



LUCILLE

AT DRURY LANE

DINNER

COLD APPETIZERS

Shrimp Cocktail (4) * 14

Charcuterie and Cheese 18

HOT APPETIZERS

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

Crispy Fried Calamari 12
With cherry peppers, pomodoro sauce

Seared Pork Belly * 14
Fig and golden raisin glaze

Artichoke Fondue 12

SOUPS / SALADS

Soup of the Day 4

White Bean Soup * 6
With Italian sausage and escarole

Baked French Onion Soup 7

Classic Caesar Salad 6

Watermelon Arugula Salad * 10
Feta and balsamic dressing

Chopped Salad * 7
Tarragon ranch

SHAREABLE SIDES

Truffle Macaroni & Cheese 6

Double Baked Potato 6

Lucille's Signature Roasted Shallot Mashed Potatoes * 5

Steamed or Grilled Asparagus * 7

Sautéed Broccoli * 6

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

Spring Risotto * 18
Parmesan cheese, lemon zest, radish, peas, white wine

Slow Roasted Chicken * 19
Fingerling potatoes, roasted shallots

Grilled Pork Tenderloin * 28
Shiitake mushrooms, braised leeks, fig chutney

Grilled Salmon * 22
Roasted shallots, black garlic, beurre blanc

Rack of Lamb 30
Root vegetables and celery purée

Seared Jumbo Sea Scallops * 27
Wilted arugula, leeks, pancetta jam, white wine cream sauce

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

Prime Rib of Beef Au Jus 16oz * 35
Side of horseradish

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

* Gluten-free items