

LEGENDS

BAR & GRILL



First opened in 1994, Legends Bar & Grill has been the post round haven for countless NCAA and PGA Tour events including the "Chrysler Classic of Tucson" and the "Tucson Conquistadors Classic" a PGA Tour Champions event.

Legends Bar & Grill was named "**Best 19th Hole**" by AZ Foothills Magazine in 2012. The Omni Tucson National Resort has been selected as one of Golf Digest's "**75 Best Golf Resorts in North America**" and a Condé Nast Silver Award winner, this magnificent destination retreat boasts two distinctly different 18 hole courses, the Catalina Course with its more traditional, Championship style layout and the Tom Lehman designed Sonoran Course, a desert style target course.

SMALL BITES

- 8 **chips & salsa**
 tortilla chips | house made salsa & guacamole
- 10 **gouda mac & cheese**
 housemade creamy gouda mac & cheese | crispy bacon
- 10 **national nachos**
 hatch chile asadero cheese sauce | salsa | sour cream
 with grilled chicken: 12
 with shredded brisket: 13
- 12 **legendary quesadilla**
 tender beef brisket | bell peppers | corn salsa | guacamole
- 12 **korean calamari**
 with crispy rock shrimp | fresh ginger soy dipping sauce

10 (8) **legendary wings**

16 (16) choice of sauce from mild to hot:
 korean bbq | house honey sambal | cholula

- 8 **street fish tacos**
 choice of griddled or crispy fried sea bass. with shredded cabbage |
 pico de gallo | guacamole | choice of flour or corn tortillas
- 8 **legendary sliders**
 house blend ground beef on griddled slider buns with cheddar cheese,
 house made pickle and tobacco aioli
- 10 **house cured salmon**
 on micro greens | extra virgin olive oil | caper berries
- 10 **tempura veggies**
 choice of crispy tempura battered asparagus with fresh ginger korean
 sweet & sour or tempura battered pickle chips with chipotle ranch
- 14 **shrimp "cocktail"**
 chilled shrimp tossed with pico de gallo & avocado on a bed of lime
 slaw

an 18% gratuity will be added to parties of 6 or more and there is a \$2.50 charge for split plates.
consuming raw, undercooked meats, poultry, shellfish or eggs increases your risk of food borne illness

SOUPS AND CHILI

- 5 cup legends chili
8 bowl choice of chopped onions | cheddar cheese | avocado | jalapeño
- 4 cup chef's creation of the day
7 bowl enjoy a cup or bowl of our chef's house made soups

FROM THE GARDEN

dressings: ranch | chipotle ranch | bleu cheese | honey dijon | balsamic vinaigrette | tomatillo | three cheese vinaigrette | jalapeño caesar

- 6 half catalina house
10 full local greens | tomatoes | carrots | jicama | shaved parmesan | crostini
- 7 half legend's caesar
11 full romaine | shaved parmesan | smoked jalapeño caesar dressing | crostini
- 9 half southwest enchilada
15 full local greens | pulled roasted chicken | crispy jalapeño rings | corn salsa | roasted tomato | queso fresco | avocado | topped with cilantro
- 10 half ironwood steak
16 full grilled achiole tri tip | local greens | heirloom tomato | queso fresco | pickled red onion | tomatillo vinaigrette
- 9 half tucson cobb
15 full local greens | roasted pulled chicken | applewood smoked bacon | tomato | chopped egg | corn | queso fresco | local candied pecans
- 10 heirloom tomato
heirloom tomatoes tossed with extra virgin olive oil | queso fresco | fresh cilantro | fresh squeezed lemon | served with crostini

| ADD THE FOLLOWING TO ANY SALAD |
seared chicken breast | grilled tri tip | grilled salmon | rock shrimp - 7

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SANDWICHES ETC.

includes choice of: pub fries | coleslaw | cottage cheese | fresh fruit | local greens | kettle style potato chips

14 triple decker club

sliced roasted chicken | applewood smoked bacon | lettuce | tomato | avocado | swiss cheese | toasted whole wheat

14 legendary reuben

house corned beef | sauerkraut | swiss | thousand island | grilled rye

12 panino al pollo

grilled marinated chicken | roasted tomatoes | greens | cilantro | burrata

15 brisket sandwich

pulled brisket | caramelized onions | melted gouda | soft ciabatta bun

15 fish & chips

beer battered cod | cole slaw | tartar sauce | pub fries

13 pan seared seabass

on toasted soft ciabatta bun | asian slaw | fresh cilantro

10 not your mothers grilled cheese

american | cheddar | swiss | gouda | on griddled thick cut pullman loaf

12 soup and sandwich

½ sandwich of the week and a cup of soup of the day

15 the legendary burger

our burgers are made from a proprietary blend of ground chuck, short rib and brisket, served on a griddled challah roll

choice of toppings: cheese | applewood smoked bacon | caramelized onions | beer battered jalapeños | sautéed mushrooms | fried egg | avocado | tomatillo sauce

15 black & bleu burger

legends spice rub | applewood smoked bacon | grilled mushrooms | bleu cheese | bacon jam

11 catalina dog

¼ lb boars head hot dog choice of: chopped onion | relish | legends chili | shredded cheddar

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DINNER

served between 5:30 pm and 10:30pm daily

- 23 buttermilk fried chicken thighs
roasted corn | gouda mac & cheese
- 23 boneless pork loin chops
pan seared pork loin chops | pan butter jus | heirloom tomato | sautéed kale | mashed potatoes
- 28 seared sea bass
wilted greens | sautéed heirloom tomatoes | extra virgin olive oil | quinoa
- 28 bacon wrapped ribeye
pomme frites | grilled asparagus
- 25 grilled tri tip
mashed potatoes | braised seasoned greens
- 20 grilled tofu skewers
extra firm tofu | quinoa | carrot puree

28 sunday night prime rib

join us every sunday night for our "legendary" prime rib night, with baked potato | seasonal vegetables. served sunday evenings from 5:30 until it is gone!

DESSERT

- 8 flourless chocolate torte
housemade raspberry jam
- 9 mid west apple pie
with beemster cheddar
- 7 ny cheesecake
cherry compote
- 9 tres leches
salted cajeta drizzle
- 8 meyer lemon tartlet
lemon curd | mascarpone cream | fresh berries

BEVERAGES

- | | |
|--|--|
| <ul style="list-style-type: none">4 soft drinks (20oz fountain)*
coke diet coke sprite mr. pibb
ginger ale4 iced tea *
freshly brewed iced tea5 arizona iced tea
raspberry lemon peach4 lemonade *5 powerade | <ul style="list-style-type: none">4 westrock coffee
regular decaf5 aqua pana5 s.pellegrino sparkling water5 juices
orange cranberry pineapple
tomato grapefruit v84 milk
whole 1% 2% chocolate |
|--|--|

*complimentary refills



our unique silken-tea-infusers are individually hand-crafted, and provide the world's finest method to brew a cup of tea. we use only exquisite whole-leaf teas and rough cut herbs and our unique design allows the subtle flavors of these fine teas to infuse into the water.

- 5 earl grey {black tea}
rich indian tea, Italian pressed bergamot and marigold petals
- 5 english breakfast {black tea}
classic breakfast tea with a blend of teas from india
- 5 chamomile citron {flora}
blend of hibiscus flowers, cinnamon sticks and licorice roots
- 5 jasmine green {green tea}
light and floral green tea from the gardens of southern china

NOTE: all black and green teas contain caffeine