



LUCILLE

AT DRURY LANE

DINNER

COLD APPETIZERS

Shrimp Cocktail (4) *	14
Charcuterie and Cheese	18

HOT APPETIZERS

Calamari Fritto Misto	13
Bacon Wrapped Dates *	14
<i>A combination of chorizo stuffed dates and boursin cream cheese stuffed dates</i>	
Braised Pork Belly *	14
<i>Caramelized baby carrots, peas, bourbon glaze</i>	

SOUPS / SALADS

Soup of the Day	4
White Bean Soup *	6
<i>With Italian sausage and escarole</i>	
Classic Caesar Salad	6
Baked French Onion Soup	7
Chopped Salad *	7
<i>Tarragon ranch</i>	
Kale and Arugula Salad *	10
<i>Roasted pear, pomegranate seeds, goat cheese</i>	

SHAREABLE SIDES

Lucille's Signature Roasted Shallot Mashed Potatoes *	5
Truffle Macaroni & Cheese	6
Double Baked Potato	6
Steamed or Grilled Asparagus *	7
Sautéed Broccolini *	7
Fried Brussels Sprouts and Cauliflower with Bacon *	7

ENTRÉES

Make Any Salad an Entrée *	12
<i>Add chicken 3</i>	
<i>Add filet mignon 5</i>	
<i>Add shrimp 6</i>	

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

Risotto *	18
<i>Butternut squash, fried sage, shaved Parmesan</i>	
<i>Add pancetta 2</i>	

Shrimp and Grits	18
<i>Cheese grits, bacon wrapped shrimp, corn relish, fried onions</i>	

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

Grilled Salmon *	22
<i>Watercress, grilled lemon, white balsamic ginger glaze</i>	

Seared Jumbo Sea Scallops *	28
<i>Wilted arugula, caramelized leeks, crispy pancetta, cream sauce</i>	

Pepper Crusted Flank Steak	30
<i>Grilled asparagus, Gorgonzola cream sauce</i>	

Pork Chop 10 oz *	30
<i>Apple demi glaze</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 *	40
<i>Side of horseradish cream</i>	

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

* Gluten-free items