

DINNER



MENU

STARTERS

- BACON WRAPPED SHRIMP** 20
4 jumbo shrimp wrapped in bacon, creamy horseradish
- CRAB STUFFED MUSHROOMS** 20
4 jumbo button mushrooms stuffed with blue lump crab, cilantro lime cream, roasted red pepper tomato sauce
- SEARED CRAB CAKES** 20
2 crab cakes, roasted red pepper tomato sauce
- LOBSTER MAC & CHEESE** 18
Our popular dish in a starter size. Lobster claw and thick bacon bites in a creamy cheese sauce, topped with parmesan
- LOBSTER CARGOT** 24
7 lobster claws, house butter, havarti cheese and toast
- JUMBO SHRIMP COCKTAIL** 18
5 jumbo shrimp and cocktail sauce
- COCONUT SHRIMP** 14
4 coconut crusted fried jumbo shrimp, raspberry sauce, creamy herb mustard
- ONION RINGS** 12
Hand battered fried onion rings, jalapeño ketchup, chipotle aioli
- COWBOY CAVIAR** 10
Roma tomatoes, red onion, cilantro, black beans, roasted corn, jalapeño, served with queso and tortilla chips
- CHICKEN ROPES** 20
6 breaded chicken strips served with ranch and BBQ
- TRUFFLE FRIES** 10
Truffle oil, rosemary salt, parmesan with rosemary aioli and lemon garlic chive aioli

SOUP

- SOUP OF THE DAY** Cup | Bowl 6 | 10
- LOBSTER BISQUE** Bowl 14
- FRENCH ONION** Bowl 12

SALAD

Dressings: Ranch, Blue Cheese, Caesar, Thousand Island, Italian, Dorothy Lynch, Balsamic Vinaigrette, and Creamy Herb

- STEAK SALAD** 24
Flat iron steak, mixed greens, cherry tomatoes, red onion, crispy bacon, chopped egg, creamy garlic dressing, blue cheese crumbles
- COCONUT CHICKEN SALAD** 20
Coconut crusted chicken, avocado, cherry tomato, red onion, artichoke, jack cheese, croutons, raspberry drizzle, creamy herb mustard dressing, shaved almonds
- BLUE CHEESE WEDGE SALAD** 14
Iceberg, bacon, roasted cherry tomato, red onion, blue cheese crumbles, blue cheese dressing, balsamic drizzle
- CAESAR SALAD** 14
Romaine, parmesan, homemade croutons, caesar dressing
- AVOCADO BACON RANCH SALAD** 14
Chopped iceberg, avocado, crispy bacon, cherry tomato, red onion, ranch dressing
- LEGACY SALAD BAR** 16

ADD A PROTEIN TO ANY SALAD

8 oz Salmon 12 | 6-8 Shrimp 12 | 7 oz Flat Iron Steak 10
Grilled Chicken 8 | 5 oz Crab Cake 10

STEAKS

Served with soup or salad bar and a choice of side

- FILET**
8 oz 56 | 12 oz 68
- RIBEYE**
14 oz 56 | 18 oz bone-in 64
- NEW YORK STRIP**
14 oz 52
- CENTER-CUT TOP SIRLOIN**
6 oz 28 | 10 oz 32
- PRIME RIB**
10 oz grilled 32 | 14 oz 44
18 oz 56 | 22 oz 64
- TOMAHAWK**
34 oz 98
- FILET KABOB** 44
Four 2 oz filet medallions with kabob veggies

TOPPINGS

- Peppercorn 4
- Garlic Mushroom 4
- Blue Cheese Butter 4
- Truffle Butter 4

ENHANCEMENTS

- Lobster Tail 28
- Three Shrimp 12
- Three Scallops 24
- Oscar-Style Crab 20
- Crab Leg 40

SIDES

Add a second side 8

- Loaded Baked Potato
- Mashed Potatoes/Gravy
- Sautéed Mushrooms
- Steamed Broccoli
- Grilled Asparagus
- French Fries
- Legacy Onion Rings
- Mac & Cheese
- Five-Grain Rice
- Garlic Mashed Potatoes
- Roasted Brussel Sprouts
- Bruléed Sweet Potatoes
- Charred Sweet Corn

STEAK COOKING GUIDE:

- Rare** is cool with red center
- Medium Rare** is warm with red center
- Medium** is hot and pink throughout
- Medium Well** is thin pink center
- Well Done** is hot and cooked throughout

DINNER



MENU

SEAFOOD

Served with five-grain rice, your choice of soup or salad bar and lemon butter

ALASKAN KING CRAB LEGS	1 lb	98
COLD WATER LOBSTER TAIL	8-10 oz	42
SHRIMP AND SCALLOPS		36
4 shrimp cocktail or grilled shrimp and 4 scallops		
FAROE ISLAND SALMON		28
HALIBUT		44
SEA BASS		48
CATCH OF THE DAY	MARKET PRICE	
All fresh fish is subject to daily availability		

CHICKEN & CHOPS

Served with soup or salad bar and a choice of side

FRENCH RIB PORK CHOP		46
14 oz. bone-in pork chop from Albert's Heritage Farm		
CENTER CUT PORK CHOPS		36
Two 6 oz. center-cut filets from Albert's Heritage Farm		
SMOTHERED CHICKEN BREASTS		32
Two 6 oz char-grilled chicken breasts smothered with cheese, sautéed mushrooms and onions		

PASTAS

Served with breadstick and choice of soup or salad bar

CHICKEN ALFREDO		28
Chicken, alfredo sauce, broccoli and/or asparagus		
LOBSTER MAC & CHEESE		30
Lobster claw and thick bacon bites in a creamy cheese sauce, topped with parmesan.		
CHIPOTLE SHRIMP PASTA		32
Sautéed shrimp, bell pepper, peas, chipotle sauce, parmesan		
CHICKEN PICCATA		36
Chicken with lemon pepper sauce		

BURGERS

½ pound custom blend – ribeye, brisket, ground chuck
brioche bun, lettuce, tomato, onion, pickle and choice of side
american | cheddar | pepper jack | swiss | provolone | blue cheese
Add any item for 2: avocado | fried egg | jalapeño | bacon | onion
ring sautéed onion | sautéed mushrooms

LEGACY CHEESEBURGER		16
BBQ CHEDDAR BURGER	with an onion ring	16
SWISS MUSHROOM BURGER		16
BACON CHEESEBURGER		18
EVERYTHING BURGER		20
Fried egg, bacon, sautéed mushrooms and onions, cheese		
VEGETARIAN MUSHROOM BURGER		18
Tomato, roasted red pepper, red onion, lettuce, balsamic, gluten free bun		

KIDS MENU

Served with french fries or applesauce and a scoop of chocolate or vanilla ice cream for dessert

CHICKEN ROPES	14
SILVER DOLLAR SLIDERS	14
with cheese	
RANCH HAND MAC & CHEESE	10
WAGON WHEEL CHICKEN QUESADILLA	10
COWPOKE PASTA	10
with marinara or alfredo sauce	

DESSERT

CHOCOLATE LAYER CAKE	10
HOMEMADE CARROT CAKE	10
LEGACY CHEESECAKE	10
Enjoy plain or top with chocolate, strawberry or caramel sauce	
TURTLE CHEESECAKE	10
KEY LIME PIE	10
LEGACY BREAD PUDDING	12
CHOCOLATE OR STRAWBERRY SUNDAE	8

BEVERAGES

Hot or Iced Tea*	Coke
Regular or Decaf Coffee*	Diet Coke
Lemonade	Coke Zero
San Pellegrino	Sprite
Red Bull	Sprite Zero
Cranberry Juice	Mr. Pibb
Chocolate or White Milk	Ginger Ale

*Local selections from the Tea Smith
+Local selections from Hardy Coffee Co.

OUR KITCHEN



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 food-borne illness.

20% gratuity applied to parties of 8 or more.