



# LUCILLE

AT DRURY LANE

## DINNER

### COLD APPETIZERS

Shrimp Cocktail (4) *	14
Charcuterie and Cheese	18

### HOT APPETIZERS

Bacon Wrapped Dates *	14
<i>A combination of chorizo stuffed dates and boursin cream cheese stuffed dates</i>	
Crispy Fried Calamari	12
<i>With cherry peppers, pomodoro sauce</i>	
Seared Pork Belly *	14
<i>Fig and golden raisin glaze</i>	
Artichoke Fondue	12

### SOUPS / SALADS

Soup of the Day	4
White Bean Soup *	6
<i>With Italian sausage and escarole</i>	
Baked French Onion Soup	7
Classic Caesar Salad	6
Watermelon Arugula Salad *	10
<i>Feta and balsamic dressing</i>	
Chopped Salad *	7
<i>Tarragon ranch</i>	

### 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
<i>Add chicken</i>	3
<i>Add filet mignon</i>	5
<i>Add shrimp</i>	6

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

Spring Risotto *	18
<i>Parmesan cheese, lemon zest, radish, peas, white wine</i>	

Slow Roasted Chicken *	19
<i>Fingerling potatoes, roasted shallots</i>	

Grilled Pork Tenderloin *	28
<i>Shiitake mushrooms, braised leeks, fig chutney</i>	

Grilled Salmon *	22
<i>Roasted shallots, black garlic, beurre blanc</i>	

Rack of Lamb	30
<i>Root vegetables and celery purée</i>	

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

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

Prime Rib of Beef Au Jus 16oz *	35
<i>Side of horseradish</i>	

Daily Fish Preparation	MP
<i>Please ask your server about today's special</i>	

\* Gluten-free items