

LEGACY

restaurant

APPETIZERS

ASSORTED BRUSCHETTA

Marinated Tomatoes with basil and Buffalo Mozzarella, baked on Italian Focaccia. Roasted Mushroom and Parmesan Cheese Baked on Italian Focaccia. \$14

CANADIAN ANGUS MEATBALLS

Hand Rolled Ground Beef Braised in White Wine Tomato Basil Sauce. \$18

BLUE CRAB CAKE

Pan-seared Chunky Blue Crab mixed with a blend of Seasoning, Organic Greens, Corn Salsa and Chipotle Aioli. \$24

SAMBUCA FLAMBÉED WILD JUMBO SHRIMP

Sautéed in a Light Garlic Sambuca Cream Sauce. \$24

JUMBO SEA SCALLOPS PROVENCAL

Tomato White Wine Garlic Lemon Herb Butter. \$27

CHARCUTERIE BOARD

Assorted Italian Meats, Grilled Marinated Vegetables, Olives and Pickles with Pommery Mustard, Focaccia Crostini, Blue Cheese, Brie and Jams. For One \$20 To Share: \$35

GARDEN GREENS

MINT INFUSED COMPRESSED WATERMELON AND BABY SPINACH SALAD

Honey Roasted Nuts, Candied Ginger and Balsamic Dressing. \$17

BUFFALO MOZZARELLA CAPRESE

Heirloom Tomatoes, Arugula, Taggiasche Olives tossed in a Sherry Vinaigrette and Pine Nut Pesto. \$19

CLASSIC CAESAR SALAD

Crisp Romaine Hearts, Focaccia Croutons, Crispy Bacon and Parmigiano-Reggiano. \$17

FRESH HOMEMADE PASTA

LEMON RICOTTA GNOCCHI

Sautéed Double Smoked Bacon, Green Peppercorns, Alla Vodka Rose Sauce. \$34

BEEF STROGANOFF PAPPARDELLE

Sautéed Slivers of Beef Tenderloin, Grilled Red Onions and Portobello Mushrooms and a Red Wine Demi Cream Sauce. \$34

WILD MUSHROOM RISOTTO

Sautéed Wild Mushrooms and Heirloom Cherry Tomato finished with Parmigiano-Reggiano and White Truffle Oil. \$31

CHICKEN FETTUCCINI

Grilled Chicken Breast, Sundried Tomato, Roast Garlic Olive Oil Brodo and Pine nut Pesto. \$31

Please let us know if you have any special requests or allergy concerns

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ENTRÉES

ROASTED 14 OZ AUSTRALIAN RACK OF LAMB
Savory Dijon Garlic and Thyme Marinated, with
Shallot Balsamic Jus. \$52

PAN SEARED CHICKEN SUPREME
Stuffed with Lemon Herb Compound Butter.
Served with Truffled Chardonnay Pan Jus. \$29

**GRILLED 10 OZ USDA CERTIFIED STRIPLOIN
STEAK**
Served with Red Wine Sauce & Maître D'hôtel
Butter. \$48

**ROASTED HUDSON VALLEY MARGRET DUCK
BREAST**
Grand Marnier Jus and Mixed Berry Compote.
\$42

PAN-SEARED 16 OZ AAA CANADIAN RIBEYE
Sautéed Mushroom Medley and side of Brandy
Peppercorn Sauce. \$62

14 OZ WILD BOAR CHOP
Maple and Sage Glazed Wild Boar Chop with
Lingonberry Balsamic Jus. \$59

Accompanied by Chef's Daily Pick of Starch and Vegetables.

FROM THE SEA

**WILD JUMBO SHRIMP AND SEA SCALLOPS
SPAGHETTI**
Light Garlic White Wine Tomato Butter Sauce
with Mushrooms. \$39

GRILLED BAY OF FUNDY SALMON FILET
Served with Petit Pois Rice Pilaf, Wilted Spinach,
Corn Salsa and Lemon-Caper Olive Oil. \$39

**ALMOND AND PARMESAN CRUSTED CHILEAN
SEABASS**
Mini Red Potato, Asparagus, Heirloom Petit
Carrot, Cherry Tomatoes and Seafood Bisque
Butter Sauce. \$55

Please ask your server for our wine list or pairing suggestions.

Compliment your dining experience with one of our luscious desserts.