



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

Raw Oysters* / Half Dozen | \$22

Island Creek Oysters, Lemon, Mignonette, House 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, Capers, Cocktail Sauce

Togarashi Ahi Tuna | \$16

Cucumber, Radish, Carrot, Yuzu, Soy, Fresno

Maine Jumbo Lump Crab Cakes | \$18

Thai Chili Aioli

Steamed Chilean Blue Mussels | \$20

Garlic White Wine Broth

Legacy Fried Curds | \$12

BRW-SKI Batter, Scray Cheese Curds, Buttermilk Ranch

Chicken Liver Pate* | \$12

Waseda Farms Chicken Liver, Grilled Crostini, Gherkins, Honeycomb

Steak Tartare (served table side) | \$30

Beef Tenderloin, Dijon & Whole Grain Mustard, Shallots, Capers, Olive Oil, Egg Yolk, Herbs

Beef Carpaccio* | \$15

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

Legacy Sampler* | \$20

Salmon Spread, Whipped Ricotta, Caviar Deviled Eggs, Seasonal Crudité, House-Pickled Vegetables

Soups

Classic Baked French Onion* | \$10

Smoked Provolone, French Baguette

Lobster Bisque | \$14

Soup Du Jour* | \$8

Salads

Heirloom House Salad* | \$8

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

Grilled Fennel* | \$12

Parmesan, Pine Nuts, Whipped Ricotta, Orange

The Wedge* | \$12

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

Caesar Salad | \$12

Romaine Lettuce, Croutons, Parmesan, House Caesar Dressing

Tomato Burrata | \$14

Heirloom Tomatoes, BelGioioso Burrata, White Balsamic, Pine Nuts, Mixed Greens

Add Protein, Any Salad

4 oz. Salmon — \$10 | 4 oz. Togarashi Ahi Tuna — \$10 | 6 oz. Chicken — \$8 | 4 oz. Beef Tenderloin — \$16

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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 | \$50

Herb Butter, Oyster Mushrooms

Filet Mignon / 8 oz | \$55

Center Cut Tenderloin, Fingerling Potatoes, Horseradish Demi

Aaron's Legacy Dry-Aged NY Strip* / 12 oz | \$59

Black Garlic, Potato Pave, Béarnaise Sauce

Legacy Bacon Burger / 8 oz | \$20

Grass-Fed Beef, Nueske's Bacon, Provolone, Black Garlic Aioli, Carmelized Onions, Potato Roll, Truffle Fries

• S E A F O O D •

Pistachio Encrusted Salmon | \$25

Miso Glaze, Roasted Tri-Color Carrots

Chilean Sea Bass | \$50

Citrus Beurre Blanc, Baby Cauliflower, Broccolini

Dover Sole (served table side) | \$75

Citrus Beurre Blanc

• P O U L T R Y | P O R K •

Maple Leaf Farms Duck Breast | \$35

Grilled Broccolini, Dark Cherry BBQ Sauce, Cashews

Chicken Piccata | \$20

Capers, Lemon, White Wine, Angel Hair

New Old-World Shank | \$30

White Marble Farms Pork, Polenta, Mustard Pork Jus

• P A S T A / V E G E T A R I A N •

Aglio e Olio | \$16

Capellini, Parsley, Red Pepper Flakes, Garlic

Foraged Mushroom Risotto | \$20

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

Jumbo Oval Asparagus Ravioli | \$26

Asparagus, Mascarpone, Ricotta Cheese, Parmesan Cheese, Butter, Shallots, Dry Sherry, Lemon Zest, Nutmeg

From the Grille

Choice of Flame-Grilled or Smokey Blackened

Sauce Au Povie | Herb Butter | Bearnaise Sauce | Demi-Glaze | Chimichurri

Grass-Fed Angus Ribeye / 14 oz | \$45

Grass-Fed Center-Cut Filet Mignon / 8 oz | \$50

Grass-Fed Midwestern Dry-Aged NY Strip / 14 oz | \$55

Free Range Boneless Chicken Breast / 12 oz | \$15

Chilean Sea Bass / 8 oz | \$45

Atlantic Salmon / 8 oz | \$20

Seasonal Sides

Pan-Seared Brussel Sprouts | \$12

Ginger, Soy Sauce, Thai Chili, Sesame, Cashews

Smashed Spuds* | \$12

Roasted Garlic Aioli, Tomato Puree, Chives

Sautéed Foraged Mushrooms* | \$15

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

Herb-Roasted Sweet Potatoes* | \$12

Fresh Rosemary, Honey

Truffle Fries | \$8

Parmesan, Rosemary, Black Pepper, Black Truffle

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Desserts

Shaum Torte | \$12

Fleur de Sel Gelato, Strawberry

Bananas Foster | \$12

Browned Butter Pecan Gelato, Rum Caramel

Black Forest Cherry Mousse Bombe | \$12

White Chocolate Berry Verrine | \$12

Legacy Dessert Trio For 2 | \$15

Petite Four Chocolate Truffle, Macaroons

Vanilla Crème Brûlée | \$10

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