

LUNCH



MENU

STARTERS

COCONUT SHRIMP	14
4 Coconut Crusted fried jumbo shrimp, raspberry sauce, creamy herb mustard	
SEARED CRAB CAKES	20
2 crab cakes, roasted red pepper tomato sauce	
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	
TRUFFLE FRIES	10
Truffle oil, rosemary salt, parmesan with rosemary aioli and lemon garlic chive aioli	
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	
CHICKEN ROPES	20
6 breaded chicken strips served with ranch and BBQ	

SOUP AND SALAD

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

SOUP OF THE DAY	6 10
LEGACY SALAD BAR	16
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	

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

SANDWICHES

Sandwiches served with a choice of side

PRIME RIB MELT	20
Shaved prime rib, havarti cheese, caramelized onion, horseradish, au jus on a ciabatta roll	
FRENCH DIP	22
Shaved prime rib, au jus, creamy horseradish on hoagie	
REUBEN	20
Shaved prime rib, sauerkraut, swiss, thousand island on marble rye	
PHILLY STEAK AND CHEESE	22
Shaved prime rib, pepper jack cheese, onions, tri-colored peppers, chipotle aioli on hoagie	
PATTY MELT	18
½ lb grilled burger, caramelized onions, swiss, honey dijon mustard on marble rye	
CHICKEN CLUB	18
Triple Decker grilled chicken, bacon, swiss cheese, lettuce, tomato and mayo	
LEGACY BLT	16
Albert's Heritage bacon, lettuce, tomato, chipotle aioli on a hoagie	
CHAR-GRILLED CHICKEN SANDWICH	16
Grilled chicken breast, lettuce, tomato, onion, chipotle aioli on a brioche bun	

ON THE RANCH

PORK TENDERLOIN	16
Breaded pork, lettuce, tomato, onion, pickle, mayo on brioche bun, served with fries	
HOT BEEF SANDWICH	18
Shaved prime rib, mashed potatoes, Legacy brown gravy on white bread	
CHICKEN FRIED STEAK	20
Hand-breaded tenderized flat iron steak, mashed potatoes, house-made white or brown gravy	
CHICKEN FRIED CHICKEN	20
Hand-breaded tenderized chicken, mashed potatoes, house-made white or brown gravy	

SIDES


Add second side for \$8

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

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 Fried egg, bacon, sautéed mushrooms and onions, cheese	20
VEGETARIAN MUSHROOM BURGER  18 Tomato, roasted red pepper, red onion, lettuce, balsamic, gluten free bun	

ON THE GRILL

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

GRILLED PRIME RIB 10 oz. of slow-cooked prime rib grilled to perfection	30
LUNCHEON STEAK 6 oz center-cut top sirloin	24
FILET 6 oz of our most tender steak you can cut with a spoon	32
FILET KABOB Three filet medallions with kabob veggies	30
CENTER CUT PORK CHOPS  36 Two 6 oz. center-cut filets from Albert's Heritage Farm	
SMOTHERED CHICKEN BREASTS Two 6 oz. char-grilled chicken breasts smothered with cheese, sautéed mushrooms and onions	26

SEAFOOD

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

FAROE ISLAND SALMON Grilled salmon served with lemon butter sauce	28
SHRIMP AND SCALLOPS Delicious combination of seafood favorites	32
CATCH OF THE DAY All fresh fish is subject to daily availability	MARKET PRICE

PASTAS

CHICKEN ALFREDO Chicken, alfredo sauce, broccoli and/or asparagus	28
LOBSTER MAC & CHEESE Lobster claw and thick bacon bites in a creamy cheese sauce, topped with parmesan	30
CHIPOTLE SHRIMP PASTA Sautéed shrimp, bell pepper, peas, chipotle sauce, parmesan cheese	32
CHICKEN PICCATA Chicken with lemon pepper sauce	36
CREAMY MAC & CHEESE	12

KIDS MENU

Served with french fries or applesauce

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

BEVERAGES

Hot or Iced Tea*	Coke
Regular or Decaf Coffee*	Diet Coke
Lemonade	Coke Zero
San Pelligrino	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.

*Consuming raw or undercooked animal products can
increase your risk of foodborne illness.*

20% gratuity applied to parties of 8 or more.

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.