

LEGENDS

STARTERS

NACHOS

shredded chicken, corn tortillas, jalapeño, pico de gallo, black beans, signature cheese sauce, cilantro crema 18

WINGS

1 lb. 19

Garlic Parmesan, Buffalo, or Bourbon BBQ

OKTOBERFEST POTATO SKINS

beer-braised brats, kraut, caramelized onions, white cheddar, spicy mustard sauce 12

LOBSTER CORN HUSHPUPPIES

Old Bay mayonnaise 18

CHILI CHEESE DIP

jalapeño ranch dusted country cut fries 12

NORTH-END MEATBALL

grilled focaccia, lemon herbed ricotta, red sauce, fresh-grated grana, micro basil 18

CHEF'S SALADS

Add to any salad:

chicken \$6, shrimp \$10 or steak* \$10

CAESAR SALAD

grilled romaine, grana, croutons, classic dressing 14

LEGENDARY COBB

smoked bacon, roasted corn, cherry tomatoes, hard-boiled egg, avocado, red onion, blue cheese, maple dijon dressing 18

ARUGULA SALAD

roasted corn, sun-dried tomato, avocado, rye croutons, ricotta salata, cilantro vinaigrette 16

SANDWICHES

Served with house-made, seasoned chips

Add fries \$2

TURKEY CLUB

roasted turkey, aged cheddar, bacon, lettuce, tomato, pesto aioli 18

LOBSTER ROLL

Boston bibb lettuce, citrus aioli, brioche, chive 28

BBQ SHORT RIB MELT

sweet red onion, jack cheese, lettuce, tomato, buttered country toast, horseradish-caraway mayo 22

GRILLED CHICKEN SANDWICH

provolone, lettuce, tomato, red onion, avocado, peppadew mayo 18

SUSHI

CALIFORNIA MAKI

sea legs, toasted sesame, cucumber 16

SPICY TUNA MAKI*

spicy tuna, avocado, tempura flakes, eel sauce, toasted sesame 16

SHRIMP TEMPURA*

cucumber, spicy tuna, tobiko, hot sauce 17

RAINBOW ROLL*

cooked shrimp, crab stick, tobiko, spicy mayo, tuna, salmon, whitefish, avocado 14

YELLOWTAIL CARPACCIO*

thinly sliced yellowtail, jalapeños, yuzu sauce 22

ENTRÉES

STEAK FRITES*

bistro fries, béarnaise, house made ketchup 32

RIBEYE*

cold smoked, sweet potato hash, slow roasted tomatoes, herb demi 42

TACOS

shrimp or braised short rib
salted lime cabbage, Cotija cheese, radish, lime, avocado, chili crème fraîche 26

ROASTED HALF CHICKEN

barley risotto, candied pecans, glazed Brussels sprouts, black garlic cream 26

SALMON*

lemon cumin crust, fall vegetables, lentils, fig mostarda, roasted fig 28

PAPPARDELLE AL BOLOGNESE

hand-cut Pappardelle, veal bolognese, butternut squash, local mushrooms, fried capers 26

BURGERS

Served with house-made, seasoned chips
Add fries \$2

THE LEGEND*

2 patties, American cheese, lettuce, tomato, signature sauce 19

SMOKEHOUSE*

2 patties, smoked cheddar, smoked bacon, cabbage slaw, caramelized onions, BBQ, jalapeño mayo 24
add a fried egg 2

PIZZAS

CLASSIC

ricotta, mozzarella, red sauce 12

CHEF'S WHIM

daily creation from the pizza oven 15

BUILD YOUR OWN PIZZA

12

TOPPINGS 2 (ea)

mozzarella • ricotta
sausage • chicken
meatball • bacon
pepperoni • arugula
mushroom • tomato
red onion • caramelized onion
jalapeño • peppers
red sauce • white sauce
pesto • basil

DESSERTS

APPLE DONUT O'S

cinnamon sugar, salted bourbon caramel, cinnamon gelato 12

BROWNIE SKILLET

vanilla bean gelato, chocolate whipped cream, peanut butter creme anglaise 11

ICE CREAM SANDWICHES

double chocolate chip with vanilla
heath bar cookie with salted caramel

M&M'S cookie with
chocolate peanut butter 10

PUMPKIN CHEESE CAKE

cinnamon gelato, toasted coconut, caramel sauce 11

MILKSHAKES

chocolate, vanilla, pumpkin pie
or fruity pebble 8

**These items are served raw or undercooked or may contain raw or undercooked ingredients.*

Raw food – consumption of raw and undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Food allergies – before placing your order, please inform your server if a person in your party has a food allergy. Fifteen percent service charge added for your convenience.

HALF BOTTLES

SAUVIGNON BLANC

KIM CRAWFORD
Marlborough 18

CABERNET SAUVIGNON

ALEXANDER VALLEY VINEYARDS
Alexander Valley 19

SPARKLING

CHANDON BRUT CLASSIC

California 13

RUFFINO PROSECCO DOC 9

WHITES

SAUVIGNON BLANC

WILLIAM HILL Napa Valley 15 / 22
NEW HARBOR Marlborough 14 / 20

PINOT GRIS

LA CREMA Monterey 11/16

PINOT GRIGIO

STELLINA DI NOTTE Italy 11 / 16
CANYON ROAD Alexander Valley 9 / 13

CHARDONNAY

STAG'S LEAP Napa Valley 20 / 30

DECOY BY DUCKHORN

Napa Valley 17 / 25

19 CRIMES Australia 13 / 19

REDS

MERLOT

BV COASTAL ESTATES

Napa Valley 14 / 20

CANYON ROAD

Alexander Valley 9 / 13

PINOT NOIR

CHATEAU ST. JEAN Sonoma County 16 / 24

A BY ACACIA Napa Valley 13 / 19

LA CREMA Sonoma Coast 12 / 18

RED BLEND

19 CRIMES Australia 13 / 19

CABERNET SAUVIGNON

DECOY BY DUCKHORN

Napa Valley 17 / 25

CLOS DU BOIS California 14 / 20

LOUIS M. MARTINI Napa Valley 13 / 20

LEGENDS

HAND-CRAFTED COCKTAILS

RASPBERRY LIME RICKEY

Ketel One Vodka, raspberry puree,
lime juice, soda 13

BLACK & GOLD MARGARITA

Avion Tequila, salted rim 14

GARDEN MULE

ABSOLUT Vodka, BACARDÍ Superior Rum,
triple sec, lime juice, ginger beer 15
*Upgrade to a Gentleman's Mule with
Gentleman Jack Whiskey 18*

BOULEVARDIER

Bulleit Rye Bourbon, lemon juice,
Campari, sweet vermouth,
orange bitters 15

BEE'S KNEES

Tanqueray Gin, rosemary,
lemon juice, honey 15

BLACKBERRY POMEGRANATE MARGARITA

Herradura Silver Tequila, Chambord
Liqueur, pomegranate juice, lime juice 15

BLACK & BLUE PUNCH

Captain Morgan's Original Spiced Rum,
Sprite, cranberry juice, fresh blueberries,
blackberry syrup 13

FIRE CIDER

Jack Daniel's Tennessee Fire, apple cider,
garnished with an apple wedge 13

DON'T MISS A SECOND OF THE GAME!

*Ask your server about
pre-ordering for intermission*

DOMESTICS

BUD LIGHT 12 oz. 8.5

BUDWEISER 16 oz. 8.75

MICHELOB ULTRA 16 oz. 8.75

MILLER LITE 16 oz. 8.75

YUENGLING 16 oz. 8.75

IMPORTS

CORONA EXTRA 9.5

HEINEKEN 9.5

HEINEKEN LIGHT 9.5

GUINNESS DRAUGHT 9.5

CRAFT/ MICROBREWS

DOWNEAST CIDER 9

SAM ADAMS LIGHT 9

SIERRA NEVADA PALE ALE 9

LAGUNITAS IPA 9

FOUNDERS HARVEST ALE 9

SHIPYARD SEASONAL 9

GLUTEN-FREE

REDBRIDGE 9

NON-ALCOHOLIC

O'DOUL'S 6

DRAFT

BUD LIGHT 8.75 / 11.25

COORS LIGHT 8.75 / 11.25

BLUE MOON BELGIAN WHEAT
9.5 / 11.75

GOOSE ISLAND GREEN LINE
PALE ALE 9.5 / 11.75

HARPOON IPA 9.5 / 11.75

SAMUEL ADAMS BOSTON LAGER
9.5 / 11.75

SAMUEL ADAMS SEASONAL
9.5 / 11.75

LONG TRAIL LIMBO IPA 11 / 13.50

CAMBRIDGE FLOWER CHILD IPA
11 / 13.50

ROTATING CRAFT
BEER LINE 11 / 13.50

ask your server