

SHAREABLE PLATES

PARMESAN TRUFFLE FRIES 10

CAJUN CRAWFISH QUESO 13
fried corn tortilla chips

CRAWFISH CORNBREAD SKILLET 14

SMOKED CHICKEN WINGS 15

CHARBROILED OYSTERS mkt
herb garlic butter, grilled bread

ONION RINGS 9

SPIN 'N ART DIP 14
house tortilla chips

JUMBO LUMP CRAB CAKE 18
house specialty

CHINATOWN SHRIMP TOSS 15
sriracha, toasted sesame

SMOKED SALMON DIP 12

SALADS

LK HOUSE SALAD 10
bacon, croutons, chopped egg, tomato

CLASSIC CAESAR 11
garlic croutons

ADD tuna, shrimp, chicken or fried oysters for 8

THE ULTIMATE WEDGE 14
bleu cheese crumble, croutons, red onions, bacon, tomatoes, smokey bacon ranch dressing

BUFFALO CHICKEN SALAD 15
honey tabasco sauce, egg bleu cheese crumble, croutons, smokey bacon ranch dressing

TUNA TANGO 18
avocado, mango, macadamia nuts, ginger & lime dressing

SOUPS

SOUP DU JOUR 9

CRAB & CORN BISQUE 10

SIMPLE PLATES

add a small house salad for 4

CHICKEN & WAFFLE 18
hickory bacon-studded, pepper jelly

CLASSIC CHICKEN PARMESAN 21
hand-breaded in italian-seasoned panko with melted cheese, red gravy over angel hair pasta

CREOLE BRICK CHICKEN 28
crispy and juicy baked herb chicken with au jus

FULL RACK OF BABY BACK RIBS 32
served with fries

WHO DAT! FRIED SEAFOOD PLATTER 36
a little of everything with fries and tartar

GRILLED GULF SHRIMP TACOS 21
avocado, mango, slaw, cilantro sour cream

SALT & PEPPER SALMON 28
wilted spinach

PASTA ACADIANA 24
crawfish & mushroom cream sauce with shrimp & crabmeat

TROUT AMANDINE 23
classic dish, grilled or fried

REDFISH ST CHARLES 32
asparagus, mushroom, garlic herb aioli

BUILD YOUR LEGACY | BURGER | 15

served with fries and dressed with mayo, tomato, lettuce, red onion & pickle

CHOOSE YOUR TOPPINGS:

ketchup - cheese - BBQ - mustard

EXTRA ADD-ONS: 2 EACH

*mushrooms - bleu cheese - caramelized onions
avocado - roasted peppers - fried egg - bacon*

DESSERTS

LEGACY LEMON ICEBOX PIE 10

IRON SKILLET APPLE PIE 10

BANANAS FOSTER BREAD PUDDING 10

LEGACY KITCHEN'S

STEAK + CHOP

*steaks seasoned and brushed with sizzling butter & parsley love, served with mashed potatoes or fries
add a small house salad for 4*

CENTER CUT TOP SIRLOIN (8 oz) 32

LK CENTER CUT FILET (8 oz) 46

DELMONICO RIBEYE (14 oz) 51

STEAK TIPS DIANE 28
seared tenderloin steak tips with sauce diane over smashed potatoes

COWBOY BONE-IN RIBEYE (22 oz) mkt

THE TOMAHAWK SERVES 2 mkt

PRIME DOUBLE-CUT PORK CHOP 26

STEAK FRITES 28
marinated 6oz steak, served sliced with house chimichurri, shoestring fries

LEGACY SURF AND TURF 40
center cut steak seared, accompanied by grilled jumbo shrimp

SAUCES :

hollandaise 4 - béarnaise 4 - peppercorn 5 - diane 5

OVER THE TOP :

*grilled jumbo shrimp 12 - crabmeat oscar-style 12
bleu cheese 6 - sautéed mushrooms 5
sauteéd crabmeat 12 - grilled onions 4*

WEDNESDAY STEAK NIGHT | 18.95

13 CLUB CENTER CUT STEAK (8 oz)

5pm - close | mashed potatoes, house salad

ON THE SIDE

FRENCH FRIES 8

MASHED POTATOES 8

CRISPY BRUSSELS *balsamic glaze* 12

CREAMED SPINACH 10

DAUPHINOIS POTATOES 10

LOADED BAKED POTATO 9

LK MAC N CHEESE *(must-have)* 13

ASPARAGUS 11

There may be a risk associated with consuming raw shellfish as is the case with other raw protein products. If you suffer from chronic illness of the liver, stomach or blood or have other immune disorders, you should eat these products fully cooked.

Notify us of any food allergies or dietary restrictions.

Let's LUNCH | DAILY 11-3:30

GARDEN DISTRICT CLUB 15
double-stacked + loaded, garlic & herb aioli

LEGACY STEAKHOUSE SANDWICH 16
nola's Philly-style on toasted po'boy bread

SHRIMP PO'BOY 18
fried or grilled

CRISPY BUFFALO CHICKEN 16
hot honey glaze, bleu cheese crumble, smokey bacon ranch slaw

WEEKDAY WESTBANK HOT PLATE SPECIALS - 11-3:30 -

MONDAY
**Red Beans & Rice +
Fried Pork Chop** 12^{.95}
popcorn rice

TUESDAY
Steak Street Tacos 13^{.95}
sautéed peppers and onions, house salsa, cilantro crema

WEDNESDAY
MawMaw Fried Chicken 15^{.95}
enough said!

THURSDAY
Chicken-Fried Steak 16^{.95}
white gravy, smashed potato

FRIDAY
Thin Fried Catfish 15^{.95}
fries and chef's tarter

CRAFTED COCKTAILS

BLUEBERRY PIMM'S 13
pimm's, lemon juice, simple, blueberries, cucumbers

HONEY OLD FASHIONED 13
jim beam bourbon, honey simple, house bitters, grilled orange wedge

BANANARAC SIDECAR 14
courvoisier, banana liqueur, lemon juice, simple, naranja

EL LEGADO 15
dictador rum, blackberry shrub, agave, blood oj, egg white

TWISTED PUNCH 13
bayou satsuma rum, malibu, pineapple, cranberry, oj

MEZCAL MARGARITA 15
del maguey vida mezcal, pineapple juice, grilled jalapeños, lime juice, egg white

GRETNA GINNY 14
hendrick's gin, st. germain, grapefruit juice, rosemary

HAPPY HOUR | DAILY 2:30 - 5:30 PM

Available at the Bar Only | No Substitutions - No Take Out

WELL COCKTAILS 5

SPECIALTY COCKTAILS 2 OFF

WINE 5

SELECT BOTTLED BEER & DRAFT 3

SEARED TUNA STACK 11

SMOKED CHICKEN WINGS 10

PARMESAN TRUFFLE FRIES 8

RIB SNACK + FRIES 10

THE SIMPLE BURGER 10

ONION RINGS 7

WINE LIST

SPARKLING AND CHAMPAGNE

Arte Latino Cava Brut | Spain 10/40

Avissi Prosecco | Veneto 11/43

Campo Viejo Cava Brut Rosé | Spain 16/60

Chandon Sparkling Rosé | Napa 75

Schramsberg Sparkling Blanc de Noirs | North Coast 85

CHARDONNAY

Backhouse | California 10/40

Fess Parker | Santa Barbara 13/54

Sonoma-Cutrer, Russian River | Sonoma 15/58

ROSÉ AND OTHER WHITES

Castello di Gabbiano Pinot Grigio | Italy 10/40

Emmolo Sauvignon Blanc | Napa 11/43

Matanzas Creek Sauvignon Blanc | Sonoma 13/54

Seaglass Riesling | Monterey 9/36

Jana Winery, Tickle Me Pink Rosé | California 10/40

CABERNET SAUVIGNON

Kenwood Vineyards | Monterey 11/43

Baptiste | Napa 15/58

Daou | Paso Robles 16/62

Frank Family | Napa 125

Caymus | Napa (1 ltr) 35/185

PINOT NOIR

La Crema | Monterey 13/50

Elouan | Oregon 15/58

Belle Glos Clark & Telephone | California 78

OTHER REDS

Crucillón Campo de Borja DO | Spain 11/42

Decoy Merlot | Napa Valley 15/58

Scott Harvey Zinfandel | Amador County 16/62

Stags' Leap Petite Syrah | Napa 85

Cultivar Bordeaux Blend | Napa 98

Tahuan Malbec | Argentina 13/54

Son of a Butcher Red Blend | Napa 16/60

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