



LUCILLE

PRIX FIXE LUNCH

\$40 per Guest

STARTERS

Soup of the Day (V)

Caesar Salad (V)

Hearts of Romaine, Herb Croutons,
Shaved Parmesan,
House-Made Dressing

French Onion

Caramelized Onions, Beef Stock, Brandy, Gruyere

Stilton and Pear (V)

Artisanal Mixed Greens,
Stilton Blue Cheese, Poached Pear, Walnuts

MAINS

Kale Salad

Shaved Kale, Parmesan, Pinenuts,
Dried Cherries, Grilled Sirloin, Salmon, or Chicken

Lucille Burger

Double Patty, Dijonaise, Pickles, Onions, American
Cheese, Brioche Bun, French Fries, or try our **Housemade
Veggie Burger** made with Beets, Oats, and Quinoa

Fish and Chips

Golden-Battered Mahi-Mahi, French Fries,
Mushrooms and Peas, Jicama Slaw, Malt Vinegar

BLT

Brioche, Bibb Lettuce, Applewood Smoked Bacon,
Balsamic-Marinaded Roma Tomatoes,
White Cheddar, Fried Egg, French Fries

Cacio e Pepe (V)

Bucatini, Tellicherry Pepper, Pecorino Romano

Protein Bowl (V) (DF) (GF)

Quinoa, Basmati Rice, Avocado, Brussel Sprouts,
Sweet Potato, 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,
Whipped Potatoes, Broccoli, Gravy

Filet Trio

Three Petite Filet Mignon, Horseradish,
Bleu Cheese, Parmesan,
Mashed Potatoes, Broccoli

DESSERT

Ice Cream Trolley

DF - Dairy Free

GF - Gluten Free

V - Vegetarian

VG - Vegan