



BEGINNINGS

***Mussels Arrabbiata 18**
pomodoro, garlic, basil, peperoncino

***Crispy Calamari 18**
chickpea flour, pomodoro, cherry pepper, grilled lemon

Ricotta Board 17
House-made lemon-scented Ricotta, local wildflower honey, warm herbed pita

***Burrata and Baby Arugula 19**
prosciutto, bruleed figs, aged balsamic, pistachio

Clams Casino 17
shallots, garlic, bacon, red pepper flakes, herbed breadcrumbs

***Grilled Octopus 19**
peewee potatoes, kalamata olives, white beans, kale, sunflower seed romesco

Randall's Signature Meatballs 17
pomodoro, Parmesan, house-made Ricotta, crostini

***Shrimp Cocktail 19**
cocktail sauce, lemon

Arancini 16
braised short rib, mozzarella, Parmesan, cognac-black pepper sauce

HANDHELDS

Choice of French Fries, Fruit, or Side Salad

Randall's Signature Wagyu Burger 21
Bibb lettuce, tomato, onion, 1K sauce, bacon jam, brioche bun

Veggie Burger 15
black bean corn burger, lettuce, tomato, harissa aioli, tahini crema

Fish and Chips 18
crispy cod, steak fries, citrus aioli, malt vinegar

Crab Cake Sandwich 22
lettuce, tomato, old-bay aioli, buttered brioche bun

Short Rib Cheesesteak 18
shaved rib eye steak, caramelized onion, Cooper Sharp, seeded Italian roll

Blackened Chicken Sandwich 18
lettuce, tomato, remoulade, gator sauce, brioche bun

Roasted Turkey Club 16
applewood bacon, lettuce, tomato, mayo, served on choice of bread

California Chicken Wrap 18
grilled chicken, avocado, lettuce, tomato, Pepper Jack, chipotle mayo

Pulled Chicken Tacos 16
shredded chicken, pico de gallo, chipotle aioli, flour tortilla

Tuna or Chicken Salad Sandwich 14
lettuce, tomato, served on choice of bread

MAIN PLATES

***Tuna Poke Bowl 22**
sushi rice, furikake, edamame, avocado, cucumber, pickled ginger, nori, scallion, sesame aioli

***Korean Steak Bulgogi 22**
marinated ribeye steak, rice, house-made kimchi, carrots, cucumbers, edamame, scallion, sesame seeds, crispy shallots

***Grilled Cauliflower 18**
sunflower seed, romesco, salsa verde, pepitas, tajin

***Three Egg Omelette 17**
choice of diced tomatoes, spinach, onion, ham, mushrooms, bacon, cheddar cheese, feta cheese, American cheese, mozzarella

SOUPS AND SALADS

Protein Add-Ons shrimp +8 salmon +10 chicken +7 chicken or tuna salad +6

Classic French Onion Soup 10
toasted gruyere, baguette crostini

The Ma Lahn Salad 17
romaine lettuce, tomato, cucumber, egg, bacon, poached shrimp, Milan dressing

***Italian Wedge 16**
iceberg lettuce, Gorgonzola, tomato, crispy pancetta, blue cheese dressing

Soup du Jour 10
chef's daily creation

***Winter Greens 16**
roasted squash, dried cranberries, toasted pumpkin seeds, mustard vinaigrette

Baby Gem Caesar Salad 15
Parmesan frico, 8 minute eggs, herbed croutons

FLATBREADS

Seasonal Flatbread 17

Margherita 17
fresh mozzarella, pomodoro, basil

Carpinone 19
meatball, sausage, pepperoni, pomodoro, mozzarella

Bianca 18
artichokes, Ricotta, Provolone, red pepper flakes, cracked black pepper

Ask about our gluten free flatbread!

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

📍: [@randallasatthelegacy](https://www.instagram.com/randallasatthelegacy)

Menu Curated By Executive Chef, Carlos Cartagena

*=Gluten Free

