



BEGINNINGS

Artichoke Croquette

crispy potato, shaved artichokes, béchamel, grated parmigiano, harissa aioli **13**

*Mussels

chorizo, red pepper, shaved fennel, dill, white wine **15**

*Crispy Calamari

pomodoro, grilled lemon **16**

*Ricotta Board

house made ricotta, local honey, warm herbed pita **16**

Steak Tartar

Wagyu beef, toasted brioche, cornichons, capers, cured egg yolk, horseradish aioli **16**

Randall's Signature Meatballs

sunday sauce, parmesan, garlic crostini **16**

*Shrimp Cocktail

chilled shrimp, traditional cocktail sauce, lemon **18**

Pork Belly

chinese five spice, kombu, parsnip puree, cranberry gastrique, radish **17**

Spaghetti Alle Vongole

little neck clams, garlic, white wine, red pepper, parsley **16**

MAIN PLATES

Chicken Duo

french chicken breast, roasted baby carrot, chicken thigh tortellini, brandy cream **39**

*Fungi Risotto

arborio rice, forest mushrooms, fontina cheese, truffle oil, mascarpone **34**

*Randall's Burger

10 oz chef's blend patty, bibb lettuce, tomato, onion, 1K sauce, bacon jam, brioche bun **19**

Crab Cake

jumbo lump crab, basil, béchamel, celeriac-apple slaw, citrus aioli **38**

*10 oz Filet Mignon

10 oz prime, pomme puree, shiitake mushroom, broccoli rabe, bordelaise sauce **44**

Scottish Salmon

roasted cauliflower, brussel sprout leaves, sugar snap peas, yuzu sauce **39**

*Pan Seared Branzino

caramelized fennel, plum tomatoes, kalamata olives, capers, salsa verde **37**

SELECT MENU

served with your choice of two sides

*28 oz Tomahawk Steak **90**

*18 oz Prime NY Strip Steak **75**

Rack of Colorado Lamb **65**

*Surf and Turf **64**

8oz. prime filet mignon and 3 herb roasted jumbo shrimp

*Striped Bass **58**

whole roasted, herb & lemon stuffed, lemon beurre blanc sauce

KID'S CORNER

*Mac & Cheese **12**

Grilled Cheese & Fries **10**

*Grilled Chicken Strips & Glazed Carrots **12**

Hamburger & Fries **12**

*Pasta in Butter **8**

*Pasta in Marinara Sauce **10**

*Cheese Pizza **10**

Chicken Fingers & Fries **12**

Menu Curated By Executive Chef, Carlos Cartagena

*=Gluten Free

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

📍: @randallasatthelegacy

SIDES

*Roasted Mushrooms and Shallots **10**

*Grilled Asparagus **8**

*Roasted Heirloom Carrots **8**

*Roasted Brussel Sprouts with Hot Honey and Sambal Chili **9**

*Sautéed Broccoli Rabe **8**

*Potato Puree **10**

*Parmesan Truffle Fries **10**

SOUPS & SALADS

Protein Add-Ons Shrimp +6 Salmon +8 Chicken +5
Chicken or Tuna Salad +5

*Classic Caesar Salad

baby gem lettuce, parmesan frico, 8 minute eggs, herbed croutons, Caesar dressing **13**

*Roasted Beet and Baby Kale Salad

candied pecans, roasted baby beets, goat cheese, crispy brussels, pickled red onion, lemon-thyme vinaigrette **14**

*Baby Spinach and Cranberry Salad

roasted squash, quinoa, cranberries, blueberry stilton, goddess dressing **13**

Classic French Onion Soup

baguette, toasted gruyere cheese **10**

Chef's Seasonal Soup Creation **10**

PASTAS

Pappardelle Ragu

traditional three meat ragu, tomato, fine herbs, black pepper pappardelle, lemon zest **36**

Spaghetti Alle Vongole

little neck clams, garlic, white wine, red pepper, parsley **31**

Chicken Parmigiana

breaded cutlet, pomodoro, fresh mozzarella, linguini **33**

Ask about our gluten free pasta!

PIZZA

Fungi

roasted forest mushrooms, shallots, basil pesto, goat cheese, truffle oil, balsamic syrup **17**

Margherita

fresh mozzarella, sunday sauce, basil **16**

Isernia

seasoned ricotta, gorgonzola, caramelized onion, crumbled sausage **18**

Ask about our gluten free pizza!