



LUCILLE

AT DRURY LANE

LUNCH

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

SANDWICHES

Pear and Brie Grilled Cheese and French Fries 12

Turkey Club 13

Lucille's House Burger 13
American cheese, house pickled red onions, dijonnaise, iceberg lettuce on brioche bun

Shaved Prime Rib French Dip 16
With provolone

On Saturdays at 3:00 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

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

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

Prosciutto Wrapped Chicken 18
Stuffed with Boursin cheese, tomato confit, mustard butter sauce, arugula

Grilled Salmon * 19
Watercress, grilled lemon, white balsamic ginger glaze

Filet Mignon 6oz * 25
Enjoy a sauce with your steak: béarnaise, bordelaise green peppercorn, chimichurri

* Gluten-free items