



LUCILLE

LUNCH

COLD APPETIZERS

Duck Liver Mousse <i>Brandied Cherries, Crostini</i>	9
Shrimp Cocktail (4)*	12
Vegetarian Crostini (4) <i>Seasonal</i>	7
Burrata <i>Roasted Tomatoes, Basil Oil</i>	8
Charcuterie <i>A Sampling of Cured Meats and Cheese</i>	18

HOT APPETIZERS

Crispy Fried Calamari <i>With Cherry Peppers, Pomodoro Sauce</i>	10
Classic Escargot (6) <i>With Toasted Baguette</i>	12
Oysters Rockefeller (5)	12

SOUPS | SALADS

Soup of the Day	4
White Bean Soup* <i>With Italian Sausage and Escarole</i>	4
Baked French Onion Soup	6
Classic Caesar Salad	6
Chop Salad* <i>Buttermilk Ranch Dressing</i>	7
Roasted Pear Salad* <i>Cambozola Cheese, Candied Walnuts</i>	7

SANDWICHES

Lucille's House Burger <i>American Cheese, Pickles, Red Onions, Dijonnaise on Brioche Bun</i>	13
Shaved Prime Rib French Dip <i>With Provolone</i>	15
Turkey Club	12
Grilled Cheese and Tomato Soup	12

On Saturdays from 3 - 5pm, Join us for our Afternoon Tea, Featuring Pastries, Specialty Teas and a Glass of Champagne!

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

Ask Your Server for More Details.

ENTRÉES

Seared Tuna Niçoise Entrée Salad* 18

Chop Salad Entrée* 12
Add Chicken 3, Filet Mignon 5, Tuna 6, Shrimp 6

Classic Caesar Salad 12

Vegetable Linguine Pomodoro 14
Zucchini, Yellow Squash, Broccoli, Peas, Tomatoes, Basil, Pomodoro Sauce

Lemon-Thyme Grilled Chicken Paillard* 16
Kale, Sugar Snap Peas, Sweet Corn, Avocado, Tomato and Hearts of Palm

Filet Mignon 6oz.* 22
Enjoy a Sauce with your Steak: Bearnaise, Bordelaise, Green Peppercorn, Chimichurri

Grilled Salmon* 19
Roasted Lemon, Black Garlic Beurre Blanc

DESSERTS

Our Own Baked Fruit Cobbler 8
With Ice Cream

Premium Ice Creams and Sorbet* 6

Local Artisan Cheese Selection 10
Per guest

Additional Goods are Available from our Pastry Display

* Gluten Free