

## KIDS MENU

Age 12 and under.  
All kids meals include an ice cream sundae.

**Hot Dog and Fries**  
\$7

**Hamburger and Fries**  
\$7

**Chicken Strips and Fries**  
\$7

**Grilled Cheese and Fries**   
\$7

**Spaghetti and Tomato Sauce**   
\$7

## DESSERTS

**Notre Dame's Own Decadent Chocolate Brownie**  
A chocolate fudge brownie topped with creamy chocolate icing and whipped cream.  
\$5

**Hot Fudge Sundae**  
Vanilla ice cream with hot fudge, whipped cream, and a maraschino cherry.  
\$5

**Notre Dame's Own Carrot Cake**  
Freshly baked, moist carrot cake with cream cheese icing.  
\$5

## DRINKS

Soft Drinks, Coffee, Tea  
\$3

## FOOTBALL WEEKEND HOURS

### FRIDAY

Restaurant: 11:00 am - Midnight  
Pub: 11:00 am - 2:00 am

### SATURDAY

Restaurant: 8:00 am - Midnight  
Pub: 8:00 am - 2:00 am

### SUNDAY

Restaurant: 11:00 am - 9:00pm  
Pub: 11:00 am - 9:00pm

### USC GAME DAY HOURS

Restaurant: 8:00 am - 2:00am\*  
Pub: 11:00 am - 2:00am

\*Restaurant open late for night game

## GAME DAY

### PREGAME PARTY

\$7 cover = \$7 food voucher  
8:00 am - Kickoff

### KICKOFF

No Cover  
Watch the game on our GIANT 144" screen  
or catch it on one of our other 23 TVs!

### POST GAME CELEBRATION

No Cover  
Come celebrate the Irish victory  
with friends and fans!



This product comes from a fishery which has been certified to the Marine Stewardship Council's environmental standard for a well-managed and sustainable fishery.

<http://www.msc.org/>

SF-C-1214 Chain of Custody Certification Number



Vegetarian Items



Locally Grown Items

\*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

# FOOTBALL MENU 2011



## APPETIZERS

### Chips & Queso

A heaping plate of corn tortilla chips served with Legends' own queso.

\$7 (Add guacamole for \$2)

### Chips and Salsa

Tortilla chips with ND's own salsa.

\$6

### Chicken Nachos Grande

Corn tortilla chips topped with chipotle seasoned chicken, fresh tomato, jalapeno, black beans & corn, sour cream, and Legends' own queso.

\$11

### Mozzarella Sticks

Mozzarella cheese sticks served with robust tomato sauce.

\$6

### Peel and Eat Shrimp

A half pound of beer boiled shrimp with wasabi cocktail sauce.

\$8

### Onion Rings

A heaping portion of beer battered onion rings served with ranch dipping sauce.

\$7

### Beer Bread and Beer Cheese

Toasted stout ale and pecan barley bread with blended sharp cheddar cheese, caramelized onion, and European lager.

\$6

## SALADS

*All salad entrée items include a cup of soup.*

### Grilled Chicken Caesar Salad

Romaine with Legends' Caesar dressing, Parmesan shavings, and toasted croutons. Topped with an herb marinated grilled breast of chicken.

\$13

### Legendary Cobb Salad

Fresh mixed greens topped with chopped egg, julienne turkey & ham, avocado half, cherry tomato, green pepper, sliced red onion, and pepper jack cheese with your choice of dressing.

\$13

### Grilled Sirloin and Baby Spinach Salad

Grilled flat iron steak with baby spinach, blue cheese, cherry tomatoes, red skin potatoes, hard boiled egg, red onions, toasted croutons and an herb vinaigrette.

\$13

## SANDWICHES

*All sandwiches include choice of chips or fries.*

### Grilled Chicken Ceasar Wrap

Marinated grilled chicken breast, fresh cut romaine, shaved parmesan cheese, seasoned croutons, and Caesar dressing wrapped in a jumbo flour tortilla.

\$11

### Build a Burger\*

Begin with ND's own 8-ounce ground chuck sirloin patty or garden patty. Served on a corn crusted bun.

\$10 (Add \$1 per topping.)

### Grilled Chicken Breast Sandwich

A grilled chicken breast with lettuce and tomato on a corn crusted bun with choice of toppings.

\$9 (Add \$1 per topping.)

**Cheeses:** *American, Parmesan, Provolone, Pepper Jack, Cheddar, Blue, Swiss.* **Other Toppings:** *Grilled Onions, Grilled Bell Peppers, Sauteed Mushrooms, Jalapeño Peppers, Bacon, Guacamole*

### Carolina BBQ Pulled Pork Sandwich

Hand pulled smoked pork topped with sweet-hot bbq sauce, coleslaw, and thick cut onion rings. Served on a toasted roll.

\$10

### Mike's Buffalo Chicken Wrap

Crispy buffalo chicken tenders with ancho chile cilantro ranch and wrapped in a flour tortilla with lettuce, tomato, and cheese.

\$10

### Reuben

Thin shaved corned beef, Swiss cheese, caramelized onions, and sauerkraut. Served hot on toasted rye bread.

\$10

### Portabella French Dip

Marinated in Italian spices and grilled to perfection. Served with caramelized onions, Swiss cheese, and au jus on toasted ciabatta bread.

\$11

### Skinny Portabella Wrap

Grilled portabella with spinach, roasted peppers, fresh tomato salad and tomato basil vinaigrette.

\$10

## ENTREE SELECTIONS

*Entrées include dessert.*

### Fish and Chips

Flaky cod filets dipped in tavern style beer batter. Served with fries, coleslaw, and sweet tartar sauce.

\$16

### Chicken Finger Basket

Golden fried chicken fingers with a mountain of fries.

Served with your choice of dipping sauce.

\$14

*Entrées listed below include a choice of soup or salad, fresh vegetable, and dessert.*

### Santa Fe Chicken

Two grilled chicken breasts glazed with chipotle bbq sauce and served with fresh vegetables, Spanish rice, black beans & corn, and topped with Legends' own queso and salsa.

\$18

### Grilled Ribeye Steak

A wood-grilled, thick cut ribeye steak served with your choice of whipped potatoes or roasted red potatoes and garnished with thick cut onion rings.

\$22

### Irish Whiskey BBQ Ribs

A full slab of slow roasted baby back pork ribs glazed with our Irish whiskey bbq sauce. Served with your choice of whipped potatoes or roasted red potatoes.

\$22

### Jumbo Stuffed Florentine Ravioli

Parsley pasta filled with whole milk ricotta, mozzarella, and authentic Potenza parmesan cheeses, grilled onion, spinach, garlic, and spices. Served with wilted spinach and your choice of marinara or basil pesto sauce and shaved parmesan cheese.

\$17

### Herb Crusted Tilapia

Tilapia topped with fresh herbs, bread crumbs, and lemon zest and served with white wine and lemon sauce, wilted spinach, fresh vegetable and starch of the day.

\$17