



# LUCILLE DINNER MENU

## 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*

Shrimp Cocktail 18  
*Cocktail sauce, lemon*

## HOT APPETIZERS

Crab Cakes 16  
*Lump crab meat, tomato beurre blanc, micro arugula*

Calamari 14  
*Calabrian chili aioli, marinara, lemon*

Grilled Beef Tenderloin 13  
*Crisped pickled shallots, creamed goat cheese*

## 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*

## ENTRÉES

Prime Rib\* 32  
*Herb jus, horseradish sauce*

Lucille's House Burger 16  
*American cheese, house-pickled red onions, dijonnaise, iceberg lettuce on brioche bun*  
*Add Impossible Patty (+5)*

Filet Mignon 8oz\* 38  
*Cabernet reduction*

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

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

Vegan Wellington 18  
*Roasted red pepper coulis*

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

Halibut DeJoghne 27  
*Garlic and herb crust, grilled asparagus, mashed potato, tomato beurre blanc*

## SHAREABLE SIDES

Roasted Garlic Creamed Spinach\* 6

Double Baked Potato\* 6

Roasted Brussel Sprouts  
with Bacon Vinaigrette\* 6

Macaroni and Cheese 6  
*Four cheese, cheddar crumb*

Fries with Fresh Herb Aioli 6

Mashed Potatoes\* 6

\* Gluten-free items