

LEGENDS

APPETIZERS

YUCCA "YACHO" • 17

two cheese / braised pork / hot sauce / avocado puree

JUMBO WINGS • 19

1 lb. / buffalo / chipotle-cinnamon / sweet n' sour

FIRE CRACKER SHRIMP • 18

crispy shrimp / cabbage / spicy mayo

BRAIDED PRETZEL • 12

bbq mustard / pimiento cheese / onion dip

SPICY RAMEN MEATBALL • 18

ground pork / gochujang / wide soba noodle / sweet teriyaki sauce

NEW ENGLAND CLAM CHOWDER • 11

bacon / cream / potato / celery / oyster crackers

CRUISIN CARIBBEAN JERK CHICKEN WINGS • 19

cilantro yogurt sauce



CREATED BY JWU CULINARY TEAM OF

Jalisa Middleton '20 / Maya Bardolia '20 / Hayden Persons '20

SALADS

CHOPPED KALE • 16

chopped kale / quinoa / cucumber / roasted pepper / radish / date / macadamia / parmesan-lemon dressing

BOSTON CRAB • 21

bibb lettuce / tomato / onion / caper / crab / horseradish dressing

TD GARDEN GREENS • 17

artisan greens / marinated carrot / cucumber / radish / potato croutons / dijon vinaigrette

CHICKEN CAESAR SALAD • 18

sweet gem lettuce / grana / croutons / classic dressing / anchovy

SUSHI

YELLOWTAIL CARPACCIO* • 24

thinly sliced yellowtail / jalapeño / yuzu sauce

SHRIMP TEMPURA* • 19

cucumber / spicy tuna / tobiko / hot sauce

CALIFORNIA MAKI • 18

sea legs / toasted sesame / cucumber

SPICY TUNA MAKI* • 18

spicy tuna / avocado / tempura flakes / toasted sesame / eel sauce

RAINBOW ROLL* • 16

cooked shrimp / crab stick / tobiko / tuna / salmon / whitefish / avocado / spicy mayo

SANDWICHES

all sandwiches come with housemade chips / sub fries +3

FRIED GREEN TOMATO SANDWICH • 18

lettuce / tomato / olive spread / pimiento cheese / pretzel roll

GREEK GRILLED CHICKEN SANDWICH • 17

marinated chicken breast / cucumber / tomato / lettuce / mint / chickpea / lemon / yogurt

THE HANOVER STREET HOAGIE • 18

prosciutto / salami / hot capicola / provolone / lettuce / tomato / mayonnaise / oil

GRILLED TENDERLOIN SANDWICH • 24

caramelized onion / mushroom / spinach / cheddar / chimichurri aioli

BURGERS, ETC.

all burgers come with housemade chips / sub fries +3

LEGEND BURGER* • 19

two 4 oz. patties / lettuce / tomato / american cheese / signature sauce

BACON N' EGG BURGER • 23

two 4 oz. patties / fried egg / bacon / cheddar / dijonnaise

BACON-WRAPPED "SONORAN" ALL-BEEF DOG • 17

charred frank / slaw / pineapple / crushed chips / mustard / mayo

#1 TUNA • 25

flash seared / charred onion / cornichon / celery / arugula / tomato relish / aioli

MAINS

SEARED ATLANTIC SALMON • 28

sweet potato / leek / pomegranate / thyme

GRILLED BOURBON-MARINATED STEAK TIPS 32

yukon potato puree / roasted garlic / carrot / chive / sautéed mushroom

QUINOA BOWL 24

sweet glazed poached salmon / seared tuna / bok choy / carrot / pea pod / cilantro

GRILLED ANGUS RIB-EYE 37

asparagus / crab / herbs / hollandaise

GINGER-SCENTED PORK HAND ROLL • 17

sesame sweet rice / seared japanese eggplant / spicy mayo

CREATED BY JWU CULINARY TEAM OF Shivam Khullar '19 / Andrew Barnes '20 / Elijah Koma '20 / Tyler Glick '20



PIZZAS

CLASSIC • 12

mozzarella cheese / ricotta cheese / red sauce

BUILD YOUR OWN • 12 / +2 each topping

chicken / sausage / bacon / pepperoni / mushroom / pepper / red onion / spinach / jalapeño / caramelized onion / ricotta cheese / mozzarella cheese / red sauce / white sauce

DESSERTS

BROWNIE SUNDAE • 12

warm brownie / vanilla gelato / whipped cream

RED VELVET CHEESECAKE • 12

wafer crust / whipped cream / chocolate dust

GIANT IRISH CUPCAKE • 20

guinness cake / baileys frosting / jameson anglaise

CHURROS • 10

caramel / chocolate / oreo crumble

WE'VE TEAMED UP WITH JOHNSON & WALES UNIVERSITY, THE OFFICIAL EDUCATION PARTNER OF THE BOSTON BRUINS AND TD GARDEN. DISHES FEATURING THE JWU ICON WERE CREATED BY THE SCHOOL'S TALENTED CULINARY STUDENTS.



A 15 percent service charge has been added for your convenience.

*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.

LEGENDS

COCKTAILS

SALTED CARAMEL MARTINI • 14

Smirnoff Kissed Caramel Vodka / Baileys Irish Cream / Frangelico Liqueur / salted caramel syrup / caramel / salted rim

THE GODFATHER • 14

Johnnie Walker Black Label Scotch / Disaronno

RASPBERRY LIME RICKEY • 13

ABSOLUT Raspberri Vodka / raspberry purée / lime juice / soda

CLASSIC MARGARITA • 14

Avión Tequila / sour mix / salted rim

MAPLE MANHATTAN • 15

Woodford Reserve Bourbon / maple syrup / bitters / cherry

DARK & STORMY • 13

Gosling's Dark Rum / ginger beer / lime juice

SPICED APPLE JACK • 12

Jack Daniel's Tennessee Whiskey / ginger beer / apple juice

SPIKED HOT CHOCOLATE • 13 / +5 additional choice

hot chocolate with choice of:

peppermint schnapps / hazelnut liqueur / coffee liqueur / whipped cream vodka / irish cream / vanilla vodka / butterscotch schnapps

MULE MENU

GARDEN MULE • 15

ABSOLUT Vodka / BACARDÍ Superior Rum / triple sec / lime juice / ginger beer

GENTLEMAN JACK MULE • 15

Gentleman Jack / ginger beer / lime juice / mint

WINE

SPARKLING GLASS / SPLIT / BOTTLE

RUFFINO PROSECCO Italy • 14 / 27 / 45

WHITES 6 OZ / 9 OZ / BOTTLE

KIM CRAWFORD SAUVIGNON BLANC Marlborough, NZ • 15 / 22 / 60

MATUA SAUVIGNON BLANC Marlborough, NZ • 9 / 13 / 36

CANYON ROAD PINOT GRIGIO Alexander Valley, CA • 8.25 / 12.25 / 33

DECOY BY DUCKHORN CHARDONNAY Napa Valley, CA • 17 / 25 / 68

19 CRIMES CHARDONNAY Australia • 13 / 19 / 52

REDS 6 OZ / 9 OZ / BOTTLE

CANYON ROAD MERLOT Alexander Valley, CA • 8.25 / 12.25 / 33

A BY ACACIA PINOT NOIR Napa Valley, CA • 13 / 19 / 52

CANYON ROAD CABERNET Alexander Valley, CA • 8.25 / 12.25 / 33

LOUIS M. MARTINI CABERNET California • 13 / 20 / 52

DECOY BY DUCKHORN CABERNET Napa Valley, CA • 17 / 25 / 68

DRAFT 16 OZ / 20 OZ

BUD LIGHT • 8 / 9.75

COORS LIGHT • 8 / 9.75

BLUE MOON BELGIAN WHITE • 8.5 / 10.5

GOOSE ISLAND IPA • 8.5 / 10.5

HARPOON IPA • 8.5 / 10.5

SAMUEL ADAMS BOSTON LAGER • 8.5 / 10.5

SAMUEL ADAMS SEASONAL • 8.5 / 10.5

STELLA ARTOIS • 8.5 / 10.5

CAMBRIDGE FLOWER CHILD IPA • 8.5 / 10.5

YUENGLING TRADITIONAL LAGER • 8 / 9.75

ROTATING CRAFT BEER LINE • 8.5 / 10.5

BOTTLED / CANNED

DOMESTICS 16 OZ

BUDWEISER • 8

MICHELOB ULTRA • 8

MILLER LITE • 8

IMPORTS 16 OZ

CORONA EXTRA • 8.5

HEINEKEN • 8.5

HEINEKEN LIGHT • 8.5

GUINNESS DRAUGHT • 8.5

STRONGBOW HARD CIDER • 8.5

CRAFT

DOWNEAST CIDER 12 OZ • 8.5

SIERRA NEVADA PALE ALE 12 OZ • 8.5

LAGUNITAS IPA 12 OZ • 9

SAM '76 16 OZ • 8.5

TRUE NORTH SESSION IPA 16 OZ • 8.5

JACK'S ABBY HOPONIUS UNION IPL 16 OZ • 8.5

JACK'S ABBY SMOKE & DAGGER 16 OZ • 8.5

ROTATING CRAFT CANS 16 OZ • 8.5

GLUTEN-FREE 12 OZ

REDBRIDGE • 8.5

NON-ALCOHOLIC 12 OZ

O'DOUL'S • 4.5