

# Legacy Kitchen

est. 2013

## SHAREABLE + SMALL PLATES

- CAJUN QUESO *tortilla chips* 10  
HOUSE-SMOKED SALMON SPREAD 14  
LOADED DUCK NACHOS  
*pepper jelly drizzle, salsa verde* 13  
PARMESAN FRIES 7  
WARM SPINACH + ARTICHOKE DIP 13  
BLUE CHEESE + TRUFFLE HERB CHIPS 8  
CHINATOWN SHRIMP *firecracker slaw* 14  
CRAWFISH CORNBREAD SKILLET 12

## CHILLED SALADS + SOUPS

- KALE CAESAR + HOUSE ROASTED CHICKEN *housemade 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*

- CLASSIC CHEESEBURGER *freshly ground, tomato, 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, pickles* 15

## HOUSE FAVORITES

- FRIED CHICKEN + WAFFLES *pepper jelly maple syrup* 18  
SIMPLE SEARED SALMON *simply seasoned, wilted greens* 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 N' GRITS *New Orleans style, creamy grits, 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 parsely love* 35

## THIS + THAT

- CORNBREAD SIDE 9  
BLACK BEANS 7  
IDAHO RUSSET BAKER 8  
SLAW 7

## DESSERTS

- LEMON ICE-BOX PIE 8  
CARMEL CHOCOLATE  
BROWNIE SUNDAE 8  
WARM SKILLET APPLE PIE 9

## FARM TABLE VEGETABLES

- ROASTED CARROTS *hot-honey, sea salt* 6  
WILTED SPINACH 6  
CRISPY BRUSSELS SPROUTS *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**  
*jim beam honey 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

**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.