

# 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, grilled lemon* 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  
LEGACY 5 SPICE SKIRT STEAK *marinated in chinese 5 spice, ginger, served with southern cool slaw* 28  
CLUB STEAK CUT *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  
SAUTEED 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**  
*jim beam honey 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

**Arte Latino Cava Brut** | Spain 10 / 38  
**Avissi Prosecco** | Veneto 11 / 42  
**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 10 / 38  
**La Crema** | Monterey 12 / 46  
**Sonoma-Cutrer Russian River** | Sonoma 13/50  
**Frank Family Vineyards** | Napa Valley 20/78  
**Stags' Leap "Karia"** | Napa Valley 80  
**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 10 / 38  
**J Pinot Gris** | California 10 / 38  
**Conundrum** | California 11 / 40  
**Bieler Pere et Fils Rosé** | Provence 9 / 35



### CABERNET

**Josh Cellars** | California 10/ 38  
**Joel Gott** | California 13 / 50  
**Simi** | Sonoma 14 / 54  
**Daou** | Paso Robles 16 / 60  
**Caymus** | Napa (1 ltr) 30 / 120  
**Silver Oak** | Alexander Valley 135

### PINOT NOIR

**Kenwood Vineyards** | Yulupa, California 10 / 38  
**Meiomi** | California 12 / 46  
**King Estate** | Willamette Valley 16 / 60  
**Belle Glos Pinot Noir** | Las Alturas 78

### MERLOT

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

### ZINFANDEL

**Ravenswood** | Lodi 10 / 38  
**Rosenblum** | Paso Robles 13 / 50

### OTHER REDS

**Terrazas Reserva Malbec** | Argentina 10 / 38  
**Alpha Omega Red Blend II** | Napa 14 / 54  
**Leon Perdigal Rouge 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.