



LUCILLE

AT DRURY LANE

DINNER

COLD APPETIZERS

Shrimp Cocktail (4) * 14

Charcuterie and Cheese 18

HOT APPETIZERS

Calamari Fritto Misto 13

Bacon Wrapped Dates * 14
A combination of chorizo stuffed dates and boursin cream cheese stuffed dates

Braised Pork Belly * 14
Caramelized baby carrots, peas, bourbon glaze

SOUPS / SALADS

Soup of the Day 4

White Bean Soup * 6
With Italian sausage and escarole

Classic Caesar Salad 6

Baked French Onion Soup 7

Chopped Salad * 7
Tarragon ranch

Roasted Peach and Kale Salad * 10
Feta cheese, crispy prosciutto, toasted almonds, citrus vinaigrette

SHAREABLE SIDES

Lucille's Signature Roasted Shallot Mashed Potatoes * 5

Truffle Macaroni & Cheese 6

Double Baked Potato 6

Steamed or Grilled Asparagus * 7

Sautéed Broccolini * 7

Fried Brussels Sprouts and Cauliflower with Bacon * 7

ENTRÉES

Make Any Salad an Entrée * 12
Add chicken 3
Add filet mignon 5
Add shrimp 6

Lucille's House Burger 15
American cheese, house pickled red onions, dijonnaise, iceberg lettuce on brioche bun

Risotto * 18
Butternut squash, fried sage, shaved Parmesan
Add pancetta 2

Shrimp and Grits 18
Cheese grits, bacon wrapped shrimp, corn relish, fried onions

Slow Roasted Chicken * 19
Fingerling potatoes, roasted shallots

Grilled Salmon * 22
Watercress, grilled lemon, white balsamic ginger glaze

Seared Jumbo Sea Scallops * 28
Wilted arugula, caramelized leeks, crispy pancetta, cream sauce

Cilantro Pesto Pork Tenderloin * 28
Summer succotash

Adobo Flank Steak * 28
Grilled asparagus, mango relish, adobo sauce

Filet Mignon 8oz * 32
Enjoy a sauce with your steak: béarnaise, bordelaise, green peppercorn, chimichurri

Prime Rib of Beef Au Jus 16oz * 36
Side of horseradish cream

Daily Fish Preparation MP
Please ask your server about today's special

* Gluten-free items