



LUCILLE

LUNCH

COLD APPETIZERS

Shrimp Cocktail (4) *	14
Charcuterie and Cheese	18

HOT APPETIZERS

Arancini <i>House-made Italian sausage, marinara, shaved Grana Padona</i>	13
Fritto Misto <i>Shrimp, calamari, clams</i>	17
Purple Haze Stuffed Dates <i>Bacon, aged balsamic, micro arugula</i>	12

SOUPS / SALADS

Soup of the Day	4
French Onion Soup	10
White Bean Soup * <i>With Italian sausage and escarole</i>	6
Roasted Apple Salad <i>Mixed greens, purple haze, candied walnuts, honey orange vinaigrette</i>	10
Chopped Salad * <i>Tarragon ranch</i>	7
Caesar Salad <i>Shaved Grana Padona, brioche crouton, house-made dressing</i>	8

SANDWICHES

Lucille's House Burger <i>American cheese, house pickled red onions, dijonaise, iceberg lettuce on brioche bun</i>	13
Turkey Club <i>Add avocado (+\$2) Add fried egg (+\$2)</i>	13
Shaved Prime Rib French Dip <i>Caramelized onions, Gruyere, beef jus</i>	15
The Grilled Cheese <i>Provolone, munster, cheddar, American, roasted tomato bisque</i>	12

On Saturdays at 1:00 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

Filet Mignon 6oz * 25 <i>Grilled asparagus, Lyonnaise potato, bordelaise</i>	Rigatoni Bolognese 22 <i>Braised veal and pork, shaved Parmesan</i>
Ora King Salmon 32 <i>Vegetable lo mein, organic soy beurre blanc, snow pea salad</i>	Make Any Salad an Entrée * 13 <i>Add chicken 3 Add filet mignon 5 Add shrimp 6</i>
Chicken Paillard 20 <i>Tomato confit, arugula salad, extra virgin olive oil</i>	Roasted Butternut Squash Orecchiette 18 <i>Grated Parmesan cheese, buerre noisette, arugula</i>

* Gluten-free items