



LUCILLE

DINNER

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

SHAREABLE SIDES

Truffle Macaroni & Cheese	9
Grilled Asparagus *	7
Double Baked Potato	6
Roasted Brussels Sprouts and Cauliflower * <i>Bacon lardon, bacon vinaigrette</i>	7

ENTRÉES

Prime Rib with Beef Jus 12 oz 32 16 oz 42	Pork Chop 28 <i>Snake bean, cheddar grits, sorghum demi-glace</i>
Sea Scallops 24 <i>Roasted vegetable quinoa, pea puree, shaved asparagus salad</i>	Ora King Salmon 38 <i>Vegetable lo mein, organic soy beurre blanc, snow pea salad</i>
Lucille's House Burger 15 <i>American cheese, house pickled red onions, dijonnaise, iceberg lettuce on brioche bun</i>	Slow Roasted Chicken * 19 <i>Fingerling potatoes, roasted shallots</i>
Roasted Butternut Squash Orecchiette 18 <i>Grated Parmesan cheese, buerre noisette, arugula</i>	Rigatoni Bolognese 22 <i>Braised veal and pork, shaved Parmesan</i>
Filet Mignon 6oz * 34 <i>Grilled asparagus, Lyonnaise potato, bordelaise</i>	Make Any Salad an Entrée * 13 <i>Add chicken 3</i> <i>Add filet mignon 5</i> <i>Add shrimp 6</i>

* Gluten-free items