



LUCILLE

SATURDAY LUNCHEON

\$40 per Guest

Unlimited Mimosas, Bellinis and Bloody Marys Available for \$15 per Adult

SHAREABLES

Breakfast Board (+\$16) (V)

Seasonal Scones, Pastries, Fresh Fruit, Breads
Served with Butter, Assorted Jams, Clotted Cream

Blueberry Pancake Bites (+\$15) (V)

Ten Pancake Bites, Served with Maple Syrup, Whipped Cream

French Toast Sticks (+\$12) (V)

Cinnamon Dusted, Served with Maple Syrup,
Chocolate Sauce and Jam

Soup of the Day (VG)

Golden Gem Salad (V)

Gem Lettuce, Arugula, Honey-Roasted Golden
Beets, Watermelon Radish, Goat Cheese, Pepitas,
Citrus-Champagne Vinaigrette

Eggs Benedict

English Muffin, Hollandaise, Choice of
Canadian Bacon, Short Rib, Smoked Salmon,
Served with Fresh Fruit or Breakfast Potatoes

Lucille Burger

Double Patty, Dijonaise, Pickles, Onions, American Cheese,
Brioche Bun, or try our **Veggie Burger** made with Beets,
Mushrooms, Oats, Walnuts, Quinoa (Vegan Toppings Available)

Omelette (GF)

Tomatoes, Spinach, Green Peppers, Jalapeños,
Green Onions, Mushrooms, Asparagus, Cheddar, Feta,
Pepper Jack, Bacon, Chorizo, Ham, Salsa, Sour Cream
Served with Fresh Fruit, or Breakfast Potatoes

Kale Salad (VG)

Shaved Parmesan, Lemon Vinaigrette,
Choice of Fried Egg, Chicken or Salmon

Spinach and Cheddar Hash (+15) (V) (GF)

Cast Iron Cooked Hash, Scrambled with Three Farm Eggs,
Fresh Spinach and Two-Year Aged Cheddar with
House Hot Sauce and a Rosemary Garnish

Spinach Dip (+\$15) (V)

Garlic Parmesan Crumble, Bagel Chips

Mini Sausage Rolls (+\$18)

Puff Pastry, Sausage, Served with Maple Syrup, Hot Honey

STARTER

Vanilla Chia Pudding (V)

Fresh Mango, Toasted Coconut, Dark Chocolate Shavings

Fresh Fruit Yogurt Parfaits (V)

Fresh Mango, Raspberries, Blueberries, Vanilla Greek
Yogurt, Vanilla Granola

MAIN

Protein Bowl (V) (GF) (DF)

Quinoa, Basmati Rice, Avocado, Brussel Sprouts, Sweet Potatoes,
Green Onion, Roasted Cashews, Edamame, Sesame Seeds,
Sesame Sauce, Ponzu Sauce, Choice of Chicken, Shrimp, or Tofu

Oven-Roasted Turkey

Carved White Meat, House-Made Cranberry Sauce, Orange Zest,
Gravy, Choice of Fresh Fruit, Whipped Potatoes, or French Fries

BLT

Toasted Brioche Bread, Bibb Lettuce, Applewood Smoked Bacon,
Balsamic-Marinaded Roma Tomatoes, White Cheddar, Fried Egg,
Choice of French Fries, Breakfast Potatoes or Seasonal Fruit

Steak & Eggs (+\$15) (GF) (DF)

Sliced Strip Loin, Eggs any Style,
Choice of Fresh Fruit or Breakfast Potatoes

DESSERT

Ice Cream Cart with Drury Lane Gelato | Banana Cream Cake (\$7) | Eton Mess (\$7)

DF - Dairy Free

GF - Gluten Free

V - Vegetarian

VG - Vegan