



## DINNER

### Signature Cocktails

**ESPRESSO MARTINI | \$13**

Legacy's Press Cafe Fresh Brewed Espresso, State Line Coffee Liqueur, State Line Vodka, Cocoa Vanilla Syrup

**LEGACY MANHATTAN | \$14**

Maker's Mark, Cinnamon Carpano Antica Sweet Vermouth, Amaro Averna

**BACON-FAT OLD FASHIONED | \$14**

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

**CLASSIC MARGARITA | \$12**

Blanco Tequila, Triple Sec, Fresh Lime Juice, Honey Syrup

**SHE-WOLF | \$13**

State Line Vodka, Giffard Crème de Violette, Fresh Lime Juice, Simple Syrup

**STATESMAN | \$12**

State Line American Gin, Orchard Pear Liqueur, Fresh Lemon Juice, Simple Syrup, Sparkling Water

*Welcome to Legacy Hotel's signature restaurant, **Heritage**.*

Welcome to a place that exudes comfort and style. It's here that everything just fits. The lighting. The high-backed chairs. The windows to the garden. All carefully selected to prepare you for the flavors and culinary experience.

**Executive Chef Aaron Morse** and his team are proud to present local ingredients selected for you to enjoy Wisconsin's famed breakfast, lunch and supper club experience—crafted in way that Chef describes as familiar, comfortable, and approachable.



**LEGACY  
HOTEL**

\*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.



# HERITAGE

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### Wine by the Glass

**Moscato - Ceretto**  
*Alba, Italy* | \$12

Balanced notes of sweet melon, pear, and floral flavors.

**Riesling - J. Lohr Bay Mist**  
*Monterey, California* | \$11

Attractive aromas of apricot, lychee, and pear.

**Pinot Grigio - Bollini**  
*Trentino, Italy* | \$10

Light, crisp, and elegant with notes of green apple, pear, and lemon zest with hints of white flowers.

**Sauvignon Blanc - Infamous Goose**  
*Marlborough, New Zealand* | \$11

Bright and zesty, bursting with notes of grapefruit, lime, and passion fruit.

**Sauvignon Blanc - Grgich Hills**  
*Napa Valley, California* | \$19

Notes of citrus blossom, grapefruit, and green melon, layered with hints of fresh herbs and minerality.

**Chardonnay - Sea Sun by Caymus**  
*California* | \$12

Flavors of juicy peaches and ripe apricots.

**Chardonnay - Frank Family Vineyards**  
*Napa Valley, California* | \$19

Rich and well-balanced, with notes of baked apple, vanilla, and toasted oak. Creamy on the palate with a hint of citrus.

**Sparkling - Chic Cava**  
*Spain* | \$12

Elegant and distinctive, with white fruit notes.

**Sparkling - Caposaldo Prosecco, Italy** | \$12

Fresh and elegant with a harmonious bouquet of flowers and fruit reminiscent of golden apples.

**Red Blend - Intrinsic**  
*Columbia Valley, Washington* | \$11

Flavors are layered with tones of blueberry jam, pomegranate and chocolate

**Red Blend - Tapestry**  
*Paso Robles, California* | \$14

The fragrant aromas leap from the glass with brambly character of wild blackberry, black plum, and black cherry accompanied by wildflower potpourri

**Zinfandel - Specialist**  
*Lodi, California* | \$12

Flavors of blackberry, plum, and allspice with a smooth jammy fruit finish.

**Malbec - Cigar Box**  
*Mendoza, Argentina* | \$12

Smokey blueberries, red currants, fresh vanilla and a lifted cigar note.

**Merlot - Decoy Limited**  
*Alexander Valley, California* | \$14

Aromas of blueberry, Raspberry jam, chocolate, and cedar.

**Cabernet - Oblivion**  
*Paso Robles, California* | \$12

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

**Cabernet - RouteStock**  
*Napa Valley, California* | \$18

Bold and smooth with notes of blackberry, cherry, and cassis, touched by vanilla, cocoa, and oak.

**Cabernet - Caymus**  
*Napa Valley, California* | \$35

Lush layers of aromas and flavors, including cocoa, cassis and ripe dark berries, with rich fruit and ripe tannins.

**Global Red - Clos Sainte-Anne, Bordeaux,**  
*France* | \$13

Deep ruby with aromas of black raspberry, cedar, spice box, tilled earth and violets

**Pinot Noir - Hahn, California** | \$12

Vibrant aromas of red and dark cherry, raspberry and plum with subtle touches of vanilla and toasted oak.



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### Starters

**Raw Oysters\* / Half Dozen | \$28**  
Island Creek Oysters, Lemon, Mignonette, Hot Sauce

**Oysters Rockefeller\* / Half Dozen | \$30**  
BelGioioso Parmesan, Nueske's Bacon, Spinach, Garlic

**Midwest Starter Platter | \$20**  
Smoked Salmon Spread, Whipped Ricotta, Bread & Butter Pickles, Seasonal Crudite, Caviar Deviled Eggs

**Togarashi Ahi Tuna | \$17**  
Cucumber, Radish, Carrot, Yuzu, Soy, Fresno

**Maine Jumbo Lump Crab Cakes | \$19**  
Thai Chili Aioli

**Legacy Fried Curds | \$14**  
BRW-SKI Batter, Scray Cheese Curds, Buttermilk Ranch

**Chicken Liver Pate\* | \$12**  
Waseda Farms Chicken Liver, Grilled Crostini, Gherkins, Honeycomb

**Beef Carpaccio\* | \$16**  
Beef Tenderloin, Capers, Shallots, Parmesan, Sherry, Dijon

**Classic Shrimp Cocktail | \$18**  
Citrus, Dill, Old Bay, White Balsamic, Meyer Lemon  
Caper Cocktail Sauce

**Maple Glazed Pork Belly | \$12**  
Pickled Apple Slaw, Apple Cider Reduction

### Soups

**Classic Baked French Onion\* | \$10**  
Smoked Provolone, French Baguette

**Lobster Bisque | \$13**

**Soup Du Jour\* | \$11**

### Salads

**Heirloom House Salad\* | \$8**  
Mixed Greens, Cucumber, Tomatoes, Carrots, Red Onion, House Vinaigrette

**Warm Spinach Salad | \$12**  
Warm Bacon Dressing, Hard-Cooked Egg, Red Onion, Crispy Onion Strings

**The Wedge\* | \$12**  
Tomato, Bacon, Blue Cheese, Buttermilk Vinaigrette, Everything Crunch

**Caesar Salad | \$12**  
Romaine Lettuce, Croutons, Parmesan, House Caesar Dressing

*Add Protein, Any Salad*

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

### From The Grill

*Choice of Flame-Grilled or Smokey Blackened*  
*Beurre Blanc | Herb Butter | Béarnaise Sauce | Demi-Glaze | Chimichurri*

**Angus Ribeye / 14 oz | \$50**  
**Beef Tenderloin / 8 oz | \$57**  
**Dry-Aged NY Strip / 14 oz | \$65**

**Boneless Chicken Breast / 12 oz | \$15**  
**Chilean Sea Bass / 8 oz | \$55**  
**Atlantic Salmon / 8 oz | \$27**

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### Entrées

#### • B E E F •

**Chef Morse's Legacy Dry-Aged NY Strip\* / 12 oz | \$67**  
The House Signature - Served with a Black Garlic Jus, Accompanied by Crispy Buttery Potato Pavé, Grilled Broccolini, and a Classic Tarragon Béarnaise Sauce

**Angus Choice Grilled Beef Tenderloin / 8 oz | \$58**  
Simply Done - Mill City Farms Oyster Mushrooms, Caramelized Pearl Onions, Farro, Porcini-Thyme Cream

**Espresso-Rubbed Ribeye / 14 oz | \$55**  
Bold and Unmistakable - Garlic Mashed Baby Reds, Honey-Maple Carrots, Bone Marrow Blue-Cheese Butter, Parsnip Haystack

#### • S E A F O O D •

**Seared Chilean Sea Bass / 8 oz | \$59**  
Silky and Rich - Butternut Squash, Pancetta, Sage, Charred Leek, Fennel Beurre Blanc, Candied Cayenne Pumpkin Seeds

**Maple-Glazed Salmon / 8 oz | \$37**  
A Heritage Favorite - Roasted Fingerling Potatoes, Mustard Seed, Fresh Tarragon, and Apple Slaw

**Wild Caught Walleye | \$30**  
A Midwest Staple - Saltine Cracker Crust, Brown-Butter Gnocchi, Roasted Cauliflower, Bacon-Cider Jus

#### • V E G A N / V E G E T A R I A N •

**Mill City Farms Mushroom Risotto | \$27**  
Slow-Stirred and Inviting - Leeks, Black Truffle, Mascarpone, Parmesan

**Roasted Celery Root Steak (Vegan) | \$26**  
Hearty and Elegant - Black Garlic Purée, Mushroom Bordelaise, Hazelnut Gremolata

#### • P O U L T R Y / P O R K •

**Cider-Brined Bone-In Pork Chop | \$39**  
Comforting and Hearty - Browned-Butter Sweet Potato, Cranberry Mostarda, Roasted Brussels Sprouts

**Chicken Piccata | \$26**  
Tender, Pan-Seared Chicken Breast Finished with a Bright, Buttery Lemon-White Wine Sauce, with Briny Capers over Al Dente Spaghetti

### Seasonal Sides

**Pan-Seared Brussels Sprouts | \$15**  
Ginger, Soy Sauce, Thai Chili, Sesame, Cashews

**Smashed Spuds | \$15**  
Roasted Garlic Aioli, Tomato Puree, Chives

**Mill City Farms Oyster Mushrooms | \$20**  
Roasted Garlic, Thyme, Cracked Black Pepper

**Browned Butter Mashed Sweet Potatoes\* | \$15**  
Cranberry Mostarda, Candied Cayenne Pumpkin Seeds

**Truffle Fries | \$10**  
Parmesan, Rosemary, Black Pepper, Black Truffle

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### Desserts

#### Flourless Chocolate Cake | \$10

A Rich and Velvety Flourless Chocolate Cake Crafted With 70% Bittersweet Chocolate, Crowned With Crunch Cacao Nibs. Finished With a Medley of Fresh Seasonal Berries. Gluten-Free.

#### Bananas Foster | \$12

Warm Bruleed Bananas with Dark Rum Caramel, Poured Over a Decadent Banana Cake, and Served With Vanilla Ice Cream. A Classic, *Flamed Table Side*.

#### Classic Carrot Cake | \$12

A Moist, Spiced Carrot Cake Layered With Tangy Cream Cheese Frosting. Finished With a Hint of Toasted Walnuts and a Sprinkle of Cinnamon.

#### Crème Brûlée With Fresh Berries | \$12

A Velvety Vanilla Custard Topped With a Crisp Caramelized Sugar Crust, Crowned With a Medley of Fresh Seasonal Berries.

#### Chef De Cuisine Cody's Cheese Cake | \$10

No rules, no theme—just Chef Cody whipping up whatever cheesecake flavor sounds fun this week. Always made from scratch, always worth trying (*and don't forget a fork*).

### Wisconsin Classic Ice Cream Cocktails

#### Grasshopper | \$11

Fernet Branca Menta, Crème de Cacao  
*Flavor Profile: Mint, Chocolate*

#### Bluetail Fly | \$11

Blue Curacao, Crème de Cacao  
*Flavor Profile: Blue Moon Ice Cream*

#### Golden Cadillac | \$11

Galliano, Crème de Cacao  
*Flavor Profile: Sweet Anise, Cocoa*

#### Brandy Alexander | \$11

Brandy, Crème de Cacao  
*Flavor Profile: Nutmeg, Cocoa*

### Coffee Drinks

Espresso	\$5
Cappuccino	\$6
Latte	\$6

### Cordials

Grand Marnier  
B&B  
Amaretto  
Bailey's Irish Cream

### Port

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



"Come for your celebrations—or if you simply don't want to cook after a long day. Or choose here for your business lunch. Either way, you'll find comfort and familiar elements of Wisconsin's local flavors with a fresh approach letting you experience the essence of the ingredients. Welcome to Heritage."

Executive Chef, Aaron Morse

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