



STARTERS

COCONUT SHRIMP	14
SPINACH ARTICHOKE DIP	10
SEARED CRAB CAKE	20
Lump crab, lemon pepper sauce, zucchini salad	
COWBOY CAVIAR Hand chopped pico de gallo	12
ONION RINGS Hand breaded	12
FRENCH FRIES	10
HAYSTACK FRIES	10

SOUP AND SALAD

Dressings: Ranch, Blue Cheese, Caesar, Thousand Island, Italian, and Dorothy Lynch

SOUP OF THE DAY	6 10
SALAD BAR WITH CHILLED PLATES	14
Add to any meal 6	
STEAK SALAD	24
Flatiron steak, tomatoes, red onion, crispy bacon, chopped egg	
COCONUT CHICKEN SALAD	20
Fried coconut chicken, avocado, tomato, red onion, hoisin sauce	
BLUE CHEESE WEDGE SALAD	14
Iceberg, crispy bacon, blue cheese crumbles, tomato and red onion	
CAESAR SALAD	14
Romaine, parmesan croutons, caesar dressing	
AVOCADO BACON RANCH SALAD	14
Iceberg, avocado, crispy bacon, homemade ranch	

ADD TO ANY SALAD

SALMON 10 | SHRIMP 8 | STEAK 10 | CHICKEN 6

BURGERS

A half pound of custom blend ribeye, brisket and ground chuck on a brioche bun. Served with a dill pickle spear and your choice of side. American, Cheddar, Pepper-Jack, Swiss, or Blue Cheese

LEGACY CHEESEBURGER	16
BBQ CHEDDAR BURGER	16
SWISS MUSHROOM BURGER	16
VEGGIE BURGER	16
BACON CHEESEBURGER	18
EVERYTHING BURGER	20
With Egg, Bacon & Onion Ring	

SANDWICHES

All sandwiches served with a choice of side.

PRIME RIB MELT	20
Shaved prime rib, american cheese and creamy horseradish	
FRENCH DIP	22
Shaved prime rib, French roll, au jus, creamy horseradish	
REUBEN	20
Shaved prime rib, sauerkraut, swiss, thousand island on dark rye	
PHILLY STEAK AND CHEESE	22
Shaved prime rib, swiss, sautéed onions & peppers, French roll	
PATTY MELT	18
1/2 lb grilled burger, sautéed onions, swiss on dark rye	
CHICKEN CLUB	18
Triple decker grilled chicken, bacon, cheese, lettuce, tomato, mayo	
BLT	16
Thick bacon, lettuce, tomato, mayo on wheat or Italian	
PORK TENDERLOIN	16
Hand breaded pork cutlet, lettuce, tomato, onion, pickle on bun	
CHAR-GRILLED CHICKEN SANDWICH	16
Grilled chicken breast, lettuce, tomato, onion, on bun	
HOT BEEF SANDWICH	18
Shaved prime rib open faced served with mashed potatoes and house-made gravy	
CHICKEN FRIED STEAK	20
Hand breaded and tenderized steak served with mashed potatoes and house-made gravy	
CHICKEN FRIED CHICKEN	20
Hand breaded and tenderized chicken served with mashed potatoes and house-made gravy	

PIZZA AND PASTA

MARGHERITA PIZZA	10
Flatbread with tomato, basil and mozzarella and parmesan	
Add beef or pepperoni 4	
PASTA ALFREDO	22
Spirilla pasta with our homemade alfredo sauce.	
Choice of chicken or shrimp, and broccoli or asparagus	
CHIPOTLE SHRIMP PASTA	22
Sautéed shrimp, bell peppers, peas, and house-made chipotle sauce topped w/parmesan cheese.	
CHICKEN PICCATA	24
Grilled chicken breast served with our house-made lemon pepper sauce and a side of angel hair pasta	
CREAMY MAC & CHEESE	12
Additions: Bacon 4 Chicken 6 Shrimp 6	

ON THE GRILL

Served with soup or salad bar and your choice of one side

GRILLED PRIME RIB	30
10 oz. of our slow-cooked prime rib grilled to perfection	
LUNCHEON STEAK	24
7 oz center cut top sirloin that will melt in your mouth	
FILET	32
6 oz of our most tender steak you can cut with a spoon	
FILET KABOB	30
Three 2 oz fillet medallions char-grilled with kabob veggies, a life changer	
BERKSHIRE PORK CHOP	28
Tender 6 oz bone-in chop, with sweet mushroom sauce	
CHICKEN BREAST	26
Boneless chicken breast, char-grilled or hand battered	

SEAFOOD

Served with soup or salad bar and your choice of one side

SALMON	28
Grilled Atlantic salmon served with lemon butter sauce	
SHRIMP AND SCALLOPS	32
Delicious combination of seafood favorites	
FRESH CATCH OF THE DAY	MARKET
Ask our wait staff what they caught this morning	

KIDS MENU

Served with french fries, haystack fries, or applesauce

CHICKEN ROPES	14
SILVER DOLLAR SLIDERS	14
RANCH HAND MAC & CHEESE	10
Spirilla pasta with creamy cheese sauce Add Bacon 4 Chicken 6 Shrimp 8	
WAGON WHEEL CHICKEN QUESADILLA	10
THREE CHEESE PIZZA	10
Add pepperoni 4	
COWPOKE PASTA	10
with Marinara or alfredo sauce	

SIDES

Loaded Baked Potato	Grilled Asparagus
Mashed Potatoes/Gravy	French Fries
Sautéed Mushrooms	Haystack Fries
Steamed Broccoli	Hand-Breaded Onion Rings

BEVERAGES

Hot or Iced Tea	Diet Coke or Coke Zero
Regular or Decaf Coffee	Sprite
Lemonade	Mr. Pibb
San Pelligrino	Ginger ale
Coke	Chocolate or White Milk

BEER

DOMESTIC

Athletic NA
Blue Moon
Budweiser
Bud Lite*
Busch Lite*
Coors Banquet
Coors Lite*
Corona
Fat Tire
Goose Island IPA
Guinness
Heineken
Heineken 0.0
Lagunitas IPA
Michelob Ultra*
Miller Lite
Modelo
Pacífico
Samuel Adams*
Stella Artois*

LOCAL

Boulevard Wheat
Brickway Pilsner
Cardinal Pale Ale
Eos Hefeweizen
Infusion Vanilla Bean
Kros Strain Fairy Nectar*
Lucky Bucket Wheat
NE Brewing Little Betty
Zipline IPA

SELTZERS

Angry Orchard
High Noon
Neutral
Truly
White Claw

*Available in bottles or draw



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- Wine List
- Daily Specials
- Gift Card information

OUR KITCHEN LEGACY CHOPHOUSE LC

Our food and our choices are made with care and intention. We start by sourcing the freshest, locally grown ingredients and prepare them in-house and fresh to order. Our recipes are handcrafted so our premium ingredients shine. We serve up generous portions of delicious, real food. All of our steaks are 35-day, wet-aged prime beef sourced in Omaha marinated and grilled in a whiskey soy sauce mix at time of order. *Consuming raw or undercooked animal products can increase your risk of foodborne illness.*