



## BEGINNINGS

### Mussels 18

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

### \*Crispy Calamari 19

chickpea flour, pomodoro, cherry pepper, grilled lemon

### Ricotta Board 18

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

### \*Roasted Potatoes and Burrata 17

fingerling potatoes, fine herbs, burrata, chimichurri

### Clams Casino 18

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

### \*Grilled Octopus 19

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

### Randall's Signature Meatballs 18

tomato, Parmesan, house-made Ricotta, crostini

### \*Shrimp Cocktail 19

cocktail sauce, lemon

### Salmon Kebab 21

Korean marinade, hummus, unagi, furikake, crispy shallots, scallions, aji amarillo aioli

### Hummus 17

eggplant caponata, parsley, lemon oil, naan

### Volcano Roll 19

Ahi tuna, sesame aioli, unagi, crispy rice

## 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 21

romaine lettuce, tomato, cucumber, egg, bacon, poached shrimp, Milan dressing

### \*Caprese Salad 17

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

### \*Farro Salad 17

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

### Soup du Jour 9

chef's daily creation

### \*Quinoa Arugula Salad 17

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

### Baby Gem Caesar Salad 16

Parmesan frico, 8 minute eggs, herbed croutons

### \*Cobb Salad 21

romaine, tomato, cucumber, egg, bacon, bleu cheese crumbles, diced chicken, avocado, bleu cheese dressing

## FLATBREADS

### Seasonal Flatbread 18

### Margherita 18

fresh mozzarella, pomodoro, basil

### Garden 18

Ricotta, asparagus, zucchini, fresno peppers

### Chicken Alla Vodka 20

chicken, vodka sauce, pesto, Provolone, mozzarella

Ask about our gluten free flatbread!

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

Instagram: @randallasatthelegacy

Menu Curated By Executive Chef, Carlos Cartagena

\*=Gluten Free

## HANDHELDS

Choice of French Fries, Fruit, or Side Salad

### Randall's Signature Burger 23

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

### Fried Buttermilk Chicken Sandwich 20

cabbage slaw, pickle, honey chipotle sauce

### Tuna Tostada 18

guacamole, ponzu, chipotle aioli, micro cilantro

### Cheesesteak 19

shaved ribeye, caramelized onion, Cooper Sharp, seeded Italian roll

### Blackened Chicken Sandwich 18

lettuce, tomato, remoulade, gator sauce, brioche bun

### Roasted Turkey Club 17

applewood bacon, lettuce, tomato, mayo, served on choice of bread

### California Chicken Wrap 18

grilled chicken, avocado, lettuce, tomato, Pepper Jack, chipotle mayo

### Caprese Panini 17

zucchini, roasted peppers, roasted tomatoes, pesto, fresh mozzarella

### Tuna or Chicken Salad Sandwich 15

lettuce, tomato, served on choice of bread

## MAIN PLATES

### \*Tuna Poke Bowl 24

sushi rice, furikake, edamame, avocado, cucumber, pickled ginger, nori, scallion, sesame aioli

### \*Harvest Bowl 18

quinoa, wild rice, Okinawan potatoes, broccoli florets, pickled onions, lemon vinaigrette

### \*Cilantro Lime Chicken Bowl 21

grilled chicken, rice, black beans, avocado, roasted corn, tomato, cilantro lime crema

### Three Egg Omelette 17

choice of diced tomatoes, spinach, onion, ham, mushrooms, bacon, cheddar cheese, feta cheese, American cheese, mozzarella, choice of toast

