



LUCILLE

AT DRURY LANE

LUNCH

COLD APPETIZERS

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

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 Caesar Salad	6
Chop Salad *	7
<i>Buttermilk ranch dressing</i>	
Bacon Spinach Salad *	7
<i>Egg, bacon, mushrooms, red onion, hot bacon dressing</i>	

SANDWICHES

Lucille's House Burger	13
<i>American cheese, house pickled red onions, dijonnaise, iceberg lettuce on brioche bun</i>	
Shaved Prime Rib French Dip	16
<i>With provolone</i>	
Turkey Club	12
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

Bacon Spinach Salad Entrée * 12
Egg, bacon, mushrooms, red onion, hot bacon dressing

Chop Salad Entrée * 12
Add chicken 3
Add filet mignon 5
Add shrimp 6

Classic Caesar Salad 12

Grilled Salmon * 19
Roasted lemon, black garlic, beurre blanc

Pappardelle Pasta 14

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

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

* Gluten-free items