

RANDALL'S

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

Watermelon and Prosciutto di Parma 19
pressed watermelon, candied pistachio, pickled shallots, balsamic reduction

Fluke Ceviche 19
citrus marinated fluke, red bell pepper, onion, clamato juice, avocado, fresh tortilla chips

***Grilled Octopus 19**
cherry tomatoes, pimento, zucchini, blood orange-Calabrian sauce

Randall's Signature Meatballs 18
pomodoro, Parmesan, house-made Ricotta, crostini

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

Salmon Kebab 21
Korean marinade, hummus, unagi, furikake, crispy shallots, scallions, aji amaraillo aioli

Hummus 17
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 16
Parmesan frico, 8 minute egg, herbed croutons

Cucumber Salad 16
fried chickpeas, red onion, dill, lemon zest, Greek yogurt, pistachio, green goddess dressing

***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 18**
heirloom tomatoes, burrata, basil, sun-dried tomato gastrique, aged balsamic

Classic French Onion Soup 10
baguette, toasted Gruyere cheese

Soup du Jour 9
chef's daily creation

MAIN PLATES

***Roasted Chicken 38**
roasted Brussel sprouts, carrots, petite potatoes, natrual jus

Fried Buttermilk Chicken Sandwich 21
cabbage slaw, pickle, honey chipotle sauce

Randall's Signature Burger 23
Bibb lettuce, tomato, onion, 1K sauce, bacon jam, brioche bun

Ahi Tuna Calabrese 36
roasted fennel, calabrian chili, capers, olives, oven cured tomatoes, extra virgin olive oil

Lamb Chop 48
mustard-herb panko crusted chop, fingerling potatoes, spring beans, date jus

Branzino 39
adobo marinate, radish, watercress-tomato salad, verdura & aji amarillo aioli

Trout à la Piperade 36
tomatoes, fresh peppers, onion, piment d'espelette

***16oz NY Strip Steak 62**
pomme pureé, asparagus, creamy peppercorn sauce

Grouper 39
corn chowder, red bell peppers, potatoes, clam, chive oil

PASTAS

Tortellini Frutti di Mare 32
cheese tortellini, crab meat, shrimp, blush sauce, burrata

'Nduja Fusili Calabrese 30
pork 'nduja, cremini mushrooms, brandy, creamy pomodoro

Linguini Alla Vongole 31
little neck clams, garlic, white wine, red pepper flakes, parsley

Chicken Parmigiana 32
breaded cutlet, pomodoro, mozzarella, linguini

FLATBREADS

Seasonal Flatbread 18

Margherita 18
fresh mozzarella, pomodoro, basil

Caprese 18
roasted tomatoes, mozzarella, fresh basil, pesto, balsamic

Brie and Prosciutto 20
Brie, caramelized onion, prosciutto, arugula

Ask about our gluten free flatbread!

SIDES

*Roasted Carrots 10

*Asparagus 10

*Fingerling Potatoes 10

*Brussel Sprouts 10

*Pomme Purée 10

Parmesan Truffle Fries 12

Ask about our gluten free pasta!

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

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

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