APPETIZERS

CHIPS & CRACK 11.95 III

House Made Chips | Smoked Onion Dip

CHEESE CURDS 11.95

Battered Cheese Curds | Baja Sauce

BUFFALO SHRIMP 18.95 FF-

Bleu Cheese Crumbles I Ranch

SWEET & SOUR BRUSSELS SPROUTS

11.95 GF



Lime Zest | Sriracha Dust | Honey Powder

BRUSCHETTA BURRATA

Grape Tomato | Garlic | Balsamic | Extra Virgin Olive Oil | Mozzarella Burrata | Crostini

Hcheny LUNCH MENU

815 Lunch

15% off Lunch Menu Tuesday - Friday 11:00 am - 2:00 pm Wine Down Wednesday

Select bottles of wine up to 30% off ask to see a bottle list

SOUP

LOBSTER BISQUE 14.95 Fresh Lobster | Cream | Sherry Pipette

CHILI DF JFFF 11.95 GF Beef I Chorizo I Pulled Pork Sour Cream | Onion | Cheddar

ENTRÉE SALADS

ADD GRILLED CHICKEN \$7, SHRIMP \$12, SALMON \$12, TUNA \$12, FILET \$15

LEGACY WEDGE 16.95 GFF



Iceberg | Roasted Tomatoes | Bacon | Onion Ring | Humboldt Fog Goat Cheese I House Bleu Cheese Dressing

CAESAR SALAD 13.95 III

Made-from-scratch Caesar Dressing 1 Romaine | Lemon | Parmesan Crisp | Shaved Grana Padano

ARUGULA SALAD 15.95 6

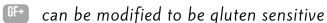


Arugula | Apple | Roasted Fennel | Candied Walnut | Goat Cheese | Port Soaked Berries | Lavender Honey Vinaigrette

ITALIAN CHOP 14.95 III



Pepperoncini | Egg | Parmesan | Mozzarella | Provolone | Iceberg | Red Wine Italian Vinaigrette





HANDHELDS

SERVED WITH HOUSE MADE CHIPS UPGRADE TO FRIES \$1.50, OR TOTS \$2.50

GRILLED CHICKEN CLUB 15.95 1

Sliced Grilled Chicken | Roasted Fennel Tomato | Arugula | Bacon | Apple | Truffle Aioli | Multigrain Bread

STEAK BAJA TACOS 21.95 GE

Skirt Steak | Baja Aioli | Slaw | Queso Fresco | Chimichurri | Flour Tortilla

FILET MIGNON SLIDERS 29.95

Three | Brioche Buns | Garlic Butter

TUNA TACOS 21.95 GF

Ahi Tuna Ceviche | Guacamole | Queso Fresco | Sriracha | Crispy Corn Tortilla

BUFFALO SHRIMP TACOS 21.95 [FF]

Buffalo Shrimp | Bleu Cheese | Slaw | Ranch | Soft Flour Tortillas

HOT CHICKEN 16.95

Crispy Fried Chicken | Creamy Buffalo Sauce | Slaw | Pickle | Brioche Bun

ENTRÉES & PASTAS

BANANA LEAF ROASTED SALMON 32.95

Ginger Lime Sweet Chili Glaze 1 Coconut Rice 1 Papaya Slaw 1 Cashews

SEARED AHI TUNA 29.95

Fried Rice | Edamame | Wasabi Aioli | Pickled Ginger

SEAFOOD RISOTTO 31.95 GF *Nut allergy

Lobster | Shrimp | Sherry | Peas | Mushrooms | Cream | Lobster Broth

VEGETABLE RISOTTO 21.95

Vegetable Stock | Mushrooms | Herb Roasted Tomato | Peas | Artichoke | Grana Padano | Sherry | Cream

MODIFIED VEGAN

PASTA FRESCO 22.95 GF+

San Marzano Tomato Sauce | Basil | Fresh Mozzarella | Campanelle Pasta

PASTA BURRATA BOLOGNESE 26.95

Short Rib and Pork Ragu | Mozzarella Burrata | Fresh Basil | Gemelli Pasta

PASTA ALLA SARDA 24.95 FF

Italian Sausage | Fresh Peas | Creamy Tomato Sauce | Aged Parmesan | Campanelle Pasta

CHICKEN BACON ALFREDO PASTA 26.95 6

Grilled Chicken | Bacon | Mushroom | White Wine | Cream Parmesan | Gemelli Pasta

