

DINNER MENU

STARTERS

LOBSTER CARGOT** 25

lobster claw + havarti cheese + lemon butter + toast
swap lobster for shrimp 18

BACON WRAPPED SHRIMP** 21

4 jumbo shrimp + bacon + creamy horseradish

SHRIMP COCKTAIL** 19

4 jumbo shrimp + cocktail sauce

SEARED AHI TUNA** 21

sesame seasoned + wasabi + ponzu sauce

CRAB CAKES 21

two fried cakes + cajun remoulade

GROUPE BITES 21

spicy aioli + cocktail sauce

CALAMARI 18

spicy aioli + cocktail sauce

COCONUT SHRIMP 15

4 coconut battered jumbo shrimp + raspberry sauce + creamy herb mustard

BRUSCHETTA 17

pesto + tomato + parmesan cheese + balsamic

LEGACY MEATBALLS 15

legacy beef blend + zesty red sauce + garlic bread

ONION RINGS 13

jalapeno ketchup + chipotle aioli

POTATO SKINS 13

cheese + bacon + spicy chipotle sauce + sour cream

TRUFFLE FRIES 11

rosemary salt + parmesan + garlic aioli

CHIPS & DIPS 15

tomatoes + onion + cilantro + black beans
corn + jalapeño + queso

SOUPS

LOBSTER BISQUE

w/entrée +7 | bowl 15

FRENCH ONION

w/entrée +5 | bowl 13

CLAM CHOWDER

w/entrée +7 | cup 11 | bowl 15

FEATURED SOUP

cup 7 | bowl 11

SALADS

RANCH | BLEU CHEESE | BALSAMIC | DORTHY LYNCH
1000 ISLAND | CREAMY HERB | CAESAR

LEGACY SALAD BAR 17

BLUE CHEESE WEDGE 15

bacon + tomato + onion + blue cheese crumbles
balsamic + blue cheese dressing

AVOCADO BACON RANCH 15

avocado + bacon + tomato + onion + pepper jack + ranch

SEARED AHI TUNA** 27

avocado + cherry tomato + onion + carrot + snow peas
+ sesame soy dressing

COCONUT CHICKEN 21

avocado + tomato + onion + artichoke + cheese +
crouton + almonds + raspberry sauce + creamy herb
mustard dressing

HARVEST 19

goat cheese crumble + fresh apples & pears + tomato onion +
jack cheese + candied walnuts + balsamic + apple-pear dressing

STEAK SALAD** 25

sirloin + romaine + tomato + onion + bacon + egg +
avocado + blue cheese crumbles + creamy garlic dressing

CRAB CAKE 25

bacon + tomato + onion + avocado
blue cheese crumble + cajun remoulade

HOUSE SALAD | CAESAR

SIDE 9 | DINNER 13

house - mixed greens + carrot + cheese + cucumber + egg +
croutons + dressing choice

caesar - romaine + parmesan cheese + croutons + dressing

ADD OR SUBSTITUTE YOUR SALAD PROTEIN

SALMON 8oz 13 | 6-8 SHRIMP 13 | CHICKEN 6oz 9

SIRLOIN 6oz 15 | CRAB CAKE 11

STEAK

FEATURED SOUP OR SALAD BAR + ONE SIDE

FILET**

8 oz 59 | 12 oz 69

RIBEYE**

14 oz 59 | 18 oz bone-in 65

NY STRIP**

14 oz 57

CENTER-CUT SIRLOIN**

6 oz 29 | 10 Oz 37

TOMAHAWK**

34 oz 98

PRIME RIB**

get it Legacy Style - whiskey + soy + blackened & seared +4

14 Oz 45 | 18 oz 57 | 22 oz 65

FILET KABOB**

four 2 oz teriyaki medallions + kabob veggies 48

all legacy steaks are marinated in whiskey & soy

ENHANCEMENTS

PEPPERCORN SAUCE	4
GARLIC MUSHROOM SAUCE	4
BLUE CHEESE BUTTER	4
TRUFFLE BUTTER	4
LOBSTER TAIL	28
SHRIMP (3)	12
SCALLOPS (3)	24
CRAB LEG (1) (deshelled)	40
OSCAR-STYLE CRAB	20

STEAK TEMP GUIDE

RARE = COOL RED CENTER
MEDIUM RARE = WARM RED
MEDIUM = HOT PINK
MEDIUM WELL = LITTLE PINK
WELL DONE = NO PINK

BREAD SERVICE 5

ALL YOU CAN EAT WHEAT
BREAD + WHIPPED BUTTER

20% GRATUITY IS ADDED TO PARTIES OF 8 OR MORE | CASH DISCOUNT AVAILABLE

**CONSUMING RAW OR UNDERCOOKED ANIMAL/SEAFOOD PRODUCTS CAN INCREASE THE RISK OF FOOD BOURNE ILLNESS

SEAFOOD

FEATURED SOUP OR SALAD BAR + ONE SIDE
CHOICE OF LEMON BUTTER + MANGO SALSA
ON TOP OR ON SIDE OF ENTREE

SALMON 37**

GROUPE 45**

HALIBUT 49**

SEA BASS 49**

ALASKAN KING CRAB LEGS 98**

two large legs deshelled

COLD WATER LOBSTER TAIL 43**

8 - 10 ounces

SHRIMP & SCALLOPS 49**

four jumbo shrimp + 4 fresh pan seared scallops

PASTA

FEATURED SOUP OR SALAD BAR + GARLIC BREAD

CHICKEN ALFREDO 27

broccoli and/or asparagus

CHIPOTLE SHRIMP 29**

shrimp + bell pepper + peas + parmesan
chipotle sauce

MAC & CHEESE 17

legacy additions - lobster + bacon +\$12 | short rib +\$10
cavatappi noodles are used in all pastas

CHICKEN/CHOPS

FEATURED SOUP OR SALAD BAR + ONE SIDE

CENTER-CUT PORK CHOPS 39**

two applewood smoked filets

FRENCH RIB PORK CHOP 47**

14 oz applewood smoked bone-in chop

SMOTHERED CHICKEN 35**

two 6 oz grilled chicken breasts + sautéed mushrooms & onions
+ cheese (employees suggest adding peppercorn sauce +4)

TENDERS 20

four tenders + dipping sauce

BURGERS

HALF POUND CHOICE BEEF + ONE SIDE
LETTUCE + TOMATO + ONION + PICKLE

EXTRAS +2

AVOCADO / FRIED EGG / JALAPEÑO / BACON

ONION RING / SAUTÉED ONION

SAUTÉED MUSHROOMS

LEGACY CHEESEBURGER 18**

BBQ CHEDDAR BURGER 19**

+ onion ring

MUSHROOM SWISS 19**

BACON CHEESEBURGER 19**

EVERYTHING BURGER 21**

fried egg + bacon + sautéed mushroom & onion + cheese

BLACK BEAN VEGGIE BURGER 19

ALL BURGERS CAN BE SERVED ON A GLUTEN FREE BUN

SIDES

SAUTÉED MUSHROOMS
STEAMED BROCCOLI
GRILLED ASPARAGUS
CRISPY BRUSSEL SPROUTS
ONION RINGS
SAFFRON RICE
RISOTTO RICE
MAC & CHEESE
HOUSE SALAD / CAESAR

CHARR-GRILLED SWEET CORN
BRÛLÉD SWEET POTATOES
MASHED POTATOES + GRAVY
GARLIC MASHED POTATOES
LOADED MASHED POTATOES
LOADED BAKED POTATO
loaded = butter + sour cream + cheese + bacon + chives
FRENCH FRIES
POTATO CHIP FRIES
add truffle +1 | add melted cheese & bacon +3

BEVERAGES

SODA + JUICE 3
COKE - COKE ZERO
DIET COKE
SPRITE - SPRITE ZERO
MR PIBB
GINGER ALE
CRANBERRY JUICE
LEMONADE
ORANGE JUICE
CHERRY LIMEADE 5

local fresh leaf tea from The Tea Smith
BLACK MOUNTAIN ICED TEA 5
FRESH LEAF HOT TEA single 7 | double 14
local brews by Hardy Coffee Company
REGULAR 1 DECAF 4
SAN PELLEGRINO SPARKLING 7
RED BULL 5
GINGER BEER 5
HENRY WEINHARD ROOT BEER 5
WHITE OR CHOCOLATE MILK 5

KIDS

FRENCH FRIES OR APPLESauce
+ SCOOP OF ICE CREAM
TOPPINGS: STRAWBERRY / CHOCOLATE
CARAMEL / RASPBERRY



TENDERS 10
two tenders + dipping sauce



QUESADILLA 10
add chicken +\$5



SIRLOIN 16**
6 oz prime center-cut steak
(whiskey + soy marinated)



SLIDERS 10**
2 mini burgers + american cheese



PASTA 10
marinara or alfredo + garlic bread
add 2 meatballs +\$4



GRILLED SHRIMP**
5 grilled shrimp + lemon butter

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**CONSUMING RAW OR UNDERCOOKED ANIMAL/SEAFOOD PRODUCTS CAN INCREASE THE RISK OF FOOD BORNE ILLNESS

LUNCH MENU



STARTERS

CRAB CAKES 20

Two fried cakes + cajun remoulade

SHRIMP COCKTAIL** 18

jumbo shrimp + cocktail sauce

BACON WRAPPED SHRIMP** 18

4 jumbo shrimp + bacon + creamy horseradish

SEARED AHI TUNA** 20

sesame seasoned + wasabi + ponzu sauce

LOBSTER CARGOT** 24

lobster claw + havarti cheese + lemon butter + toast
Swap Lobster with Shrimp 18

GROUPE BITES 20

spicy aioli + cocktail sauce

CALAMARI 17

legacy battered + spicy aioli + cocktail sauce

COCONUT SHRIMP 14

coconut battered jumbo shrimp + raspberry sauce + creamy herb mustard

BRUSCHETTA 14

pesto + tomato + parmesan cheese + balsamic

LEGACY MEATBALLS 14

legacy beef blend + zesty red sauce + garlic bread

ONION RINGS 12

jalapeño ketchup + chipotle aioli

TRUFFLE FRIES 10

rosemary salt + parmesan + garlic aioli

CHIPS & DIPS 14

tomatoes + onion + cilantro + black beans + corn + jalapeño + queso

SALADS

RANCH | BLEU CHEESE | BALSAMIC | DORTHY LYNCH
1000 ISLAND | CREAMY HERB | CAESAR

HARVEST SALAD 18

goat cheese crumble + apples + pears + walnuts + onion
tomato + jack cheese + balsamic + apple-pear dressing
pairs well with grilled chicken or shrimp

AVOCADO BACON RANCH 14

avocado + bacon + tomato + onion + pepper jack + ranch

CRAB CAKE 24

bacon + tomato + onion + blue cheese crumbles + avocado
balsamic + blue cheese + cajun remoulade

STEAK SALAD** 24

sirloin + romaine + tomato + onion + bacon + egg + avocado
blue cheese crumbles + creamy garlic dressing

COCONUT CHICKEN 20

avocado + tomato + onion + artichoke + cheese + crouton + almonds + raspberry sauce + creamy herb mustard dressing

SEARED AHI TUNA SALAD** 26

avocado + cherry tomato + onion + carrot + snow peas + sesame soy dressing

BLEU CHEESE WEDGE 14

bacon + tomato + onion + blue cheese crumbles
balsamic drizzle + bleu cheese dressing

HOUSE SALAD SIDE 8 | DINNER 12

greens + tomato + carrot + cheese + egg + cucumber + croutons

CAESAR SALAD SIDE 8 | DINNER 12

romaine + parmesan + croutons + caesar dressing

LEGACY SALAD BAR 16

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**CONSUMING RAW OR UNDERCOOKED ANIMAL/SEAFOOD PRODUCTS CAN INCREASE THE RISK OF FOOD BOURNE ILLNESS

ON THE GRILL

FEATURED SOUP OR SALAD BAR + ONE SIDE

CENTER-CUT SIRLOIN**

6 oz 26

FILET**

6 oz 36

FILET KABOB** 38

three 2oz teriyaki medallions + kabob veggies

CENTER-CUT PORK CHOP** 28

one applewood smoked 6 oz filet

SMOTHERED CHICKEN** 26

one 6 oz grilled breast + cheese + sautéed mushrooms & onions (employees suggest adding peppercorn sauce +2)

PRIME RIB**

get it Legacy Style - whiskey + soy + blackened & seared +4

10 oz 32 | 14 oz 44 | 18 oz 56

*all legacy steaks are marinated in whiskey & soy

STEAK TEMP GUIDE

RARE = COOL RED CENTER
MEDIUM RARE = WARM RED
MEDIUM = HOT PINK
MEDIUM WELL = LITTLE PINK
WELL DONE = NO PINK

SOUPS

FEATURED SOUP

cup 6 | bowl 10

LOBSTER BISQUE

w/entrée +6 | bowl 14

FRENCH ONION

w/entrée +4 | bowl 12

CLAM CHOWDER

w/entrée +6 | cup 10 | bowl 14

SOUP & SALAD BAR 20 (soup of the day)

SIDES

LOADED BAKED POTATO

LOADED MASHED POTATOES

MASHED POTATOES + GRAVY

GARLIC MASHED POTATOES

BRULÉE SWEET POTATOES

ONION RINGS

FRENCH FRIES add truffle +1

POTATO CHIP FRIES add truffle +1

SAUTÉED MUSHROOMS

STEAMED BROCCOLI

GRILLED ASPARAGUS

CRISPY BRUSSEL SPROUTS

CHAR-GRILLED SWEET CORN

SAFFRON RICE

RISOTTO RICE

MAC & CHEESE

SIDE SALAD / CAESAR

loaded - butter + sour cream
+ cheese + bacon + chives

ADD OR SUBSTITUTE YOUR SALAD PROTEIN

SALMON 8 oz \$12 | 6-8 SHRIMP \$12 | CHICKEN 6 oz \$8

SIRLOIN 6 oz \$14 | CRAB CAKE \$10

SEAFOOD

FEATURED SOUP OR SALAD BAR + ONE SIDE
TOPPED WITH LEMON BUTTER + MANGO SALSA

SALMON 32**

SHRIMP & SCALLOPS 38**

3 jumbo shrimp + 3 pan seared scallops

GROUPER 44**

PASTA

SOUP OF THE DAY OR SALAD BAR + GARLIC BREAD

CHICKEN ALFREDO* 26

broccoli and/or asparagus

CHIPOTLE SHRIMP* 28

shrimp + bell pepper + peas + parmesan + chipotle sauce

MAC & CHEESE 16

additions - lobster + bacon +\$12 | short rib +\$10

cavatappi noodles are used in all pastas

BEVERAGES

SODA + JUICE 3

COKE

DIET COKE

COKE ZERO

SPRITE

MR PIBB

GINGER ALE

LEMONADE

CRANBERRY JUICE

ORANGE JUICE

local fresh leaf tea from The Tea Smith

BLACK MOUNTAIN ICED TEA 5

FRESH LEAF HOT TEA single 7 | double 14

local brews by Hardy Coffee Company

REGULAR | DECAF 4

SAN PELLEGRINO SPARKLING 7

RED BULL/SUGAR FREE RED BULL 5

GINGER BEER 5

HENRY WEINHARD ROOT BEER 5

WHITE OR CHOCOLATE MILK 5

CHERRY LIMEADE 5

BURGERS

HALF POUND CHOICE BEEF + ONE SIDE
LETTUCE + TOMATO + ONION + PICKLE

EXTRAS +2

AVOCADO / FRIED EGG / JALAPEÑO / BACON

ONION RING / SAUTÉED ONION

SAUTÉED MUSHROOMS

SANDWICHES

FEATURED SOUP OR ONE SIDE

HALF SOUP - HALF SANDWICH 18

cup of any soup + half of any sandwich on a Hearth bun

PRIME RIB MELT 20

prime rib + havarti + caramelized onion + horseradish + au jus

FRENCH DIP 18

prime rib + creamy horseradish + au jus

REUBEN 20

prime rib + sauerkraut + swiss + 1000 island

SHORT RIB STACK 20**

pesto + tomato + caramelized onion + pepper-jack + swiss

PATTY MELT 18**

1/2 lb burger + caramelized onion + swiss + dijon mustard

CHICKEN CLUB 18**

triple decker grilled chicken + bacon + swiss + lettuce + tomato + mayo

LEGACY BLT 16

applewood smoked bacon + lettuce + tomato chipotle aioli

CHICKEN SANDWICH 16**

grilled or fried chicken + lettuce + tomato + onion + chipotle aioli (add buffalo sauce +2)

CLASSICS

PORK TENDERLOIN 18

breaded pork + lettuce + tomato + onion + pickle + mayo + brioche bun + french fries

HOT BEEF SANDWICH 18

prime rib + mashed potatoes + brown gravy + white bread

CHICKEN FRIED STEAK 18

breaded tenderized flat iron steak
mashed potatoes + white or brown gravy

CHICKEN FRIED CHICKEN 16

breaded tenderized chicken breast + mashed potatoes + white or brown gravy

LEGACY CHEESEBURGER 17**

BBQ CHEDDAR BURGER 18**

+ onion ring

MUSHROOM SWISS 18**

BACON CHEESEBURGER 18**

EVERYTHING BURGER 20**

fried egg + bacon + sautéed mushroom & onion + cheese

BLACK BEAN VEGGIE BURGER 18

ALL BURGERS CAN BE SERVED ON A GLUTEN FREE BUN

KIDS

FRENCH FRIES OR APPLESAUCE

+ SCOOP OF ICE CREAM

TOPPINGS: STRAWBERRY / CHOCOLATE
CARAMEL / RASPBERRY



TENDERS 10

two tenders + dipping sauce



QUESADILLA 10

add chicken +\$5



SIRLOIN 16**

6 oz prime center-cut steak
(whiskey + soy marinated)



SLIDERS 10**

2 mini burgers + american cheese



PASTA 10

marinara or alfredo + garlic bread
add 2 meatballs +\$4



GRILLED SHRIMP**

5 grilled shrimp + lemon butter

20% GRATUITY IS ADDED TO PARTIES OF 8 OR MORE CASH DISCOUNT AVAILABLE

**CONSUMING RAW OR UNDERCOOKED ANIMAL/SEAFOOD PRODUCTS CAN INCREASE THE RISK OF FOOD BOURNE ILLNESS

GLUTEN FREE



**CONSUMING RAW OR UNDERCOOKED ANIMAL/SEAFOOD PRODUCTS CAN INCREASE THE RISK OF FOOD BOURNE ILLNESS
-AS WE DO OUR BEST TO ACCOMMODATE ALLERGIES, THERE IS ALWAYS A RISK FOR CROSS-CONTAMINATION-

STARTERS

BACON WRAPPED SHRIMP** 21

4 jumbo shrimp + bacon + creamy horseradish

SHRIMP COCKTAIL** 19

4 jumbo shrimp + cocktail sauce

POTATO SKINS 13

cheese + bacon + spicy chipotle sauce + sour cream

CHIPS & DIPS 15

tomatoes + onion + cilantro + black beans
corn + jalapeño + queso

SOUP / SALADS

BLUE CHEESE WEDGE 15

without croutons
bacon + tomato + onion + blue cheese crumbles
balsamic + blue cheese dressing

AVOCADO BACON RANCH 15

avocado + bacon + tomato + onion + pepper jack + ranch

HARVEST 19

goat cheese crumble + fresh apples & pears + tomato onion +
jack cheese + candied walnuts + balsamic + apple-pear dressing

STEAK SALAD** 25

sirloin + romaine + tomato + onion + bacon + egg +
avocado + blue cheese crumbles + creamy garlic dressing

LUNCH ONLY

request gluten free bun
FEATURED SOUP OR ONE SIDE

PRIME RIB MELT 20

prime rib + havarti + caramelized onion + horseradish + au jus

FRENCH DIP 18

prime rib + creamy horseradish + au jus

REUBEN 20

prime rib + sauerkraut + swiss + 1000 island

SHORT RIB STACK** 20

pesto + tomato + caramelized onion + pepper-jack + swiss

PATTY MELT** 18

1/2 lb burger + caramelized onion + swiss + dijon mustard

CHICKEN CLUB** 18

triple decker grilled chicken + bacon + swiss +
lettuce + tomato + mayo

LEGACY BLT 16

alberts heritage farm + crispy bacon + lettuce + tomato
chipotle aioli

CHICKEN SANDWICH** 16

grilled chicken + lettuce + tomato + onion +
chipotle aioli (add buffalo sauce +2)

HALF SOUP - HALF SANDWICH 18

cup of any soup + half of any sandwich on a Harth bun

SIDES

SAUTÉED MUSHROOMS

GRILLED ASPARAGUS

STEAMED BROCCOLI

SAFFRON RICE

STEAK without whiskey soy marinade

FEATURED SOUP OR SALAD BAR + ONE SIDE

FILET**

8 oz 59 | 12 oz 69

RIBEYE**

14 oz 59 | 18 oz bone-in 65

NY STRIP**

14 oz 57

CENTER-CUT SIRLOIN**

6 oz 29 | 10 Oz 37

TOMAHAWK**

34 oz 98

PRIME RIB**

get it Legacy Style - whiskey + soy + blackened & seared +4

14 Oz 45 | 18 oz 57 22 oz 65

STEAK TEMP GUIDE

RARE = COOL RED CENTER

MEDIUM RARE = WARM RED

MEDIUM = HOT PINK

MEDIUM WELL = LITTLE PINK

WELL DONE = NO PINK

ENHANCEMENTS

BLUE CHEESE BUTTER 4

TRUFFLE BUTTER 4

LOBSTER TAIL 28

SHRIMP (3) 12

SCALLOPS (3) 24

CRAB LEG (1) (deshelled) 40

OSCAR-STYLE CRAB 20

CHICKEN / CHOPS

FEATURED SOUP OR SALAD BAR + ONE SIDE

CENTER-CUT PORK CHOPS** 39

two applewood smoked filets

FRENCH RIB PORK CHOP** 47

14 oz applewood smoked bone-in chop

SMOTHERED CHICKEN** 35

two 6 oz grilled chicken breasts + sautéed
mushrooms & onions + cheese

SEAFOOD request pan seared/olive oil

SALMON** 37

ALASKAN KING CRAB LEGS** 98

two large legs deshelled

GROUPE** 45

COLD WATER LOBSTER TAIL** 42

8 - 10 ounces

HALIBUT** 49

SHRIMP & SCALLOPS** 49

SEA BASS** 49

four jumbo shrimp
4 fresh pan seared scallops

BURGERS request gluten free bun

FEATURED SOUP OR SALAD BAR + ONE SIDE

LEGACY CHEESEBURGER** 18

MUSHROOM SWISS** 19

BACON CHEESEBURGER** 19

EVERYTHING BURGER** 21

fried egg + bacon + sautéed mushroom & onion + cheese

BLACK BEAN VEGGIE BURGER 19