LEGENDARY® BURGER

The burger that started it all! Steak burger, with applewood bacon, cheddar cheese, crispy onion ring, leaf lettuce and vine-ripened tomato.* 200g = \$17.50

THE BIG CHEESEBURGER

Three slices of cheddar cheese melted on our steak burger, served with leaf lettuce, vine-ripened tomato and red onion.* 200g = \$17.50

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 onion.* 400g \$19.90

SPECIALTY ENTRÉES

BABY BACK 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. Full = \$32.50 | Half = \$17.90

NEW YORK STRIP STEAK

USDA Choice New York strip steak, grilled and topped with herb butter, served with seasoned fries and fresh vegetables.* 340g = \$42.50

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. \$13.90

SALADS & SANDWICHES

GRILLED CHICKEN CAESAR SALAD

240g chicken breast, grilled and sliced with fresh romaine tossed in a classic Caesar dressing, topped with parmesan crisps, croutons and shaved parmesan cheese. \$10.90
Substitute Grilled Salmon add* \$9.90

STEAK SALAD

240g 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.* \$19.90



NEWYORK STRIP STEAK



GRILLED NORWEGAN SALMON



BABY BACK RIBS



STEAK SALAD

ONE NIGHT IN BANGKOK SPICY SHRIMP™

Crispy shrimp, tossed in a creamy, spicy sauce, topped with scallions and sesame seeds, served on a bed of coleslaw and crispy flour tortilla straws.† (220g) \$9.90

WINGS

Our signature slow-roasted jumbo wings tossed with classic Buffalo or barbecue sauce, served with carrots, celery and blue cheese dressing. Full \$12.90 | Half \$7.90

POTATO SKINS

Crispy Potato skins filled our home made cheese sauce , smoked bacon, and green onion , served with a side of sour cream. \$9.90

BBQ BACON CHEESEBURGER

Steak burger, seasoned and seared with a signature spice blend, topped with house-made barbecue sauce, crispy shoestring onions, cheddar cheese, applewood bacon, leaf lettuce and vine-ripened tomato.* 200g = \$17.90

HANUMAN BURGER

Topped with Jameson bacon jam and Hanuman beer cheese sauce, served with crisp lettuce, vine- ripened tomato.* 200g. \$12.90

Side:

House salad \$3.90, Frech fries \$2.90, Cheese fries \$4.90
Mash potatoes \$2.90, Garlic toast \$2.90, Caesar salad \$3.90

TUPELO CHICKEN TENDERS

Crispy chicken tenders served with seasoned fries, honey mustard and our house-made barbecue sauce. \$9.90

GRILLED NORWEGIAN SALMON

Grilled salmon with herb butter and house-made barbecue sauce, served with fresh vegetables.* \$33.90

FAMOUS FAJITAS

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

Grilled Chicken 230g \$18.95
Grilled Steak* 230g \$25.90
Duo Combo \$20.90

GRILLED CHICKEN SANDWICH

240g grilled chicken with melted Monterey Jack cheese, applewood bacon, leaf lettuce and vine-ripened tomato, served on a toasted fresh bun with honey mustard sauce. \$13.90

ALL-AMERICAN SLIDERS

Three mini-burgers with melted American cheese, crispy onion ring and creamy coleslaw on a toasted brioche bun.* \$15.90

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. 2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutritional information is available upon request.

All prices are subjected to 10%vat

SIGNATURE COCKTAILS

\$14.00 INCLUDES 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. \$5.50

BAHAMA MAMA

Bacardi Superior Rum, Malibu Coconut Rum, Crème de Banana, the fresh flavors of orange and pineapple, finished with a splash of grenadine. \$5.50

JAM SESSIONS

RELIVE THIS MOMENT WITH YOUR OWN COLLECTIBLE GLASS

ELECTRIC BLUE

Smirnoff vodka, Gordon’s gin, Bacardi super rum, Triple sec, Bluecuracao, Sweet & sourmixed and Splash of Sprite, \$5.50 | with glass \$14.00

ROCKIN’ FRESH RITA

Jose Cuervo Tequila, fresh lime juice and agave nectar, finished with our signature sweet and savory rim.. \$5.50 | with glass \$14.00
Upgrade to Patrón Silver Tequila for \$2.90 more.

ULTIMATE LONG ISLAND ICED TEA

Absolut Vodka, Bombay Sapphire Gin, Sailor Jerry Spiced Rum and Cointreau Orange Liqueur with sweet & sour and a splash of Coca-Cola. \$6.50 | with glass \$14.00

CLASSIC CARIBBEAN MOJITO

A Treasured favorite with a little extra jazz!
Bacardi super rum, fresh mint, lime juice and sparkling soda, with a premium float of Myers’s dark Rum and a powdered sugar sprinkle. \$5.50 | with glass \$14.00

ALTERNATIVE ROCK (ALCOHOL FREE)

STRAWBERRY BASIL LEMONADE

A refreshing lemonade muddled with strawberries and fresh basil.
\$5.00 | with glass \$14.00

MANGO TANGO

Red Bull®, Mango Purée and orange juice.
\$5.00 | with glass \$14.00

BEVERAGES:					
Coca-Cola	\$3.00	Sprite	\$3.00	Hot Coffee	\$2.00
Coke light	\$3.00	Aruna water	\$1.75	Milk coffee	\$3.00
Tonic water	\$3.00	S. pellegrino	\$6.00	Hot tea	\$2.00
Ginger Ale	\$3.00	Soda water	\$3.00	Chiled juice	\$3.00
		Ice lemon tea	\$3.00	Orange, Pineapple, Apple, Mango, Cranberry	

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.†
Full \$10.90 | Half \$6.90

APPLE COBBLER

Old-fashioned apple cobbler with warm Granny Smith apples, baked until golden brown and topped with vanilla bean ice cream, chopped walnuts and caramel sauce.†
Full \$9.90 | Half \$5.90

ICE CREAM

Choose from Vanilla, Chocolate, Strawberry
Small \$3.90 | Large \$5.00



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HURRICANE



STRAWBERRY BASIL LEMONADE



HOT FUDGE BROWNIE

HOUSE WINE & BEERS

WINE

House wine glass	\$5.00
House wine btl	\$23.00

CIDER

Somersby apple cider	\$3.00
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BOTTLES BEER

Hanuman lager	\$3.00
Hanuman black	\$3.50
Angkor	\$3.50
Carlsberg	\$3.50
Corona beer	\$4.00
Guinness Stout	\$4.00
Hoegaarden	\$4.00
Budweiser	\$4.00