

RANDALL'S

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**

***Ricotta Board**
house made ricotta with lemon, local wildflower honey, warm herb pita **17**

***Burrata and Tomatoes**
local tomatoes, basil, shallots, sun-dried tomato pesto **17**

MAIN PLATES

Roasted Chicken
toasted farro, beech mushroom, kale, fine herbs, natural jus **36**

Branzino
adobo marinate, verdura & aji amarillo aioli, radish, watercress-tomato salad **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**

PIZZA

Seasonal Flatbread 16

Margherita
fresh mozzarella, pomodoro, basil **16**

Ask about our gluten free pizza!

Menu Curated By Executive Chef, Carlos Cartagena

***=Gluten Free With Modifications**

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

📍: @randallasatthelegacy

***Watermelon and Prosciutto Di Parma**
pressed watermelon, candied pistachio, pickled shallots, balsamic reduction **18**

***Scallop Crudo**
Nantucket scallop, aguachile, avocado, red onion, bonito flakes **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**

***10 oz Prime Filet Mignon**
pomme pureé, green beans, peppercorn au poivre sauce, garlic confit **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**

Halibut
corn chowder, red pepper, potatoes, clams, chive oil **44**

PASTAS

Sausage & Pepper Mezzi Rigatoni
fennel sausage, broccoli rabe, red pepper, marinara, garlic pangrattato **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!

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**

***Baby Kale Salad**
puffed quinoa, squash purée, currants, feta, peach, green goddess dressing **16**

Classic French Onion Soup
baguette, toasted gruyere cheese **10**

Chef's Daily Soup Creation 10

SIDES	
*Roasted Mushrooms and Shallots	10
*Green Beans	8
*Roasted Heirloom Carrots	8
*Roasted Brussel Sprouts with Hot Honey and Sambal Chili	9
*Sautéed Broccoli Rabe	8
*Potato Purée	10
Parmesan Truffle Fries	10

