

Legacy Kitchen

est. 2013

SHAREABLE + SMALL PLATES

HOUSE-SMOKED SALMON SPREAD 14

WARM SPINACH + ARTICHOKE DIP 13

CHINATOWN SHRIMP *creamy firecracker slaw* 14

LOADED DUCK NACHOS *pepper jelly drizzle, salsa verde* 13

CHILLED SALADS + SOUPS

KALE CAESAR + HOUSE ROASTED CHICKEN *rustic cornbread croutons* 15

SHRIMP LOUIE WEDGE *tomato, avocado, creamy dressing* 16

CAST IRON SEARED TUNA *mango, avocado, macadamia nuts, tango dressing* 18

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 13

SOUP OF THE DAY cup 7 entrée 11

BURGERS & SANDWICHES *all served with chips or fries*

DRESSED-UP CHEESEBURGER *freshly ground, tomato, creamy slaw, melted cheddar* 14

LEGACY BURGER *mushrooms, caramelized onions, melted swiss* 15

FIRE-ROASTED ANAHEIM CHILE BURGER *cilantro-lime spread* 15

KING'S RANCH BURGER *brisket, shredded sharp cheddar, hot bbq* 15

ALL-AMERICAN CLUB *double-stacked Legacy Kitchen classic* 15

CRISPY CHICKEN SANDWICH *shaved Vidalia onion slaw, angry pickles* 15

HOUSE FAVORITES

FRIED CHICKEN + WAFFLES *pepper jelly maple syrup* 18

SIMPLE SEARED SALMON *wilted greens + lemon thyme jus* 22

GRILLED SHRIMP TACO PLATTER *house pico verde* 19

PERFECTLY ROASTED CHICKEN *black beans, avocado* 22

SLOW-SMOKED BBQ BACK RIBS *creamy slaw, crispy fries* 28

FLAME-GRILLED RED FISH *bellos and asparagus tips, crawfish cornbread* 28

BBQ SHRIMP PASTA *New Orleans style, fettuccine, garlic bread* 25

SMOKED CHICKEN WINGS PLATTER *white bbq, creamy slaw, crispy fries* 19

CRAWFISH ACADIANA *grilled gulf fish, crawfish cream sauce, Louisiana popcorn rice* 28

LK CENTER-CUT FILET *trimmed in-house, loaded baker* 36

DELMONICO RIBEYE *roasted garlic brown butter, crispy fries* 32

PRIME NY STRIP *our signature cut, broiled, butter parsley love* 35

THIS + THAT

CRAWFISH CORNBREAD SKILLET 9

BLUE CHEESE + TRUFFLE HERB CHIPS 7

IDAHO RUSSET BAKER 8

PARMESAN FRIES 7

DESSERTS

LEMON ICE-BOX PIE 8

CARAMEL CHOCOLATE

BROWNIE SUNDAE 8

WARM SKILLET APPLE PIE 9

FARM TABLE VEGETABLES

ROASTED CARROTS *hot-honey, sea salt* 6

WILTED SPINACH *lemon + thyme* 6

CRISPY BRUSSEL SPROUTS

pearl onions, bacon 7

CHARBROILED OYSTERS

garlic parmesan butter
10 count 16

CRAFTED COCKTAILS



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



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



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



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



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



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



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



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
Gran Campo Viejo Brut Rose | Spain 9 / 35
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
Frank Family Vineyards | Napa Valley 17/66
Stags' Leap "Karia" | Napa Valley 78
Flowers Vineyards and Winery | Sonoma 90

SAUVIGNON BLANC

Edna Valley | California 9 / 35
Matanzas Creek | Sonoma 10 / 38
H. 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 | Las Alturas 90

MERLOT

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

ZINFANDEL

Ravenswood | Lodi 10 / 48
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
Owin 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.