

Appetizers

Pot Stickers **\$15**

Ponzu

Jalapeno Poppers **\$15**

Raspberry Jam

Jumbo Lump Crab Cake **\$19**

Lemon Aioli, Remoulade Sauce

Korean BBQ Steam Buns **\$21**

Tender Braised Short Rib and Pickled Vegetables

Crispy Confit Leg of Duck **\$24**

Tender and Full of Rich, Savory Flavor. Salad of Frisee and Blood Orange Gastrique

Bang Bang Shrimp **\$13**

Spicy Sweet Garlic Chili Sauce

Legacy Wings **\$14**

*Choice of Garlic Parmesan or Buffalo
Served with Carrots & Choice of
Blue Cheese or Ranch*

Soup Du Jour

Cup

\$6

Bowl

\$8

Salads

Garden Greens Salad **\$10**

*Fresh Spring Greens, Tomatoes, Red Onions,
Shredded Carrots- GF, V*

Caesar Salad **\$12**

*Crisp Romaine Hearts, Aged Parmesan, House Made
Caesar Dressing*

Chopped Wedge Salad **\$16**

*Crisp Iceberg Lettuce, Crispy Bacon, Diced Tomatoes,
Red Onion, Bleu Cheese Crumbles, and a Creamy
Bleu Cheese dressing GF*

Ancient Grains Salad **\$16**

*Cucumber, Avocado, Pomegranate, Tomatoes,
Golden Raisins, Spiced Cashews with a Tahin
Vinaigrette*

Autumn Arugula Salad **\$16**

*Baby Arugula, Roasted Squash, Honeycrisp Apple,
Dried Cherries, Candied Pecans, aged Manchego,
and Pomegranate with a maple-Dijon vinaigrette*

Crispy Goat Cheese & Beet Salad **\$17**

*Frisée and Tender Greens layered with Sugar-
Roasted Beets, Crispy Chèvre Croquettes, Butternut
Squash, Golden Raisins with an Italian Wild
Amarena Cherry Vinaigrette*

Handhelds

Legacy Burger **\$18**

*Juicy 1/2 lb Certified Angus Beef Patty Served on a
Toasted Brioche Bun with Crisp Lettuce, Vine-
Ripened Tomato, Sliced Onion & Dill Pickle*

Chicken Avocado **\$17**

*Herb Marinated Chicken Breast, Applewood Smoked
Bacon, Fresh Avocado, Vine-Ripened Tomato &
Crisp Lettuce. Served on Toasted Ciabatta*

Bang Bang Shrimp Tacos **\$16**

Crispy Slaw

Legacy French Dip **\$21**

*Thinly Sliced Certified Angus Beef with Melted
Provolone Cheese Served on a Toasted Artisan Roll
with our Rich, House Made Au Jus*

Crab Cake Sandwich **\$19**

*Jumbo Lump Crab Cake Served on a Toasted Brioche
Bun with Crisp Lettuce, Vine-Ripened Tomato &
Remoulade*

Black Bean Chipotle Burger **\$17**

*Black Bean Chipotle Patty Served on a Toasted Vegan Roll
with Crisp Lettuce, Vine-Ripened Tomato, Sliced Onion &
Dill Pickle- GF, V*

20% Gratuity added to all checks

Entrée

Hand Crafted Pumpkin and Mascarpone Ravioli

Amaretto Brown Butter, Toasted Macadamia Nuts and Crispy Sage

\$27

Chicken Parm Ala Vodka

Crispy Chicken Breast with a Delicate Vodka Sauce

Served over Fresh Fettuccini

\$36

Blackened Succulent Shrimp

Creamy Goat Cheese Scented Polenta, Cajun Trinity and Taso

\$36

Sauteed Medallions of Veal

Black Truffle Madeira Sauce and Sauteed Maitake Mushrooms

Served with Boursin Whipped Potatoes and Vegetable DuJour

\$35

Twin Jumbo Lump Crab Cakes

Lemon Aioli and Remoulade

Served with Jasmine Rice and Vegetable DuJour

\$37

Grilled Scottish Salmon

Yuzu-Miso Beurre Blanc

Served with Forbidden Rice and Vegetable DuJour- GF

\$37

Fire-Grilled All-Natural Prime Pork Chop*

Crowned with Sweet Corn, Bacon, and Scallion Relish, finished with Herb Butter

Served with Boursin Whipped Potatoes and Vegetable DuJour- GF

\$34

Grilled 8oz Prime Sirloin*

Sauteed Wild Mushrooms and Diane Sauce,

Served with Boursin Whipped Potatoes and Vegetable DuJour- GF

\$39

Grilled CAB 12oz Ribeye*

Grilled to Perfection, Maître d'hôtel butter,

Served with Baked Potato and Vegetable DuJour- GF

\$45

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