

# RANDALL'S

## BEGINNINGS

### \*Mussels Arrabbiata 18

chorizo, shaved fennel, roasted peppers, shallots, parsley, light beer

### \*Crispy Calamari 18

chickpea flour, pomodoro, cherry pepper, grilled lemon

### Ricotta Board 17

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

### \*Roasted Potatoes and Burrata 16

fingerling potatoes, fine herbs, burrata, chimichurri

### Clams Casino 17

shallots, garlic, bacon, red pepper flakes, herbed breadcrumbs

### \*Grilled Octopus 19

cherry tomatoes, pimento, zucchini, blood orange-Calabrian sauce

### Randall's Signature Meatballs 17

tomodoro, Parmesan, house-made Ricotta, crostini

### \*Shrimp Cocktail 19

cocktail sauce, lemon

### Salmon Kebab 21

Korean marinate, hummus, unagi, furikake, crispy shallots, scallions, aji amaraillo aioli

### Hummus 16

eggplant caponata, parsley, lemon oil, naan

### Volcano Roll 19

Ahi tuna, sesame aioli, unagi, crispy rice

## SOUPS & SALADS

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

### Baby Gem Caesar Salad 15

Parmesan frico, 8 minute egg, herbed croutons

### \*Quinoa Arugula Salad 16

baby arugula, romaine, strawberries, pickled onion, crispy quinoa, feta, apple cider vinaigrette

### \*Farro Salad 16

cherry tomatoes, arugula cucumber, pepitas, cranberries, goat cheese, lemon-thyme vinaigrette

### \*Caprese Salad 16

heirloom tomatoes, burrata, basil, sun-dried tomato gastrique, aged balsamic

### Classic French Onion Soup 10

baguette, toasted Gruyere cheese

### Soup du Jour 8

chef's daily creation

## MAIN PLATES

### \*Roasted Chicken 34

black and tan rice, yam, squash, creamy lemon oregano sauce

### Fried Buttermilk Chicken Sandwich 19

cabbage slaw, pickle, honey chipotle sauce

### Randall's Signature Burger 21

Bibb lettuce, tomato, onion, 1K sauce, bacon jam, brioche bun

### Crab Cake 46

jumbo lump crab, basil, celeriac-apple slaw, citrus aioli

## PASTAS

### Shrimp Pappardelle 29

asparagus, spinach, artichokes, peas, lemon oil, cream, Parmesan

### Agnolotti alla Funghi 26

morels, portabella, fiddlehead ferns, butter sauce

### Linguini Alla Vongole 29

little neck clams, garlic, white wine, red pepper flakes, parsley

### Chicken Parmigiana 30

breaded cutlet, pomodoro, mozzarella, linguini

*Ask about our gluten free pasta!*

### Pork Chop 45

Swiss chard, apple butter, farro, baby squash, natural jus

### Black Bass 36

saffron acqua pazza, bok choy cous cous, roasted tomatoes, fine herbs

### Trout 34

fiddlehead ferns, crispy Hen of the Woods, aji Amarillo, aioli

### \*16oz NY Strip Steak 56

pomme puree, asparagus, creamy peppercorn sauce

## FLATBREADS

### Seasonal Flatbread 17

### Margherita 17

fresh mozzarella, pomodoro, basil

### Garden 18

Ricotta, asparagus, zucchini, fresno peppers

### Chicken Alla Vodka 19

chicken, vodka sauce, pesto, Provolone, mozzarella

*Ask about our gluten free flatbread!*

## SIDES

\*Roasted Carrots ..... 8

\*Asparagus ..... 8

\*Mojo Sweet Potatoes ..... 8

\*Sautéed Broccoli Rabe ..... 8

\*Pomme Purée ..... 8

Parmesan Truffle Fries ..... 10

Menu Curated By Executive Chef, Carlos Cartagena

\*=Gluten Free

Ask about our private dining options - [events@thelegacyclub.com](mailto:events@thelegacyclub.com)

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