

# Legacy Kitchen Steak+Chop

est. 2016

## SHAREABLE + SMALL PLATES

- CAJUN QUESO *tortilla chips* 9
- HOUSE-SMOKED SALMON SPREAD 13
- WARM SPINACH + ARTICHOKE DIP 12
- CHINATOWN SHRIMP *creamy firecracker slaw* 14
- LOADED DUCK NACHOS *pepper jelly drizzle, salsa verde* 13
- JUMBO LUMP CRABCHOP 16

## CHARBROILED OYSTERS

*garlic parmesan butter*  
10-count 16

## CHILLED SALADS + SOUPS

- ULTIMATE WEDGE *rough-chop bacon, smoky ranch dressing* 12
- KALE CAESAR + HOUSE ROASTED CHICKEN *rustic cornbread croutons* 15
- CAST IRON SEARED TUNA *mango, avocado, macadamia nuts, tango dressing* 17
- CRISPY BUFFALO CHICKEN *hot-honey glaze, blue cheese, smoky bacon ranch* 15
- 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, melted cheddar* 14
- LEGACY FIRST BURGER *mushrooms, caramelized onions, melted swiss* 14
- HICKORY BACON CHEESE BURGER *shredded sharp cheddar, hot bbq* 15
- GARDEN DISTRICT CLUB *double-stacked Legacy Kitchen classic* 14
- FIRE-ROASTED ANAHEIM CHILE BURGER *cilantro-lime spread* 15
- CRISPY CHICKEN SANDWICH *shaved Vidalia onion slaw, angry pickles* 15

## HOUSE FAVORITES *all served with "nice little house salad"*

- FRIED CHICKEN + WAFFLES *pepperjelly maple syrup* 18
- SIMPLE SEARED SALMON *wilted greens + lemon thyme jus* 24
- GRILLED SHRIMP TACO PLATTER *house pico verde* 19
- PERFECTLY ROASTED CHICKEN *black beans, avocado* 21
- SLOW-SMOKED BBQ BACK RIBS *creamy slaw, crispy fries* 26
- BBQ SHRIMP PASTA *New Orleans style, fettuccine, garlic bread* 25
- FLAME-GRILLED RED FISH *bellos and asparagus tips, crawfish cornbread* 27
- SMOKED CHICKEN WINGS PLATTER *white bbq, creamy slaw, crispy fries* 18
- 13 CLUB RIBEYE *crispy fries* 29

## HOUSE-CUTS PREMIUM STEAKS

*all served with "nice little house salad" and choice of simple side : french fries, kale slaw, or todays veg*

- LK CENTER-CUT 33
- LADIES CUT FILET 28
- NY STRIP *broiled, butter parsley love* 34
- TOP SIRLOIN *roasted + sliced, chimichuri* 24
- DELMONICO RIBEYE 34
- FEATURED CUT mrkt

*over the top : jumbo lump crabmeat 10 blue cheese crust 5 sautéed mushrooms 3 brandy green peppercorn sauce 4*

## FARM TABLE VEGETABLES

- ROASTED CARROTS *hot-honey, sea salt* 7
- SIMPLE SPINACH 8
- CRISPY BRUSSEL SPROUTS *onions, bacon* 7
- SAUTED BABY BELLO MUSHROOMS 6

## THIS + THAT

- CRAWFISH CORNBREAD SKILLET 9
- POTATOES AU GRATIN 8
- IDAHO RUSSET BAKER 7
- SIMPLE MASHED POTATOES 7
- CREAMED SPINACH 7

## DESSERTS

- LEMON ICE-BOX PIE 8
- CARAMEL CHOCOLATE BROWNIE SUNDAE 8
- MILK + HONEY CHEESECAKE 8
- WARM SKILLET APPLE PIE 9

## 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

*Avissi 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.