



BEGINNINGS

- Chickpea Hummus

crushed pistachios, mint, lemon oil, grilled pita 16
- *Steamed Prince Edward Island Mussels

chorizo, red pepper, shaved fennel, Belgian Ale 17
- *Crispy Calamari

pomodoro, grilled lemon, parsley 16
- *House Made Ricotta Board

preserved strawberry, black pepper, grilled sourdough 17

- Lamb Kebabs (2)

yogurt marinated, hummus, cilantro, parsley, crispy shallot, lemon zest 18
- Beef Carpaccio

pickled shallots, horseradish aioli, shaved parmesan, baby arugula 18
- Randall's Signature Meatballs

pomodoro, parmesan, garlic-herb crostini 16
- *Shrimp Cocktail

poached shrimp, cocktail sauce, lemon 18
- Grilled Octopus

roasted garlic-cauliflower purée, salsa roja, cipollini onion, beech mushroom 19

MAIN PLATES

- Pan Seared Chicken

quinoa, braised leek and baby carrots, natural jus 36
- Black Bass

pearl cous cous, currant, cucumber, tomatoes, fresh herb, red miso broth 38
- *Randall's Signature Burger

10 oz chef's blend patty, bibb lettuce, tomato, onion, 1K sauce, bacon jam, brioche bun 21
- Crab Cake

jumbo lump crab, basil, béchamel sauce, celeriac-apple slaw, citrus aioli 38
- *10 oz Prime Filet Mignon

pomme puree, shiitake mushroom, broccoli rabe, bordelaise sauce 56
- Scottish Salmon

red cabbage purée, artichokes, tomato broth, roasted cipollini onion 39
- U10 Scallop Risotto

arborio rice, pea purée, tomato coulis, pea shoots 48
- Skirt Steak

mojo sweet potatoes, broccoli rabe, yuzu chimichurri 44

SELECT MENU

served with your choice of two sides

- *32 oz Prime Rib Eye Steak for Two

120

*18 oz Prime NY Strip Steak

75
- New Zealand Rack of Lamb

65

Chef's Market Selection of Fish

64

SOUPS & SALADS

Protein	Shrimp +8	Salmon +10	Chicken +7
Add-Ons	Chicken or Tuna Salad +6		

- *Classic Caesar Salad

baby gem lettuce, parmesan frico, 8 minute eggs, herbed croutons 15
- Greek Salad

chopped romaine, tomatoes, cucumber, kalamata olives, feta, pickled red onion, lemon vinaigrette 16
- Burrata Salad

kabocha squash, pickled cranberries, tajin, pepitas, balsamic reduction 17

- Baby Kale Salad

puffed quinoa, squash purée, currants, feta, apricot, green goddess dressing 16
- Kani and Papaya Salad

surimi crab, julienned carrots and cucumber, scallion, mint, ponzu, chipotle aioli 17

- Classic French Onion Soup

baguette, toasted gruyere cheese 10

- Chef's Daily Soup Creation

10

PASTAS

- Spring Garden Pappardelle

asparagus, spinach, artichoke, peas, cream, lemon oil, parmigiana 32
- Spaghetti Alla Vongole

little neck clams, garlic, white wine, red pepper, parsley 32
- Chicken Parmigiana

breaded cutlet, pomodoro, fresh mozzarella, linguini 34
- Ask about our gluten free pasta!

PIZZA

- Braised Short Rib

provolone, pickled fresno, horseradish aioli, baby arugula 19
- Margherita

fresh mozzarella, pomodoro, basil 16
- Fig & Prosciutto

caramelized onion, fontina cheese, baby arugula, balsamic reduction 18
- Ask about our gluten free pizza!

SIDES

- *Roasted Brussel Sprouts with Hot Honey and Sambal Chili

9
- *Roasted Mushrooms and Shallots

10
- *Sautéed Broccoli Rabe

8
- *Grilled Asparagus

8
- *Potato Purée

10
- *Roasted Heirloom Carrots

8
- *Parmesan Truffle Fries

10

Menu Curated By Executive Chef, Carlos Cartagena
*=Gluten Free

Ask about our private dining options - events@thelegacyclub.com
📞: @randallasatthelegacy