

Legacy Kitchen Steak+Chop

est. 2016

SHAREABLE + SMALL PLATES

- CAJUN QUESO *tortilla chips* 9
HOUSE-SMOKED SALMON SPREAD 10
WARM SPINACH + ARTICHOKE DIP 12
CHINATOWN SHRIMP *creamy firecracker slaw* 13
LOADED DUCK NACHOS *pepper jelly drizzle, salsa verde* 13
JUMBO LUMP CRABCHOP 16

CHILLED SALADS + SOUPS

- ULTIMATE WEDGE *rough-chop bacon, smoky ranch dressing* 11
KALE CAESAR + HOUSE ROASTED CHICKEN *rustic cornbread croutons* 13
CAST IRON SEARED TUNA *mango, avocado, macadamia nuts, tango dressing* 16
CRISPY BUFFALO CHICKEN *hot-honey glaze, blue cheese, smoky bacon ranch* 14
VICTORY CHICKEN *roasted chicken, avocado, dried cherry, goat cheese, walnut, vinaigrette* 16
CLASSIC TURTLE SOUP *sherry + fine-chopped egg* cup 8 entrée 11
SOUP OF THE DAY cup 7 entrée 10

BURGERS & SANDWICHES *all served with chips or fries*

- DRESSED-UP CHEESEBURGER *freshly ground, tomato, creamy slaw, melted cheddar* 12
LEGACY FIRST BURGER *mushrooms, caramelized onions, melted swiss* 13
HICKORY BACON CHEESE BURGER *shredded sharp cheddar, hot bbq* 14
GARDEN DISTRICT CLUB *double-stacked Legacy Kitchen classic* 13
FIRE-ROASTED ANAHEIM CHILE BURGER *cilantro-lime spread* 14

HOUSE FAVORITES

- FRIED CHICKEN + WAFFLES *pepperjelly maple syrup* 15
SIMPLE SEARED SALMON *wilted greens + lemon thyme jus* 19
GRILLED SHRIMP TACO PLATTER *house pico verde* 18
BBQ SHRIMP PASTA *New Orleans style, fettuccine, garlic bread* 25
FLAME-GRILLED RED FISH *bellos and asparagus tips, crawfish cornbread* 24
SMOKED CHICKEN WINGS PLATTER *white bbq, creamy slaw, crispy fries* 16
13 CLUB RIBEYE *crispy fries* 26
LUNCH FILET MIGNON *smashed potato roast, asparagus tips* 23

THIS + THAT

- IDAHO RUSSET BAKER 7 POTATOES AU GRATIN 8

FARM TABLE VEGETABLES

- CREAMED SPINACH *whipped goat cheese* 8
WILTED SPINACH *lemon + thyme* 6
SAUTED BABY BELLO MUSHROOMS 6

DESSERTS

- LEMON ICE-BOX PIE or CARAMEL CHOCOLATE BROWNIE 7

BEST BIZ LUNCH

weekday only • served with tea or soft drink

- THE "TEN DOLLAR" TOP SIRLOIN 10
SMOKED WHITE BEANS *grilled pork chop* 14
SMOTHERED ROASTED CHICKEN *popcorn rice* 13
CHICKEN TENDERS + FRIES 12
BBQ SHRIMP + POPCORN RICE 14

CRAFTED COCKTAILS



LOUISIANA MULE
*absolut lime vodka, bayou satsuma rum,
 gosling's ginger beer, orange juice,
 lime juice 12*



METAIRIE MANHATTAN
*sazerac rye, antica sweet vermouth,
 luxardo cherry 11*



HONEY OLD FASHIONED
*buffalo trace bourbon,
 louisiana honey simple syrup,
 angostura & peychaud's bitters,
 grilled orange wedge 12*



WATERMELON CRAWL
*tito's vodka, watermelon juice,
 simple syrup, lemon 9*



SAINTSATIONAL
*prosecco, malfy gin, st germain,
 fresh lemon juice, simple syrup,
 lemon tail twist 11*



CHAMPAGNE LEMON-CELLO
*house-made lemon-cello,
 brut sparkling 11*



PERFECT PATRON MARGARITA
*patrón, orange citronge, simple syrup,
 splash of first press lime
 and splash of orange juice,
 lime twist 11*



THE LEGACY SMASH
*makers mark, strawberry syrup,
 fresh mint 10*

WINE LIST

SPARKLING AND CHAMPAGNE

Avisi Prosecco | Veneto **9 / 35**
Arte Latino Cava Brut | Spain **10 / 38**
Poema Brut Rose | Spain **16 / 60**
Chandon Rose | Napa **75**
Schramsberg Blanc de Noirs | North Coast **85**
Veuve Clicquot Yellow Label | Reims **95**

CHARDONNAY

Chateau Souverain | California **9 / 35**
La Crema | Monterey **11 / 42**
Sonoma-Cutrer Russian River | Sonoma **13/50**
Stags' Leap "Karia" | Napa Valley **78**
Flowers Vineyards and Winery | Sonoma **90**

SAUVIGNON BLANC

Edna Valley | California **9 / 35**
Matanzas Creek | Sonoma **10 / 38**
Henri Bourgeois "Les Baronnes" |
 Sancerre **16 / 60**

ROSÉ AND OTHER WHITES

Chloe Pinot Grigio | Italy **9 / 35**
Kung Fu Riesling | California **9 / 35**
J Pinot Gris | California **10 / 38**
Conundrum | California **10 / 38**
Bieler Pere et Fils Rosé | Provence **9 / 35**

CABERNET

Josh Cellars | California **10/ 38**
Joel Gott | California **12 / 46**
Simi | Sonoma **13 / 50**
Daou | Paso Robles **16 / 60**
Caymus | Napa (*1 ltr*) **22 / 100**
Silver Oak | Alexander Valley **110**

PINOT NOIR

Kenwood Vineyards | Yulupa, California **9 / 35**
Meiomi | California **12 / 46**
King Estate | Willamette Valley **16 / 60**
Belle Glos Pinot Noir | Las Alturas **90**

MERLOT

Murphy Goode | California **11 / 42**
Decoy Merlot | Napa Valley **16 / 60**

ZINFANDEL

Ravenswood | Lodi **10 / 38**
Rosenblum | Paso Robles **13 / 52**

OTHER REDS

Terrazas Reserva Malbec | California **10 / 38**
Alpha Omega Red Blend II | Napa **13 / 50**
Guillaume Gonnet "Le Reveur" Cotes-du-Rhone |
 France **11 / 42**
The Prisoner | Napa **22 / 86**
Stags' Leap Petite Syrah | Napa **75**
Orin Swift 8 Years | Napa **85**



There may be a risk associated with consuming raw shellfish as is the case with other raw protein products. If you suffer from chronic illness of the liver, stomach or blood or have other immune disorders, you should eat these products fully cooked. Notify us of any food allergies or dietary restrictions.