



LUCILLE

DINNER

COLD APPETIZERS

Shrimp Cocktail (4) * 14
 Charcuterie and Cheese 18

HOT APPETIZERS

Purple Haze Stuffed Dates 12
Aged balsamic, micro arugula

Arancini 13
House made Italian sausage, marinara, shaved Grana Padona

Fritto Misto 17
Shrimp, calamari, clams

SOUPS / SALADS

Soup of the Day 4

White Bean Soup * 6
With Italian sausage and escarole

Chopped Salad * 7
Tarragon ranch

Caesar Salad 8
Shaved Grana Padona, brioche crouton, house made dressing

Summer Salad 12
Cherries, peaches, kiwi, strawberries, baby arugula, baby kale, toasted pistachios, guava vinaigrette

Chilled Sweet Corn Soup 13
Garlic custard, prawn salad

SHAREABLE SIDES

Lucille's Signature Roasted Shallot Mashed Potatoes * 5

Double Baked Potato 6

Steamed or Grilled Asparagus * 7

Sautéed Broccolini * 7

Roasted Brussels Sprouts and Cauliflower * 7
Bacon lardon, bacon vinaigrette

Truffle Macaroni & Cheese 9

ENTRÉES

Make Any Salad an Entrée * 13
Add chicken ... 3 filet mignon ... 5 shrimp ... 6

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

English Pea and Carrot Risotto 18
Shaved Romano, micro arugula

Slow Roasted Chicken * 19
Fingerling potatoes, roasted shallots

Rigatoni Bolognese 22
Braised veal and pork, shaved Parmesan

Jumbo Sea Scallops 24
English pea purée, shaved asparagus, micro arugula

Steak Frites 28
Culotte, fries, long beans, merlot butter

Ora King Salmon 29
Organic white soy beurre blanc, snow pea salad

Filet Mignon 8oz * 32
Enjoy a sauce with your steak: béarnaise, bordelaise, green peppercorn, chimichurri

Smoked Berkshire Pork Chop 34
Heritage local pork, long beans, black strap demi glaze

Daily Fish Preparation MKT
Please ask your server about today's special

* Gluten-free items