



# LUCILLE

## LUNCH

### COLD APPETIZERS



- Truffled Deviled Eggs \* 13  
*Local organic free range eggs, Italian truffles*
- Burrata \* 13  
*Roasted beets, roasted honey crisp apple, olive oil, 12-year-old balsamic*

### HOT APPETIZERS



- Crab Cakes 16  
*Lump crab meat, tomato beurre blanc, micro arugula*
- Calamari 14  
*Calabrian chili aioli, marinara, lemon*

### SOUPS / SALADS



- French Onion Soup 10
- Lobster Bisque \* 11  
*Crème fraiche, Maine lobster claw*
- Caesar Salad 8  
*House dressing, garlic crouton, shaved Parmesan*
- House Salad \* 6  
*Romaine, radicchio, grape tomato, English cucumber, red onion, Italian vinaigrette*
- Wedge Salad \* 9  
*Bacon, crumbled bleu, scallion, Stilton garlic dressing*

### SANDWICHES



- Lucille's House Burger 16  
*American cheese, house-pickled red onions, dijonnaise, iceberg lettuce on brioche bun*  
*Add Impossible Patty (+5)*
- Turkey Club 13  
*Add avocado (+2)*  
*Add fried egg (+2)*
- Grilled Chicken Sandwich 12  
*Bacon, lettuce, tomato, sweet tomato vinaigrette*
- Grilled Cheese 12  
*Provolone, munster, cheddar, American, roasted tomato bisque*

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-1:00 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  
*Mashed potatoes, chef's choice of vegetable*

Ora King Salmon 29  
*Herbs d' Provence, roasted vegetable couscous, lemon beurre blanc*

Rigatoni Bolognese 18  
*Braised veal and pork, shaved Parmesan*

Make Any Salad an Entrée \* 13  
*Add chicken (+3)*  
*Add filet mignon (+5)*  
*Add shrimp (+6)*

Vegan Wellington 18  
*Roasted red pepper coulis*

Slow Roasted Chicken \* 18  
*Fingerling potatoes, roasted shallots*

\* Gluten-free items