



LUCILLE

LUNCH

COLD APPETIZERS

- Truffled Deviled Eggs 13
Local organic free range eggs, Italian truffles
- Burrata 13
Roasted beets, roasted honey crisp apple, olive oil, 12-year-old balsamic

HOT APPETIZERS

- Crab Cakes 16
Lump crab meat, tomato beurre blanc, micro arugula
- Calamari 14
Calabrian chili aioli, marinara, lemon

SOUPS / SALADS

- French Onion Soup 10
- Lobster Bisque 11
Crème fraiche, Maine lobster claw
- Caesar Salad 8
House dressing, garlic crouton, shaved Parmesan
- House Salad* 6
Romaine, radicchio, grape tomato, English cucumber, red onion, Italian vinaigrette
- Wedge Salad* 9
Bacon, crumbled bleu, scallion, Stilton garlic dressing

SANDWICHES

- Lucille's House Burger 16
American cheese, house-pickled red onions, dijonnaise, iceberg lettuce on brioche bun
Add Impossible Patty (+5)
- Turkey Club 13
Add avocado (+2)
Add fried egg (+2)
- Grilled Chicken Sandwich 12
Bacon, lettuce, tomato, sweet tomato vinaigrette
- Grilled Cheese 12
Provolone, munster, cheddar, American, roasted tomato bisque

On Saturdays at 1:00 pm, join us for our Afternoon Tea featuring pastries, specialty teas, and a glass of champagne!

On Sundays from 10:30 am-1:00 pm, our Champagne Brunch offers diners decadent cuisine, lavish desserts, and of course, champagne!

Ask your server for more details.

ENTRÉES

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| <p>Filet Mignon 6oz* 25
<i>Mashed potatoes, chef's choice of vegetable</i></p> <p>Ora King Salmon 29
<i>Herbs d' Provence, roasted vegetable couscous, lemon beurre blanc</i></p> <p>Rigatoni Bolognese 18
<i>Braised veal and pork, shaved Parmesan</i></p> | <p>Make Any Salad an Entrée* 13
<i>Add chicken (+3)</i>
<i>Add filet mignon (+5)</i>
<i>Add shrimp (+6)</i></p> <p>Vegan Wellington 18
<i>Roasted red pepper coulis</i></p> <p>Slow Roasted Chicken* 18
<i>Fingerling potatoes, roasted shallots</i></p> |
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* Gluten-free items