

LUNCH

COLD APPETIZERS

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

HOT APPETIZERS



Grilled Brie

SOUPS / SALADS

Soup of the Day

White Bean Soup * With Italian sausage and escarole	6
Baked French Onion Soup	7
Classic Ceasar Salad	6
Chopped Salad * Buttermilk ranch dressing	7
Roasted Pear Salad * Creamy bleu cheese, candied walnuts	7

SANDWICHES

Lucille's House Burger American cheese, house pickled red onions, dijonaisse, iceberg lettuce on brioche bun	13
Shaved Prime Rib French Dip	16
With provolone	12
Turkey Club	
Grilled Cheese and Tomato Soup	12

On Saturdays, from 3–5 pm, join us for our Afternoon Tea, featuring Pastries, Specialty Teas and a Glass of Champagne!

On Sundays, from 10:30 am-1 pm, our Champagne Brunch Offers Diners Decadent Cuisine, Lavish Desserts and of Course, Champagne!

Ask Your Server for More Details.

ENTRÉES -

Make Any Salad an Entrée * 12

12

Add chicken 3 Add filet mignon 5 Add shrimp 6

Pappardelle Pasta 14

Roasted mushrooms, cream sauce, fresh thyme, asiago cheese, lemon

Grilled Salmon * 19

Roasted lemon, black garlic, beurre blanc

Lemon-Thyme Grilled Chicken Paillard * 16

Kale, sugar snap peas, sweet corn, avocado, tomato and hearts of palm

Filet Mignon 6oz * 25

Enjoy a sauce with your steak: béarnaise, bordelaise, green peppercorn, chimichurri