



LUCILLE

AT DRURY LANE

LUNCH

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

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

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

- 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