



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

Tuna Tostada 18
guacamole, ponzu, chipotle aioli, micro cilantro

SOUPS AND SALADS

Classic French Onion Soup 10
toasted gruyere, baguette crostini

***The Ma Lahn Salad 21**
romaine, 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

Fruit Salad 15
cottage cheese, strawberries, blueberries, cantaloupe, honeydew, honey drizzle

FLATBREADS

Seasonal Flatbread 18

Margherita 18
fresh mozzarella, pomodoro, basil

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

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

Ask about our gluten free flatbread!

***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

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

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

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

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

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

📸: @randallasatthelegacy

Menu Curated By Executive Chef, Carlos Cartagena

*=Gluten Free

