



**THE
LEGACY
DINER**

Sautéed Specialities

Complimentary Cup of Soup (or) Salad, Potato and Vegetable (or) a Side of Pasta.

FRANCAISE

Lemon Butter
White Wine Brodo

Chicken 17.29
Veal 18.79
Shrimp 19.29
Flounder 19.29

SCAMPI

Garlic Butter
White Wine Brodo

Chicken 17.29
Veal 18.79
Shrimp 19.29
Scallops 19.29

PICATTA

Lemon Caper Butter
White Wine Brodo

Chicken 17.29
Veal 18.79

MARSALA

Marsala Wine,
Mushrooms & Onions

Chicken 17.29
Veal 18.79

Oriental Stir-Fry Combinations

Tossed in Garden Vegetables and served over Rice (Complete).

Chicken 17.29 • Chicken & Shrimp 19.99 • Shrimp 19.99 • Shrimp & Scallops 21.29
Steak 19.99 • Steak & Shrimp 21.29

CHICKEN

Chicken Rollantini

Sautéed chicken breast, prosciutto di parma, grilled eggplant and mozzarella cheese rolled up and topped with a white wine pomodoro sauce 17.29

Chicken Agrafa

Sautéed chicken breast, prosciutto di parma, roasted red peppers and melted gorgonzola cheese, rolled up and nestled over a bed of fresh sautéed spinach and garlic then drizzled with a brandy balsamic glaze reduction 18.99

Chicken Scarpariello

Purdue roasted half chicken atop a bed of sautéed spinach and garlic complemented by Italian meatballs, red skin potatoes, done in a shallot, rosemary & marsala wine reduction 18.99

Chicken Parthenon

Sautéed chicken breast, shallots, garlic, cherry tomatoes, kalamata olives, mushrooms, baby spinach and feta cheese, done in a white wine light pomodoro sauce 17.29

Chicken Scampi Perfecto

Sautéed chicken breast, mushrooms and spinach done in a traditional garlic lemon butter sauce and topped with melted mozzarella sauce 17.29

Chicken Virgilio

Sautéed chicken breast, baby sausage, roasted red peppers and garlic done in a white wine rosemary reduction 17.29

Chicken a la Roma

Sautéed chicken breast, sun-dried tomatoes, bell peppers, garlic and broccoli, done in a white wine chicken brodo 17.29

VEAL

Veal Capri

Sautéed veal medallions, roasted red peppers, baby spinach and garlic in a white wine reduction 17.79

Veal Saltimbocca

Sautéed veal medallions, mushrooms and shallots, topped with prosciutto di parma and melted mozzarella cheese, done in a white wine reduction 18.79

SEAFOOD

Salmon Athena

Broiled salmon, topped with a sauté of garlic, scallions, shallots, baby spinach, artichokes & cherry tomatoes, done in a light white wine pomodoro sauce 21.29

Mussels Marinara

New Zealand mussels sautéed in garlic and scallions then tossed in a white wine pomodoro sauce. Served hot or sweet 18.99

Shrimp Vodka

Jumbo U12 size gulf shrimp tossed in a house-made prosciutto di parma infused vodka sauce 21.99

Seafood Fra Diavolo

Chopped clams, New Zealand mussels, shrimp and scallops tossed in a zesty marinara sauce 25.99

Legacy Scallops

Scallops sautéed in garlic and sun-dried tomatoes then topped with a white wine cream sauce 21.29

Black Sesame Salmon

Norwegian salmon crusted with black sesame seeds then topped with oriental stir-fry vegetables 21.29