

Appetizers

Stuffed Mushrooms

Crispy Mushrooms Stuffed with Boursin Cheese and Herbs, Served over Porcini Cream Sauce 13.99

Beef Wellington Tarts

Slow Braised Short Rib in a Wild Mushroom Sauce, Atop Buttery, Fresh Baked Puff Pastry Squares 14.99

Calamari

Market Fresh, Hand Breaded, Lightly Fried, and Served with House-made Peppadew Aioli 15.99

Escargot

Burgundy Snails Roasted in a Rich Garlic Herb Butter, Served with House-made Baguette Crostinis 16.99

Ahi Tuna*

Seared Ahi Tuna, Atop Asian Ginger Slaw, Drizzled with House-Made Pineapple Glaze 15.99

Boom Boom Shrimp

Fried Shrimp Tossed in Chef's Signature Sweet Thai Chili Sauce 13.99

Jumbo Shrimp Cocktail ☒

Served with Bloody Mary Cocktail Sauce 14.99

Soups

Lobster Bisque 8

Mushroom Brie 8

Soup of the Day 8

Salads

Add Chicken 6, Shrimp 7, Salmon 10, Steak 9

Steak Caesar Salad *

Romaine Lettuce Tossed with Caesar Dressing, Fresh Shaved Parmesan, Cherry Tomatoes, Pickled Onions, and Topped with Croutons and Tender Filet Medallions 21.99

Blueberry Citrus Salad ☒

Cherry Tomatoes, Cucumbers, Blueberries, Mandarin Oranges, and Mixed Greens Tossed in a Raspberry Vinaigrette, Topped with Creamy Goat Cheese Crumbles and Candied Pecans 15.99

Grilled Salmon Salad ☒

Grilled Salmon over Romaine Lettuce, Cherry Tomatoes, Red Onions, and Roasted Red Peppers, Tossed with Mediterranean Dressing, with Fresh Mint and Walnuts 21.99

Beet and Burrata Salad ☒

Beets, Imported Burrata Cheese, Mixed Greens, Mandarin Oranges, Red Onions, Cherry Tomatoes, and Toasted Marcona Almonds, Tossed in Truffle Honey Vinaigrette, Finished with a Balsamic Reduction 16.99

Cran-Apple Chicken Salad ☒

Fresh Apples, Dried Cranberries, Gorgonzola Cheese, and Mixed Greens, Tossed in Raspberry Vinaigrette, Topped with Toasted Walnuts and Tender Grilled Chicken 16.99

Legacy Chicken Salad ☒

A Scoop of Our Famous House-made Chicken Salad, Made with Pecans, Dried Cranberries and Celery, Served Over Romaine Lettuce, with Cherry Tomatoes and Cucumbers, Your Choice of Dressing 14.99

Garden Salad ☒

Cherry Tomatoes, Red Onion, and Cucumbers, Over a Bed of Mixed Greens, with Choice of Dressing 9.99

Pick Two

Choose Any Two Items From Below 13.99

Side Salads

House

Caesar

Potato Salad

Soups and Pasta

Lobster Bisque

Mushroom Brie

Soup of the Day

Macaroni and Cheese

Sandwiches

½ Chicken Salad
On Rye Bread

½ Tuna Salad

½ Classic Reuben

½ French Dip

Grilled Cheese
With Crispy Bacon, Asiago, and Boursin

☒ = Gluten Free

* CONSUMER ADVISORY: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

House Favorites

Maple Pecan Salmon

Fresh Salmon Baked with a Sweet Maple Glaze, Crusted with Crushed Pecans, Paired with Garlic Whipped Potatoes and Seasonal Vegetables 24.99

Fish and Chips

Yuengling Beer Battered Haddock, Served with House-made Tartar Sauce, Paired with Seasoned Fries and Coleslaw 22.99

Chicken Pot Pie

Slow-Simmered Chicken, Peas, Corn, Carrots, and Onions in a Creamy Sauce, Topped with Flaky Pastry Crust, Paired with Seasonal Vegetables 16.99

Red and White Chicken Parmesan

Breaded Chicken, Topped with Marinara Sauce and Melted Mozzarella Cheese, Paired with Linguini Alfredo 22.99

Coconut Curry Shrimp Bowl 🌶️

Shrimp with Onions and Peppers, Sautéed in Curry Coconut Sauce, Served over Steamed Herb Rice, Topped with Toasted Coconut 15.99

Root Beer BBQ Ribs

Half Rack of St. Louis Pork Ribs, Slow Smoked and Brushed with Root Beer BBQ Sauce, Served with Macaroni and Cheese and Cole Slaw 15.99

Flatbreads

Fig and Goat Cheese

Mozzarella Cheese, Dried Figs, and Goat Cheese, Drizzled with Balsamic Reduction 16.99

Chicken Florentine

Creamy Florentine Sauce Topped with Mozzarella, Grilled Chicken, Spinach and Cherry Tomatoes, Drizzled with Balsamic Glaze 14.99

Barbeque Brisket

Our Signature BBQ Sauce Topped with Mozzarella, Shredded BBQ Brisket, Cheddar Cheese, Fried Onions, and Bell Peppers 15.99

Burgers

*Paired with Choice of House Chips, Seasoned Fries, Potato Salad, or Cole Slaw
Gluten Free Bun +1.99*

Classic Burger *

USDA Prime Burger Topped with Lettuce, Tomato, Red Onion and Mayo, Served with Deli Pickle 14.99

Wagyu Burger *

Half Pound Wagyu Burger Topped with Smoked Gouda, Bacon Jam, Pickled Red Onion, Tomato, Mixed Greens, and Peppadew Aioli 19.99

Blackened Salmon Burger

Blackened Fresh Salmon Filet Topped with Caramelized Onions, Swiss Cheese, Dijon Mustard, Lettuce, Tomato 19.99

Maker's Mark Burger *

USDA Prime Burger Topped with Crispy Bacon, Melted Cheddar Cheese and Maker's Mark Bourbon Glaze, Piled High with Golden Onion Straws 14.99

Handhelds

*Paired with Choice of House Chips, Seasoned Fries, Potato Salad, or Cole Slaw
Gluten Free Bun +1.99*

Legacy Club

Oakwood Fire Grilled Chicken, Applewood Smoked Bacon and Swiss Cheese, Topped with Peppadew Aioli, Served on White Toast with a Deli Pickle 14.99

Famous French Dip

Shaved Beef, Topped with Swiss Cheese and Served on a Freshly Baked Hoagie Roll, Paired with Au Jus 15.99

Chicken Salad Croissant

House-made Chicken Salad, with Pecans, Dried Cranberries and Celery, on a Freshly Baked Croissant 13.99

Haddock Sandwich

Yuengling Beer Battered Haddock, Topped with Lettuce, Tomato, Onions and Cole Slaw, with Peppadew Aioli, on a Brioche Bun 15.99

Classic Reuben

Sliced Corned Beef, Thousand Island Dressing, Swiss Cheese and House-made Sauerkraut, Served Pressed, on Marbled Rye with a Deli Pickle 14.99

Fish Tacos

Two Yuengling Beer Battered White Fish Tacos, Topped with House-made Cole Slaw and House-made Chipotle Aioli, Wrapped in Soft Flour Tortillas 13.99

Chicken Parmesan Sandwich

Pan-fried Chicken, Topped with Marinara Sauce and Melted Mozzarella Cheese, Served on a Freshly Baked Hoagie Roll 14.99

Meatloaf Sandwich

Our House-made Veal and Pork Meatloaf, Served Open-Faced on Texas Toast, Drizzled with a Port Wine Reduction and Piled High with Fresh Fried Onion Straws 13.99

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