



DINNER

Signature Cocktails

Bacon Fat Washed Old Fashioned | \$9

Bacon Fat Washed Bourbon, Maple Syrup, Angostura, Orange Peel

Arborio Rice Washed Negroni | \$9

Gin, Campari, Sweet Vermouth

Pineapple Daiquiri | \$10

Plantation Pineapple Rum, Lime, Sugar

Whiskey Sour | \$9

Bourbon, Lemon, Sugar, Egg White

Cocoa Manhattan | \$9

Cocoa Nib Infused Bourbon, Sweet Vermouth, Angostura

Legacy Irish Coffee | \$8

Irish Whiskey, Press Café Coffee, House Coffee Syrup, Heavy Cream Float

White Cuban | \$7

Walnut Infused Rum, Barrel-Aged Amaretto, Heavy Cream

Perfume and Lace | \$10

Gin, Lavender Infused Peach Liqueur, Grapefruit

Carpet and Drapes | \$6

Vodka, Pear/Ginger Syrup, Lemon

Wisconsin Old Fashioned | \$6

Your Choice of Whiskey or Brandy, "Sweet or Sour," Angostura, Simple Syrup, Muddled Orange

Wisconsin Classic Ice Cream Cocktails

Grasshopper | \$10

Fernet Branca Menta, Crème De Cacao
Flavor Profile: Mint, Chocolate

Bluetail Fly | \$10

Blue Curacao, Crème De Cacao
Flavor Profile: Blue Moon Ice Cream

Golden Cadillac | \$10

Galliano, Crème De Cacao
Flavor Profile: Sweet Anise, Cocoa

*Gluten-free options available

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

A service charge of 20% will automatically be applied to parties of six or more.



DINNER

Wine by the Glass

Ceretto d'Asti Moscato | \$12

Balanced notes of sweet melon, pear and floral flavors.

Good Karma Riesling | \$9

Hints of peach, white flowers, touches of citrus and spice, layers of stone fruit mingle with candied peaches.

Bottega Vinaia Pinot Grigio | \$9

Highly aromatic with distinct citrus and floral notes.

Sea Cove Sauvignon Blanc | \$10

Makrut lime, tropical passion fruit, citrus, orange blossom and hints of herbs.

Caymus Sea Sun Chardonnay | \$12

Flavors of juicy peaches and ripe apricots dance with a refreshing minerality.

Rombauer Vineyards Chardonnay | \$24

Ripe peach, citrus fruits, spice and pie crust aromas mingle and lift from the glass.

Mionetto Prosecco Sparkling | \$12

Fresh apples and a touch of minerality.

Rugger Arego Prosecco Extra Dry | \$16

Fresh, delicate, balanced on the palate and light in alcohol with a long fruity finish.

Adorn Pinot Noir | \$10

Flavors of sun-dried tart cherry, cinnamon, rose petals and red rock candy.

Lyeth Red Blend | \$11

Black cherry, raspberry, toasted hazelnuts with hints of cocoa and molasses.

Crios Malbec | \$10

Aromas of violets, cherries and spices. Fruity, with notes of ripe red fruits and a subtle hint of oak.

G3 Merlot | \$10

Flavors of Montmorency cherries, strawberries, and red plums.

Oblivion Cabernet | \$12

Lush, silky texture with hints of cherry and currant fruit, sage, and roasted fig.

Chateau Buena Vista Cabernet | \$19

Boastful aromas of mirabelle plums, raspberry, nuances of sweet anise and toffee notes. Combined with flavors of blackberry jam, french oak, vanilla, and toasted hazelnut.

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Starters

Legacy Fried Curds | \$10

BRW-SKI Batter, Ellsworth Creamery Cheese Curds,
Buttermilk Ranch

Raw Oysters* / Half Dozen | \$22

Island Creek Oysters, Lemon, Mignonette, Hot Sauce

Oysters Rockefeller* / Half Dozen | \$24

BelGioioso Parmesan, Nueske's Bacon, Spinach, Garlic

Citrus Marinated Shrimp Cocktail* | \$15

Tiger Shrimp, Old Bay, Meyer Lemon Caper, Cocktail Sauce

Chicken Liver Pate* | \$10

Waseda Farms Chicken Liver, Grilled Crostini,
Gherkins, Honeycomb

Maine Jumbo Lump Crab Cakes | \$15

Thai Chili Aioli

Beef Carpaccio* | \$15

Beef Tenderloin, Capers, Shallots, Parmesan, Sherry, Dijon

Legacy Sampler* | \$20

Whipped Ricotta, Caviar Deviled Eggs,
Smoked Salmon Spread, Seasonal Crudité, House Pickle

Salads

Heirloom House Salad* | \$8

Mixed Greens, Cucumbers, Tomatoes, Carrots,
Red Onion, House Vinaigrette

Grilled Fennel* | \$10

Parmesan, Pine Nuts, Soft Herbs, Ricotta, Orange

The Wedge* | \$10

Tomato, Bacon, Blue Cheese, Buttermilk
Vinaigrette, Everything Crunch

Mandoline Vegetables* | \$10

Carrot, Radish, Beets, Herbs, Citrus Vinaigrette

Add Salmon or Chicken — \$8

Add Steak — \$10

Soups

Classic Baked French Onion* | \$10

Smoked Provolone, French Baguette

Lobster Bisque | \$13

Sherry, Lobster

Soup Du Jour* | \$8

Seasonal Sides

Pan-Seared Brussel Sprouts | \$10

Ginger, Soy Sauce, Thai Chili, Sesame, Cashew

Smashed Spuds Bravas* | \$12

Garlic Aioli, Tomato Puree, Chives

Sautéed Foraged Mushrooms* | \$10

Roasted Garlic, Cremini, Oyster, Portobello, Shiitake, Thyme

Herb-Roasted Sweet Potatoes* | \$10

Rosemary, Honey

Desserts

Flourless Chocolate Cake | \$12

Chocolate Crumble, Chocolate Ice Cream

Vanilla Bean Crème Brûlée | \$10

Burnt Sugar Crust, Fresh Berries

Bananas Foster Cake | \$10

Cream Cheese, Caramel, Spiced Pecans

Apple Cider Doughnuts | \$8

Cinnamon Sugar, Butterscotch

Shaum Torte | \$10

Apple, Cinnamon, Brown Sugar, Hazelnut

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Entrées

• B E E F •

Beef Braised Short-Ribs | \$25

Mirepoix, Tomato, Demi, Garlic Mashed Potatoes

Grilled Angus Ribeye / 14 oz | \$45

Herb Butter, Maitake Mushroom

Filet Mignon / 8 oz | \$50

Choice Center Cut Tenderloin, Fingerling Potatoes, Horseradish Demi

Aaron's Legacy Dry-Aged NY Strip* / 14 oz | \$55

Black Garlic, Potato Pave, Béarnaise Sauce

Legacy Burger / 8 oz | \$20

Waseda Farms Grass-Fed Beef, Sharp Cheddar Cheese, Pickles, Lettuce, Onion, Horseradish Aioli

• P O U L T R Y | P O R K •

Maple Leaf Farms Duck Breast | \$33

Grilled Broccolini, Dark Cherry BBQ Sauce, Cashew

Free Range Half Roasted Chicken | \$25

Herbs, Lemon, Carrots, Parsnips

New Old World Shank | \$25

White Marble Farms Pork, Polenta, Mustard Pork Jus

• S E A F O O D •

Loch Etive Ocean Trout | \$25

Squash Puree, Bean Ragout

Great Lakes White Fish | \$25

Broccolini, Baby Cauliflower, Citrus Beurre Blanc

• V E G E T A R I A N •

Cacio e Pepe | \$25

Spaghetti Squash, Pecorino Romano, Grana Padano, Toasted Peppercorn, Lemon

Foraged Mushroom Risotto | \$20

Leek, Cremini, Oyster, Portobello, Shiitake, Pecorino Romano, Black Truffle



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