



EATS



STARTERS & SHAREABLES

JUMBO COMBO

A collection perfect for sharing: signature wings, onion rings, Tupelo chicken tenders, Southwest spring rolls and tomato bruschetta. Served with honey mustard, blue cheese dressing and our house-made barbecue sauce. \$449 (2461 cal)

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. \$249 (2115 cal)

Add *Guacamole \$40 (123 cal)* or *Grilled Chicken \$80 (260 cal)*

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.† \$299 (1030 cal)

WINGS

Our signature slow-roasted jumbo wings tossed with classic Buffalo or barbecue sauce, served with carrots, celery and blue cheese dressing. \$229 (1142 cal)

ALL-AMERICAN SLIDERS

Three mini-burgers with melted American cheese, crispy onion ring and creamy coleslaw on a toasted brioche bun.* \$299 (1810 cal)

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 \$79

ORIGINAL LEGENDARY® BURGER

The burger that started it all! Fresh steak burger, with applewood bacon, cheddar cheese, crispy onion ring, leaf lettuce and vine-ripened tomato, served with our signature steak sauce on the side.* \$325 (1660 cal)

THE BIG CHEESEBURGER

Three slices of cheddar cheese melted on our fresh steak burger, served with leaf lettuce, vine-ripened tomato and red onion.* \$325 (1780 cal)

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.* \$399 (2470 cal)

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, applewood bacon, leaf lettuce and vine-ripened tomato.* \$325 (1940 cal)

THE IMPOSSIBLE™ BURGER

100% plant-based vegan patty, topped with cheddar cheese and a crispy onion ring, served with leaf lettuce and vine-ripened tomato.† x.\$325 (1151 cal)

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. \$499 (2062 cal)

TUPELO CHICKEN TENDERS

Crispy, fresh chicken tenders served with seasoned fries, honey mustard and our house-made barbecue sauce. \$269 (1171 cal)

COWBOY RIBEYE

USDA Choice 16oz bone-in ribeye grilled and topped with herb butter, served with Yukon Gold mashed potatoes and fresh vegetables.* \$649 (1528 cal)

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. \$299 (2014 cal)

GRILLED NORWEGIAN SALMON

8oz cedar-wrapped grilled salmon with herb butter and house-made barbecue sauce, served with fresh vegetables.* \$429 (933 cal)

SALADS & SANDWICHES

GRILLED CHICKEN CAESAR SALAD

8oz fresh chicken breast, grilled and sliced with fresh romaine tossed in a classic Caesar dressing, topped with parmesan crisps, croutons and shaved parmesan cheese. \$269 (890 cal)
Substitute *Grilled Salmon** \$390 (368 cal)

GRILLED CHICKEN SANDWICH

8oz grilled fresh chicken with melted Monterey Jack cheese, applewood bacon, leaf lettuce and vine-ripened tomato, served on a toasted fresh bun with honey mustard sauce. \$289 (1124 cal)

CALIFORNIA-STYLE COBB SALAD

Grilled fresh chicken, avocado, roasted corn, black beans, Monterey Jack cheese, pomegranate seeds, and toasted pepitas on a bed of fresh mixed greens tossed in a creamy ranch dressing.† \$259 (935 cal)



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.

SIGNATURE COCKTAILS

\$ 249 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. **\$189** (236 cal)

CLASSIC CARIBBEAN MOJITO

A treasured favorite with a little extra jazz!

Bacardi Superior Rum, fresh mint, lime juice and sparkling soda, with a premium Bacardi Añejo Cuatro floater and a powdered sugar sprinkle. **\$189** (163 cal)

JAM SESSIONS

RELIVE THIS MOMENT WITH YOUR OWN COLLECTIBLE GLASS

BLACKBERRY SPARKLING SANGRIA

A signature blend of red wine, the fresh flavors of blackberries, cranberry juice and squeeze of orange, topped with bubbly Riondo Prosecco.

\$189 | with glass **\$249** (211 cal)

ROCKIN' FRESH RITA

Milagro Silver Tequila, fresh lime juice and agave nectar, finished with our signature sweet and savory rim. **\$189** | with glass **\$249** (251 cal)

ULTIMATE LONG ISLAND ICED TEA

Tito's Handmade Vodka, Bombay Sapphire Gin, Sailor Jerry Spiced Rum, Cointreau Orange Liqueur, house-made sour mix finished with a splash of Pepsi®.

\$189 | with glass **\$249** (233 cal)

ALTERNATIVE ROCK (ALCOHOL FREE)

STRAWBERRY BASIL LEMONADE

A refreshing lemonade muddled with fresh strawberries and basil. **\$119** (186 cal)

COOKIES & CREAM MINI-MILKSHAKE

All-natural Madagascar vanilla bean ice cream blended with white chocolate and Oreo® cookies, finished with white chocolate whipped cream and a sugar-dusted brownie square. **\$139** (1000 cal)

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.† **\$219** (1801 cal)

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.† **\$179** (820 cal)



HURRICANE



BLACKBERRY SPARKLING SANGRIA



STRAWBERRY BASIL LEMONADE



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