



## DINNER

### Signature Cocktails

**RED BIRD | \$13**

State Line Vodka, Aperol, Fresh Lemon Juice, Lemongrass Simple Syrup, Orange Bitters, Topped with Club Soda, Rimmed with Electric Fire Dust, Garnished with Lemon Zest

**ESPRESSO MARTINI | \$13**

State Line Vodka, State Line Coffee Liqueur, Legacy's Press Café Fresh Brewed Espresso, Cocoa Vanilla Syrup, Shaken, Topped with 3 Coffee Beans

**BACON FAT OLD-FASHIONED | \$12**

Bacon-Washed Bourbon, Spiced Maple Syrup, Clove, Nutmeg, Havana & Hide Aged Bitters

**LEGACY MANHATTAN | \$12**

Maker's Mark, Cinnamon Carpano Antica Sweet Vermouth, Amaro Averna (Italian Liqueur), Stirred, Garnished with Orange Peel Zest and Maraschino Cherry

**SHE-WOLF | \$12**

State Line Vodka, Crème de Violette, Simple Syrup, Garnished with Lime

**STATESMAN | \$11**

State Line American Gin, Orchard Pear Liqueur, Simple Syrup, Fresh Lemon Juice, Shaken, Topped with Club Soda, Garnished with Lemon Peel Zest

**CLASSIC MARGARITA | \$10**

Tequila, Honey Syrup, Triple Sec, Lime Juice, Salted Rim, Garnished with Lime  
Make it a Spicy Margarita with Casamigos Jalapeño Tequila, Sprinkled with Tajin | +\$2

### 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

**Brandy Alexander | \$10**

Brandy, Crème De Cacao  
*Flavor Profile:* Sweet, Creamy, 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.



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### Wine by the Glass

#### • M O S C A T O •

**Ceretto d'Asti** Italy - 2023 **\$12**  
Balanced notes of sweet melon, pear and floral flavors.

#### • R I E S L I N G •

**J. Lohr Bay Mist** Monterey, California - 2023 **\$11**  
Attractive aromas of apricot, lychee, pear and white flowers.

#### • P I N O T G R I G I O / G R I S •

**Bottega Vinaia** Trentino - 2023 **\$11**  
Highly aromatic with distinct citrus and floral notes.

#### • S A U V I G N O N B L A N C •

**Craggy Range** New Zealand - 2023 **\$12**  
Flavor of guavas, lemons, juniper berries, sliced green apples and wet stones.

**Grgich Hills Estate** Napa Valley, California - 2021 **\$19**  
Aromas of lime, anise, green almond, nettles and flint. Flavors of lime zest, herbs and a hint of jalapeño spice.

#### • C H A R D O N N A Y •

**Caymus Sea Sun** California - 2022 **\$12**  
Flavors of juicy peaches and ripe apricots with a refreshing minerality.

**Marimar Estate** Russian River Valley, California - 2023 **\$14**  
(UNOAKED) Notes of orange blossom, nectarine and peach.

**Rombauer** California - 2023 **\$19**  
Flavors of nectarine, followed with a subtle spice.

#### • S P A R K L I N G •

**Chic Cava Brut** Spain **\$12**  
Elegant and distinctive, with white fruit notes and a refreshing acidity.

**La Marca Prosecco** Italy **\$16**  
Fresh and elegant with a harmonious bouquet of flowers and fruit reminiscent of golden apples.

#### • P I N O T N O I R •

**Hahn** California - 2022 **\$12**  
Vibrant aromas of red and dark cherry, raspberry and plum with subtle touches of vanilla and toasted oak.

#### • R E D B L E N D •

**Intrinsic** Columbia Valley, Washington - 2021 **\$11**  
Flavors are layered with tones of blueberry jam, pomegranate and chocolate.

#### • Z I N F A N D E L •

**Specialyst** Lodi - 2020 **\$12**  
Flavors of blackberry, plum, and allspice with a smooth jammy fruit finish.

#### • M A L B E C •

**Cigar Box** Mendoza, Argentina - 2022 **\$12**  
Smoky blueberries, red currants, fresh vanilla and a lifted cigar note.

#### • M E R L O T •

**Donati** Paso Robles, California - 2022 **\$11**  
Explosion of black cherry and farm fresh blueberries with oaky red currant and black licorice.

#### • C A B E R N E T •

**Oblivion** Paso Robles, California - 2021 **\$12**  
Lush, silky texture with hints of cherry and currant fruit, sage and roasted fig.

**Chateau Buena Vista** Napa Valley, California - 2020 **\$19**  
Hazelnut, cocoa and spice enhance the ripe red fruit of this full-bodied wine.

**Caymus** Napa Valley, California - 2022 **\$35**  
Lush layers of aromas and flavors, including cocoa, cassis and ripe dark berries, with rich fruit and ripe tannins.

#### • G L O B A L R E D S •

**Clos Sainte Anne** France - 2019 **\$13**  
(BORDEAUX) Deep ruby with aromas of black raspberry, cedar, spice box, tilled earth and violets.

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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

**Gingerbread Mousse Bomb | \$12**

Gingerbread Mousse | Gingerbread Cake  
Mirror Glaze | Chocolate Garnish

**Espresso Chocolate Cake | \$12**

Espresso Cake | Espresso Buttercream  
Chocolate Covered Espresso Beans with Chocolate Glaze

**Tiramisu | \$13**

Layers of Mascarpone Cream | Espresso Dipped Lady  
Fingers and Finished with Cocoa Powder

**Bananas Foster | \$12**

Browned Butter Pecan Gelato, Rum Caramel

**Vanilla Crème Brûlée | \$10**

French Dessert with a Rich Vanilla Custard Base  
and a Caramelized Sugar Crust

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### Cocktails

**Espresso Martini | \$13**

Stateline Vodka, Stateline Coffee Liqueur,  
Vanilla, Cocoa Syrup, Espresso

**Chocolate Martini | \$13**

Stoli Vanilla, Cream De Cocoa, Baileys

**Vieux Carre | \$12**

Cognac, Rye Whiskey, Sweet Vermouth, Drambuie

### Coffee Drinks

**Espresso | \$3**

**Cappuccino | \$6**

**Latte | \$6**

### Scotch

**Glenlivet** – 12 year / 15 year / 18 year

**Macallan** – 12 year / 18 year

**Oban** – 14 year

**Glenfiddich** – 12 year

**Balvenie** – 12 year

**Glenmorangie** – 10 year

**Talisker** – 10 year

**Dalmore** – 12 year

### Cordials

**Grand Marnier**

**B&B**

**Amaretto**

### Port

**Graham's** – 10 year / 20 year / 30 year / 40 year

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