

LEGENDS

A service charge of 15 percent has been added to your bill. This is distributed to your Legends service team. Any additional tip is optional, and goes directly to your server.

APPETIZERS

brought to your table the moment it's ready!

- SMOKED BRISKET LOADED NACHOS • 27

corn tortillas / burnt ends / queso bravo / guacamole / pickled jalapeños / cilantro / black beans / pico de gallo
- JUMBO CHICKEN WINGS • 19

buffalo / jerk / hong kong bbq / sweet teriyaki
- FIRECRACKER SHRIMP LETTUCE CUPS • 18

harissa aioli / asian slaw
- SWEDISH MEATBALLS • 17

pickled red onions / crème fraîche / micro celery

TEA-BRINED CHICKEN KEOBS • 16

grilled pineapple / scallions / sweet teriyaki

CREATED BY JWU CULINARY TEAM OF

Alesha-Nicole Dunn '21 / Matthew Fierro '21 / Brandon Finch '21 / Kyle Spicher '21 / Randy Tran '21 / Jared Witte '21



- THE PRETZEL • 12

german beer mustard / pub cheese fondue
- NEW ENGLAND CLAM CHOWDER • 11

oyster crackers / tabasco sauce

CORNMEAL CRAB HUSH PUPPIES • 15

sunday sauce

CREATED BY JWU CULINARY TEAM OF

Brittany Byrne '21 / Michael Granucci '21 / Corey Martineau '21 / Alexis McPherson '21 / Andrea Pappacostas '21 / Jaylene Quevedo '21



PIZZAS

brought to your table the moment it's ready!

- CLASSIC • 12

mozzarella cheese / ricotta cheese / basil / red sauce
- BUILD YOUR OWN • 12 / +2 each topping

marinara / white sauce / mozzarella cheese / ricotta cheese / chicken / sausage / bacon / pepperoni / mushrooms / roasted red peppers / caramelized onions / castelvetrano olives / spinach / pickled jalapeños

SUSHI BITES & ROLLS

brought to your table the moment it's ready!

- SPICY TUNA ON CRISPY RICE* • 18

crispy fried rice / spicy tuna / jalapeños
- CRISPY SNOW CRAB CAKES • 20

crispy fried rice / crab salad / teriyaki
- DRAGON ROLL • 19

cucumber / avocado / crab stick / eel
- RAINBOW ROLL • 19

crab stick / cooked shrimp / tobiko / spicy mayo / tuna / salmon / yellowtail / avocado
- CALIFORNIA ROLL • 15

crabstick / avocado / cucumber / tobiko
- SPICY TUNA ROLL* • 19

chopped tuna / tempura flakes
- TD GARDEN ROLL* • 19

avocado / cucumber / seared tuna / tobiko / wasabi mayo
- VIP ROLL* • 19

shrimp tempura / spicy tuna / wrapped in cucumber

SANDWICHES / BURGERS / ETC.

all items come with housemade chips / sub maine fries +3
gluten-free bun available upon request

- CHICKEN BACON RANCH SANDWICH • 19

herbed ranch / crispy bacon / cheddar / lettuce / sweet bulky roll
- CHICAGO ITALIAN BEEF • 24

giardiniera / provolone cheese / mayo / sourdough baguette
- LEGENDS BURGER* • 19

two 4 oz. patties / lettuce / tomato / onion / american cheese / signature sauce / brioche bun
- BURGER UPGRADES

double-smoked thick bacon • 3

sunny-side-up egg • 3

make it Impossible™ • 4

MAINS

- PAN-SEARED ATLANTIC SALMON • 28

brussels sprouts & butternut squash hash / pickled craisins / winter citrus beurre blanc
- ROASTED HALF CHICKEN • 27

roasted delicata squash / warm quinoa salad / cranberry jus
- FISH AND CHIPS • 26

icelandic cod / maine hand-cut fries / herb tartar sauce
- GRILLED MARINATED STEAK TIPS* • 31

garlic whipped potatoes / charred broccolini / roasted garlic demi-glace

add steak tips over any salad for the same price
- PASTA BOLOGNESE • 24

beef and pork ragu / lemon ricotta / radiatore

gluten-free pasta available upon request

SALADS

- GREEK CHOPPED • 15

dino kale / sweet gem / french feta / kalamata olives / sweet peppers / chickpeas / castelvetrano olives / oregano dressing
- WINTER GREENS SALAD • 15

brussels sprouts / kale / dried cranberries / pickled carrots / roasted beets / crispy oats / ginger-spiced cashew dressing
- CLASSIC CAESAR • 16

focaccia croutons / shaved parmesan
- ADD TO ANY SALAD

cajun atlantic salmon • 9

grilled chicken breast • 7

dry-rubbed bbq shrimp • 8

DESSERTS \$12

add a scoop of vanilla bean gelato +3

- LAVA CAKE

dulce de leche / raspberry compote / cookie dust
- RICOTTA PIE

winter citrus compote / toasted pistachio / whipped cream
- BREAD PUDDING

whisky caramel / whipped cream / chocolate chips
- BROWNIE SUNDAE

vanilla bean gelato / whipped cream / chocolate ganache
- MILKSHAKES

choices: oreo fudge / peppermint mocha / snickerdoodle

spike it +11 ◀

STILL HUNGRY? GOT CAUGHT IN TRAFFIC? NO WORRIES! ASK YOUR SERVER ABOUT PRE-ORDERING YOUR FOOD & DRINKS DURING INTERMISSIONS! WE'LL HAVE IT WAITING FOR YOU WHEN YOU COME BACK.

*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.



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COCKTAILS

- HIBISCUS MULE • 16

hibiscus-infused Tanqueray Gin / ginger beer / lime juice
- SALTED CARAMEL MARTINI • 17

Vanilla Vodka / Baileys / Frangelico / salted caramel syrup / salted rim
- PB&J OLD FASHIONED • 16

Skrewball Whiskey / house grape jelly syrup / bitters / pb&j skewer
- HIBISCUS SPARKLER • 15

Hibiscus Gin / Prosecco / lemon / fresh rosemary / cranberries
- WINTER SANGRIA • 15

Brandy / Red Wine / cinnamon / seasonal fruit
- POMO-COSMO • 17

ABSOLUT Vodka / lemon / pomegrante syrup / triple sec
- APPLE OF MY RYE • 16

Bulleit Rye Whiskey / apple cider / cinnamon / cranberry juice
- THE PERFECT PEAR • 19

Grey Goose La Poire Vodka / Elderflower Liqueur / pear purée / lemon juice
- RASPBERRY LIME RICKEY • 15

ABSOLUT Vodka / raspberry purée / lime juice / soda water

WINE

SPARKLING GLASS / HALF / BOTTLE

RUFFINO PROSECCO Italy • 14 / 30 / 52

WHITES 6 OZ / 9 OZ / BOTTLE

- NOBILO SAUVIGNON BLANC Marlborough, NZ • 12 / 18 / 44
- KIM CRAWFORD SAUVIGNON BLANC Marlborough, NZ • 18 / 27 / 68
- PROVERB PINOT GRIGIO California • 9 / 13.5 / 36
- ECCO DOMANI PINOT GRIGIO DOCG, IT • 12 / 18 / 44
- PROVERB CHARDONNAY California • 9 / 13.5 / 36
- CHATEAU ST. JEAN CHARDONNAY Sonoma County, CA • 14 / 21 / 52
- DECOY BY DUCKHORN CHARDONNAY Napa Valley, CA • 20 / 29 / 72
- DARK HORSE ROSÉ California • 10 / 15 / 38

REDS 6 OZ / 9 OZ / BOTTLE

- PROVERB MERLOT California • 9 / 13.5 / 36
- PROVERB CABERNET California • 9 / 13.5 / 36
- LOUIS M. MARTINI CABERNET Sonoma County, CA • 15 / 22 / 56
- DECOY CABERNET Sonoma County, CA • 21 / 30 / 74
- CHATEAU SOUVERAIN PINOT NOIR Napa Valley, CA • 11 / 17 / 40
- ERATH PINOT NOIR Willamette Valley, OR • 18 / 27 / 68
- RUFFINO CHIANTI Chianti DOCG, IT • 11 / 17 / 40

EXTRAS

- BOTTOMLESS SODA / ICED TEA / LEMONADE • 5.25

BARQ'S ROOT BEER • 4.5

BOTTLED WATER • 4.5

TAZO TEA / HOT COCOA / CHOCOLATE MILK • 4

RASPBERRY / POMEGRANATE ICED TEA • 7

APPLE CIDER SPARKLER • 7

BOTTOMLESS COFFEE REG / DECAF • 4

CAPPUCCINO / LATTE / AMERICANO • 6

ESPRESSO SM • 5 / LG • 7

DRAFT REG / LG

- ALLAGASH WHITE • 12 / 13.5

BUD LIGHT • 9 / 12

CISCO GRIPAH IPA • 12 / 13.5

HARPOON IPA • 12 / 13.5

IPSWICH 1620 NE IPA • 12 / 13.5

SAMUEL ADAMS SEASONAL • 12 / 13.5

STELLA ARTOIS • 9 / 12

YUENGLING BLACK & TAN • 9 / 12

JACK'S ABBY ROTATING • 12 / 13.5

SPRINGDALE BY JACK'S ABBY ROTATING • MKT

ROTATING LOCAL CRAFT • 12 / 13.5

BOTTLED / CANNED

16 oz unless otherwise noted

DOMESTICS

- BUDWEISER • 10.5

BUD LIGHT 12 OZ • 8.5

COORS LIGHT • 10.5

MICHELOB ULTRA • 10.5

MILLER LITE • 10.5

IMPORTS

- CORONA EXTRA • 10.5

HEINEKEN • 10.5

GUINNESS DRAUGHT • 10.5

CRAFT

- DOWNEAST CIDER 12 OZ • 9.75

SOUTHERN TIER DESSERT SERIES |
NITRO HOT COCOA IMPERIAL STOUT 12 OZ • 14

SAM '76 • 11.25

JACK'S ABBY HOPONIUS UNION • 11.25

BENT WATER PREMIUM LAGER • 11.25

SELTZER 12 OZ

- BON & VIV SPIKED SELTZER • 9.5

Lemon Lime / Cranberry

GLUTEN-FREE 12 OZ

- OMISSION • 10.5

NON-ALCOHOLIC 12 OZ

- HEINEKEN 0.0 NA • 5

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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.

