



CLASSIC NACHOS

EATS



STEAK SALAD

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

JUMBO COMBO

A collection perfect for sharing: signature wings, onion rings, Tupelo chicken tenders, Southwest spring rolls and tomato bruschetta or potatoes skins. Served with honey mustard, blue cheese dressing and our house-made barbecue sauce. \$25.90

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

SOUTHWEST SPRING ROLLS

Crispy spring rolls with black beans, roasted corn, Monterey Jack cheese, red peppers and jalapeños with a guacamole ranch dipping sauce. \$5.90

POTATOES SKINS

Crispy potato skins filled with our homemade cheese sauce, smoked bacon and green onions. served with a side of sour cream. \$7.90

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! 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.* M 150g= \$12.90 | L 200g= \$13.90

THE BIG CHEESEBURGER

Three slices of cheddar cheese melted on our fresh steak burger, served with leaf lettuce, vine-ripened tomato and red onion.* M 150g= \$12.90 | L 200g= \$13.90

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.* \$15.90

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.* M 150g= \$12.90 | L 200g= \$13.90

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 \$22.90, half \$15.90

NEW YORK STRIP STEAK

USDA Choice New York strip steak, grilled and topped with herb butter, served with Yukon Gold mashed potatoes & fresh vegetables.* 225g= \$23.90 | 340g= \$26.90

TUPELO CHICKEN TENDERS

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

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. \$14.90

GRILLED NORWEGIAN SALMON

8oz cedar-wrapped grilled salmon with herb butter and house-made barbecue sauce, served with fresh vegetables.* \$22.90

FAMOUS FAJITAS

Classic Tex-Mex-style fajitas, served with fresh pico de gallo, Monterey Jack and cheddar cheese, house-made guacamole, sour cream and warm tortillas. Chicken \$14.90 | Beef \$19.90 | Duo \$20.90

SALADS & SANDWICHES

STEAK SALAD

8oz 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.* \$18.90

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. \$12.90

Substitute Grilled Salmon* \$9.90

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. \$9.90

BBQ PULLED PORK SANDWICH

Hand-pulled smoked pork with our house-made barbecue sauce, served on a toasted fresh bun with coleslaw and sliced Granny Smith apples. \$9.90



DOUBLE DECKER DOUBLE CHEESEBURGER



BABY BACK RIBS



NEWYORK STRIP STEAK

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 subject to 10% service charge.

SIGNATURE COCKTAILS

\$13.00 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. \$4.50

CLASSIC CARIBBEAN MOJITO

A treasured favorite with a little extra jazz!

Bacardi Superior Rum, fresh mint, lime juice, sugar and sparkling soda, with a premium Bacardi Añejo Cuatro floater and a powdered sugar sprinkle. \$4.50

JAM SESSIONS

RELIVE THIS MOMENT WITH YOUR OWN COLLECTIBLE GLASS

ROCKIN' FRESH RITA

Pepe Lopez Tequila, fresh lime juice and agave nectar, finished with our signature sweet and savory rim. \$4.50 | with glass \$13.00

Upgrade to Patrón Silver Tequila for \$3.00 more.

ULTIMATE LONG ISLAND ICED TEA

Finlandia Vodka, Bombay Sapphire Gin, Bacardi Superior Rum and Cointreau Orange Liqueur with sweet & sour and a splash of Coca-Cola.

\$4.50 | with glass \$13.00

ELECTRIC BLUES

Smirnoff Vodka, Gordon's Gin, Bacardi Superior Rum, Triple sec, Bluecuracao and Sweet & Sour mixed, splash of Sprite. \$4.50 | with glass \$13.00

ALTERNATIVE ROCK (ALCOHOL FREE)

STRAWBERRY BASIL LEMONADE

A refreshing lemonade muddled with fresh strawberries and basil.

\$4.00 | with glass \$13.00

MANGO TANGO

Red Bull®, Monin Mango Purée and orange juice. \$4.00 | with glass \$13.00

PINEAPPLE LEMONADE

Hand-muddled pineapple shaken with a refreshing bubbly lemonade, finished with a grilled pineapple slice. \$4.00 | with glass \$13.00

HOUSE WINE & BEERS

DRAFT BEER

Angkor draft 12 oz	\$1.50
Angkor draft 20 oz	\$2.50
Carlsberg draft 12 oz	\$2.50
Carlsberg draft 20 oz	\$3.50

WINE

House wine glass	\$4.00
House wine bottle	\$18.00

CIDER

Brunty apple cider	\$3.00
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BOTTLES BEER

Angkor	\$3.50
Carlsberg	\$3.50
Tiger beer	\$3.50
Sinha beer	\$4.00
Heineken	\$4.00
Corona	\$4.00
Guinness Stout	\$4.00
ABC Stout	\$4.00
Hoegaarden	\$4.00
Budweiser 5+2	\$4.00

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

HOMEMADE APPLE COBLER

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 \$10.90 | half \$6.90



HURRICANE



BLACKBERRY SPARKLING SANGRIA



STRAWBERRY BASIL LEMONADE



HOT FUDGE BROWNIE



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