

## Starters

SPINACH 'N ARTICHOKE DIP	8.95
SMOKED SALMON DIP	10.95
BLUE CHEESE CHIPS	8.95
CHARBROILED OYSTERS (8 count)	13.95

## Soups

SOUP OF THE DAY	8
CLASSIC TURTLE	9

in the kitchen:  
Chef Robert Bruce



## Salads

KALE CAESAR	rustic croutons, LK caesar dressing, shaved parm	10.95
TUNA TANGO	seared #1 grade ahi, avocado, mango, macadamia nut, wonton, ginger-lime dressing	15.95
BUFFALO CHICKEN	honey-glazed hot sauce, avocado, egg, blue cheese, tomato, smokey-bacon ranch	13.95
KINGS RANCH	brisket smoked low + slow, roasted corn relish, tortillas, tomato, avocado-green goddess dressing	15.95
SHRIMP & CRAWFISH	mixed greens, mango, tomato, red onion, toasted almonds, creamy ravigote dressing	14.95
BACON WEDGE	blue cheese, red onion, tomato...	9.95
	SMOKED SALMON WEDGE	goat cheese, red onion, tomato...
		11.95

## Burgers + Sandwiches

LEGACY BURGER	caramelized onion, baby bello, Swiss, shoestrings	12.95
CLASSIC CHEESEBURGER	cheddar, mayo + mustard, red onion, angry pickle, shoestrings	11.95
HILL COUNTRY BRISKET	open-faced, smoked low + slow, slaw, Texas toast, chips	15.95
GARDEN DISTRICT CLUB	bacon, turkey, ham, cheddar, Swiss, tomato, multi-grain, shoestrings	13.95
SO. GEORGIA CRISPY CHICKEN	ranch + Vidalia onion slaw, angry pickle, chips	13.95
OYSTER BLT	dressed, garlic herb mayo, shoestrings	15.95

## Steak + Chops

FILET MIGNON	29
DELMONICO RIBEYE 14oz.	32
COWBOY BONE-IN RIBEYE 22oz.	46
MAUI RIBEYE 14oz. Maui glaze, grilled pineapple relish	33
NEW YORK STRIP 10oz.	36
FEATURED CUT	mkt

*All of our steaks are  
aged for 28 days,  
seasoned to perfection  
then brushed with  
butter + green onion  
parsley love!*

## Plates

FRIED CHICKEN + WAFFLES	bacon studded, pepper jelly maple syrup	14.95
BBQ SHRIMP 'N POPCORN RICE	Creole brown lemon-butter, baby bello	20.95
PIKE'S MARKET SALMON	simple salt + pepper rub, greenie greens	18.95
GRILLED SHRIMP TACO PLATTER	mango pico de gallo, black beans	16.95
BBQ BACK RIBS	choice of greenie greens or kale slaw + shoestrings	23.95
"MI CASA" CHICKEN	black beans, avocado, Cotija, cilantro-lime sour cream	18.95
RED FISH ST. CHARLES	asparagus, baby bello, garlic herb butter	27.95
IOWA PORK PORTERHOUSE	LA pepper-jelly glaze + steak fries	22.95
★13 CLUB STEAK	Chef's cut ribeye, steak fries	24.95

## Small Plates

CHINATOWN SHRIMP	yum-yum sauce	11.95
GARLIC PARMESAN TOAST	3.95	
SMOKED CHICKEN WINGS	Butler County white bbq	8.95
JUMBO LUMP CRABCHOP	15.95	

## Table Shares

LOADED CHEESE FRIES	8
THIN FRIED ONION RINGS	8
BURNT ENDS MAC + CHEESE	9
CRAWFISH SPOONBREAD SKILLET	9

## Sides

loaded potato	6
greenie greens	4
featured veg	6
potatoes au gratin	6
asparagus	6 • baby bellos
creamed spinach	6

## Kids 7.95 (under 12)

chicken tenders	• waffle
kid's burger	

## Desserts

LEMON ICE BOX PIE	five-nut crust	7.95
SKILLET APPLE CRUMBLE	butter streusel, candied pecans, ice cream	7.95
BIG BIG BIG CAKE	9.95	
MILK + HONEY CHEESECAKE	house-made almond granola, ice cream	8.95

## let's do Lunch

Served Daily 11am-2pm

Specialty Cocktail 7

Featured Red or White Wine 6

Cup of Soup + Nice Little Side Salad	11
Cup of Soup + Half Garden District Club	13
Nice Little Side Salad + Half Garden District Club	11
Classic BLT + Chips	13
Half Ribs + Shoestrings	14
Chicken St. Charles asparagus, baby bello, garlic herb butter	13

# make it Bottomless

# for an additional \$5

## Martinis 8.95

**THE LEGACY MARTINI** Jr. Johnson cranberry moonshine, orange liqueur, sugar rim, lime

**#WATERMELON CRAWL** vodka, watermelon juice, simple syrup, lemon

**#COSMOPOLITAN** vodka, cranberry juice, triple sec, lime

**LEMON DROP** citrus vodka, sweet & sour, triple sec

**PULP FICTION** vodka, grapefruit juice, simple syrup

**CHOCOLATINI** chocolate vodka, crème de cocoa, milk

**CUCUMBER MELON** cucumber vodka, pineapple juice

**POMEGRANATE** pomegranate vodka, sweet & sour, pomegranate liquor, cranberry juice

**#FLEUR DE LIS** vodka, pineapple juice, champagne

## PINEAPPLE UPSIDE DOWN CAKE

vanilla rum, pineapple juice, Grenadine

## Crafted Cocktails

**"MINTED" MOSCOW MULE** vodka, lime, mint leaves, Gosling's ginger beer ..... 10

**#CHAMPAGNE LEMON-CELLO COCKTAIL** house-made lemon-cello, Brut Cuvée sparkling ..... 8

## THE LEGACY SMASH

whiskey, strawberry syrup, fresh mint ..... 9

**NEW YORK SOUR** rye whiskey, red wine ..... 9

**PICNIC PUNCH** blueberry infused dark rum, pineapple, orange-cello, cranberry moonshine ..... 8

**#PORCH SWING** peach vodka, mint leaves slow-brewed southern sweet tea ..... 8

**#LEGACY BLOODY MARY** vodka, house-made spicy green beans ..... 9

**BASIL BLUEBERRY MOJITO** rum, basil, blueberries, simple syrup, lime ..... 9

**BERRY WHITE SANGRIA** Rosé, St. Germain, strawberries, basil, simple syrup ..... 8

**PEBBLE BEACH** rum, lime, cucumber, simple syrup ..... 8

## Tap'd + Bottled

### DRAFT

NOLA Blonde, Blue Moon ..... 5  
Stella, Yuengling ..... 6

### BOTTLED

Bud Light, Dos Equis, Buckler ..... 4  
Urban South Charming Wit, Sam Adams Boston Lager, Cane Break, Abita The Boot, Heineken ..... 5  
Fat Tire, Anchor Liberty Ale, Lagunitas IPA, Guiness Pub Draft Can ..... 6

## Beverages

soda 3 • tea 3 • Arnold Palmer 4 • LK lemonade 4

house roast coffee (reg/decaf) 2

cappuccino 4 • espresso 3

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.



## Red Pours

### CABERNET

Joel Gott, California .....	9/33
Daou, Paso Robles.....	13/45
Canoe Ridge, Horse Heaven Hills.....	40
Simi Winery Landslide, Alexander Valley 2012 .....	50

### MERLOT

Swanson "Cygnet", Napa Valley .....	11/36
Kunde, Sonoma Coast.....	13/47
Duckhorn, Napa Valley .....	15/50
Ca'momi, Napa Valley .....	35

### PINOT NOIR

J. Wilkes, Santa Maria Valley .....	11/40
Belle Glos, Las Alturas Vineyard, Santa Barbara .....	13/50
Lucky Star, California .....	35
Omero Cellars, Willamette Valley.....	43

### OTHER REDS

Mercer Estate's Washington Estate Malbec.....	12/44
Orion Swift, The Prisoner .....	15/52
Last Judgement, Central Coast .....	8/28
Five Vintners, Napa Valley .....	40

## White Pours

### CHARDONNAY

True Myth, Edna Valley .....	9/33
Baileyana Firepeak Vineyard, Edna Valley.....	11/36
Miner Family, Napa Valley .....	13/45
Saddleback Cellars, Napa Valley .....	52
Frank Family, Napa Valley .....	60

### SAUVIGNON BLANC

Kunde, Sonoma County .....	10/34
Ehlers, Napa Valley .....	12/40
Cakebread, Napa Valley 2015 .....	52
OTHER WHITES	

Pavi Pinot Grigio .....	8/26
Baileyana Rosé, Firepeak Vineyard, Edna Valley .....	10/34
Tangent Alberino .....	8/26
Kung Fu Girl, Reisling .....	9/33

### SPARKLING

Rack & Riddle Sparkling, North Coast, California .....	11/36
Argyle Brut Rosé, Dundee Hills .....	14/45
Gruet Brut Rose .....	40
Schramsberg Blanc de Blanc 2012 .....	75

## Founders List

Ehlers Estate Cabernet Franc 2013	115
Nickle & Nickle Cabernet Sauvignon Sullenger Vineyard, Oakville 2013	155
Far Niente Cabernet Sauvignon Estate Bottled, Oakville 2013	250
Quintessa Bourdeaux Blend Napa Valley	110
Caymus Cabernet, Napa Valley 2014	120
Silver Oak Cabernet, Napa Valley 2011	175
Heitz Cellars Cabernet Sauvignon, Martha's Vineyard 2005	295
Daou Soul of a Lion Cabernet, Paso Robles 2013	200
Ladera Howell Mtn Cabernet 2012	140
D.R. Stephens Cabernet, Napa Valley 2008	190
Janzen Cabernet Sauvignon, Beckstoffer Missouri Hopper Vineyard 2013	210
Shafer One Point Five Cabernet 2013	165
Pahlmeyer Merlot, Wayfarer Estate Vineyard Sonoma 2013	130
Pride Mountain Merlot, Napa Valley Sonoma 2013	105
Switchback Ridge Petit Sirah, Napa Valley 2012	100
Merry Edwards Coopersmith Pinot Noir 2014	140
Antica Terra Antikythera Pinot Noir, Eola-Amity Hills 2013	210
Cayuse Armada Syrah, Walla Walla Valley 2012	170
Seghesio Cortina Red Zinfandel 2011	110