

LEGACY

restaurant

APPETIZERS

FIOR DI LATTE CHEESE BRUSCHETTA

Marinated Tomatoes with basil, baked on Focaccia
\$11.95

CANADIAN ANGUS MEATBALLS

Hand Rolled Ground Beef Braised in White Wine
Tomato Basil Sauce. \$13.95

STEAMED PEI MUSSELS

Crispy Prosciutto White Wine Garlic Lemon
Butter Sauce. \$18.95

BLUE CRAB CAKE

Organic Greens, Corn Salsa and Chipotle Aioli.
\$19.95

FLAMBÉED WILD JUMBO SHRIMP

Sautéed in a Light Garlic Pernod Rosé Sauce.
\$21.95

WILD SEA SCALLOPS PROVENCAL

Tomato White Wine Garlic Lemon Herb Butter.
\$23.95

CHARCUTERIE BOARD

Prosciutto Di Parma, Bresaola and Genoa Salami,
Grilled Marinated Vegetables, Olives and Pickles
with Pommery Mustard, Focaccia Crostini,
Blue Benedict and Normandy Double Crème Brie
\$28.95

GARDEN GREENS

WATERMELON AND BABY SPINACH SALAD

Honey Roasted Nuts, Candied Ginger and
Orange Balsamic Dressing. \$14.95

BEET AND FETA SALAD

Baby Arugula, Pickled Red Onions, Walnuts
And Sherry Vinaigrette. \$14.95

LEGACY CAESAR SALAD

Romaine Hearts, Focaccia Croutons, Crispy Bacon
and Parmigiano-Reggiano. \$15.95

ORGANIC HOUSE SALAD

Mixed Greens, Julienne Vegetables, Olives and
Balsamic Vinaigrette. \$12.95

FRESH HOMEMADE PASTA

LEMON RICOTTA GNOCCHI

Double Smoked Bacon, Green Peppercorns,
Alla Vodka Rose Sauce. \$29.95

BROLO WINE BRAISED WILD BOAR PAPPARDELLE

Double Smoked Bacon, Porcini Mushrooms
Perl Onions and a Demi Cream Sauce. \$31.95

WILD MUSHROOM RISOTTO

Sautéed Wild Mushrooms and Heirloom Cherry
Tomato finished with Parmigiano-Reggiano and
White Truffle Oil. \$28.95

CHICKEN FETTUCINI

Applewood Smoked Chicken, Arugula and
Chardonnay Pine nut Pesto Cream. \$28.95

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

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ENTRÉES

PAN SEARED CHICKEN SUPREME

Stuffed with Lemon Herb Compound Butter.
Served with Truffled Pan Jus. \$28.95

ROASTED 14 OZ AUSTRALIAN RACK OF LAMB
Savory Dijon Garlic and Thyme Marinated, with
Shallot Balsamic Jus. \$49.95

ROASTED CANADIAN MARGRET DUCK BREAST

Grand Marnier Jus and Mixed Berry Compote.
\$39.95

GRILLED 7 OZ ALBERTA BISON STRIPLOIN STEAK
Mushroom Medley and Peppercorn sauce. \$52.95

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

LEGACY HOUSE CUT STEAKS

GRILLED 10 OZ USDA CERTIFIED ANGUS STRIPLOIN STEAK

Red Wine Sauce & Maître D'hôtel Butter.
\$44.95

PAN-SEARED 16 OZ AAA CANADIAN RIBEYE

Sautéed Mushroom Medley and side of
Brandy Peppercorn Sauce. \$58.95

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

FROM THE SEA

FETTUCCHINI WILD JUMBO SHRIMP AND SEA SCALLOPS

Flambéed in a Brandy Mushroom Bisque Sauce
\$38.95

GRILLED BAY OF FUNDY SALMON FILET

Served with Petit Pois Rice Pilaf, Wilted Spinach,
Corn Salsa and Lemon-Caper Olive Oil. \$34.95

ALMOND AND PARMESAN CHEESE CRUSTED CHILEAN SEABASS

Served with Petit Pois Rice Pilaf, Wilted Spinach,
Seafood Butter Sauce. \$49.95

SPAGHETTI PESCATORE

Wild Jumbo Shrimp, Sea Scallops, Squid and
Mussels Braised in a Light Garlic White Wine
Tomato Basil Sauce. \$42.95

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

Compliment your dining experience with one of our luscious desserts.