



# LUCILLE

AT DRURY LANE

## DINNER

### COLD APPETIZERS

Shrimp Cocktail (4) \* 14

Charcuterie and Cheese 18

### HOT APPETIZERS

Fried Oysters 12  
*Spicy aioli, shredded lettuce*

Fritto Misto Calamari 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*

Watermelon Arugula Salad \* 10  
*Feta and balsamic dressing*

### 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*

Summer Risotto 18  
*Sweet corn, baby heirloom tomatoes, red radish, shaved Parmesan*

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 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*

Grilled Veal Chop 10 oz \* 35  
*Citrus herb juice, watermelon radish, watercress*

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

\* Gluten-free items