



LUNCH

Starters

Legacy Fried Curds	\$12
BRW-SKI Batter, Scray Cheese Curds, Buttermilk Ranch	
Steamed Chilean Blue Mussels	\$20
Garlic White Wine Broth	
Maine Jumbo Lump Crab Cakes	\$18
Thai Chili Aioli	
Togarashi Ahi Tuna	\$16
Cucumber, Avocado, Radish, Carrot, Yuzu, Soy, Fresno	
Chicken Liver Pate*	\$12
Waseda Farms Chicken Liver, Grilled Crostini, Gherkins, Honeycomb	
Truffle Fries*	\$8
Parmesan, Rosemary, Black Pepper, Black Truffle	
Caviar Deviled Eggs*	\$5
Island Creek Caviar, Mustard, Chives	

Salads

Heirloom House Salad*	\$8
Mixed Greens, Cucumbers, Tomatoes, Carrots, Red Onion, House Vinaigrette	
The Wedge*	\$12
Tomato, Bacon, Blue Cheese, Buttermilk Vinaigrette	
Caesar Salad*	\$12
Romaine Lettuce, Croutons, Caesar Dressing, Parmesan Cheese	
Tomato Burrata Salad*	\$14
Tomato, BelGioioso Burrata, Balsamic, Soft Herbs, Pine Nuts, Mixed Greens	
Cobb Salad*	\$14
Bacon, Egg, Lettuce, Tomatoes, Blue Cheese, Onions, Avocado, Buttermilk Vinaigrette	
Add 4 oz. Salmon — \$10	Add 4 oz. Togarashi Ahi Tuna — \$10
Add 6 oz. Chicken — \$8	Add 4 oz. Beef Tenderloin — \$16

Soups

Classic Baked French Onion*	\$10
Smoked Provolone, French Baguette	
Lobster Bisque	\$13
Sherry, Lobster	
Soup Du Jour*	\$8

Handhelds

All sandwiches include fries or side salad

Legacy Bacon Burger	\$20
Grass-Fed Beef, Nueske's Bacon, Provolone, Black Garlic Aioli, Carmelized Onion, Potato Roll	
Avocado Chicken Salad Croissant	\$14
Roasted Chicken, Avocado, Pistachio, Lettuce, Grapes	
Sky High Club Sandwich*	\$15
Smoked Turkey Breast, Bacon, Cheddar, Lettuce, Tomato, Mayo	
California Veggie Wrap	\$14
House-Pickled Veggies, Avocado, Cucumber, Goat Cheese, Lettuce, Herb Tortilla	
Reuben	\$15
Corned Beef, Sauerkraut, Thousand Island, Gruyère, Marble Rye	
Grilled Cheese	\$12
Cheddar, Provolone, Gruyère, Sourdough	

From the Grille

*Choice of Flame-Grilled or Smokey Blackened
Herb Butter | Bearnaise | Chimichurri*

4 oz. Beef Tenderloin	\$16	4 oz. Togarashi Tuna	\$10
4 oz. Salmon	\$10	6 oz. Chicken Breast	\$8

Entrées

Chicken Piccata	\$15
Capers, Lemon, White Wine, Spaghetti	
Pan-Seared Atlantic Salmon	\$20
Roasted Seasonal Vegetables	
Aglio E Olio	\$16
Spaghetti, Parsley, Red Pepper Flakes, Garlic	
Steak & Potato Salad	\$24
New Potatoes, Harissa Vinaigrette, Arugula, Spinach, Radish	
Potato Gnocchi	\$16
Blistered Tomatoes, Grilled Red Onion, Parmesan, Basil, Lemon, Olive Oil, Greens	

*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.