



LUCILLE

LUNCH

COLD APPETIZERS

Shrimp Cocktail (4) *	14
Charcuterie and Cheese	18

HOT APPETIZERS

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

SOUPS / SALADS

Soup of the Day	4
White Bean Soup *	6
<i>With Italian sausage and escarole</i>	
Chopped Salad *	7
<i>Tarragon ranch</i>	
Caesar Salad	8
<i>Shaved Grana Padona, brioche crouton, house made dressing</i>	
Summer Salad	12
<i>Cherries, peaches, kiwi, strawberries, baby arugula, baby kale, toasted pistachios, guava vinaigrette</i>	
Chilled Sweet Corn Soup	13
<i>Garlic custard, prawn salad</i>	

SANDWICHES

The Grilled Cheese	10
<i>Cheddar macaroni and cheese, aged cheddar, brioche</i>	
Turkey Club	13
Lucille's House Burger	13
<i>American cheese, house pickled red onions, dijonaise, iceberg lettuce on brioche bun</i>	
Shaved Prime Rib French Dip	15
<i>Caramelized onions, Gruyere, beef jus</i>	

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

Make Any Salad an Entrée *	13
<i>Add chicken 3</i>	
<i>Add filet mignon 5</i>	
<i>Add shrimp 6</i>	

English Pea and Carrot Risotto	18
<i>Shaved Romano, micro arugula</i>	

Chicken Paillard	20
<i>Tomato confit, arugula salad, extra virgin olive oil</i>	

Rigatoni Bolognese	22
<i>Braised veal and pork, shaved Parmesan</i>	

Ora King Salmon	29
<i>Organic white soy beurre blanc, snow pea salad</i>	

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

* Gluten-free items