



LUCILLE

AT DRURY LANE

DINNER

COLD APPETIZERS

Shrimp Cocktail (4) *	12
Burrata	8
<i>Roasted tomatoes, basil oil, vinaigrette</i>	
Charcuterie and Cheese	18
<i>For 2 people</i>	32
<i>For 4 people</i>	

HOT APPETIZERS

Crispy Fried Calamari	12
<i>With cherry peppers, Pomodoro sauce</i>	
Stuffed Mushrooms (5)	8
<i>With parmesan and borsin cheese</i>	
Grilled Brie	12

SOUPS / SALADS

Soup of the Day	4
White Bean Soup *	6
<i>With Italian sausage and escarole</i>	
Baked French Onion Soup	7
Classic Ceasar Salad	6
Chop Salad *	7
<i>Buttermilk ranch dressing</i>	
Bacon Spinach Salad *	7
<i>Egg, bacon, mushrooms, red onion, hot bacon dressing</i>	
Chop Salad as an Entrée*	12
<i>Add chicken</i>	3
<i>Add filet mignon</i>	5
<i>Add shrimp</i>	6

SHAREABLE SIDES

Truffle Macaroni & Cheese	6
Double Baked Potato	6
Lucille's Signature Roasted Shallot Mashed Potatoes *	5
Pomme Frites *	4
Roasted Wild Mushrooms *	6
Steamed or Grilled Asparagus *	7
Sautéed Broccoli *	6
Fried Brussell Sprouts *	6

ENTRÉES

Lucille's House Burger	15
<i>American cheese, house pickled red onions, dijonnaise, iceberg lettuce on brioche bun</i>	
Prime Rib of Beef Au Jus 16oz *	35
<i>Side of horseradish</i>	
Filet Mignon 8oz *	32
<i>Enjoy a sauce with your steak: béarnaise, bordelaise, green peppercorn, chimichurri</i>	
Seared Pork Tenderloin *	22
<i>Sweet potato puree, roasted Cipollini onions, dates, cherry demi glaze</i>	
Slow Roasted Chicken *	19
<i>Fingerling potatoes, roasted shallots</i>	

Grilled Duck Breast	26
<i>Citrus demi glaze, bulgar, arugula</i>	
Seared Jumbo Sea Scallops *	27
<i>Citrus beurre blanc, wilted spinach, leeks, prosciutto, orange zest</i>	
Grilled Salmon *	22
<i>Roasted lemon, black garlic, beurre blanc</i>	
Daily Fish Preparation	MP
<i>Please ask your server about today's special</i>	
Pappardelle Pasta	18
<i>Roasted mushrooms, cream sauce, fresh thyme, asiago cheese, lemon</i>	

* Gluten-free items