

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, pickles* 15

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

- FRIED CHICKEN + WAFFLES *pepperjelly maple syrup* 18
SIMPLE SEARED SALMON *wilted greens, grilled lemon* 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
LEGACY 5 SPICE SKIRT STEAK *marinated in Chinese 5 spice, ginger, served with southern cool slaw* 28
CLUB STEAK CUT *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 parsely love* 34
TOP SIRLOIN *roasted + sliced, chimmichuri* 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 BRUSSELS SPROUTS *onions, bacon* 7
SAUTEED 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
CARMEL 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
*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.