



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

Beet and Citrus-Infused Chèvre Salad (V)

Roasted Beets, Persimmons, Chèvre,
Orange and Almonds

MAINS

Kale Salad

Thinly Shaved Kale, Parmesan, Lemon
Vinaigrette, choice of Sirloin, Chicken or Salmon

Quinoa Stir Fry (VG)

Quinoa, Cremini Mushrooms, Brussel Sprouts,
Green Onion, Snow Peas, Red Peppers, Sesame Seeds,
Sesame Sauce and Ponzu Sauce
Choice of Chicken, Salmon or Tofu

Chef's Pasta of the Day

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

BLT-E

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

Rainbow Trout

Pan-seared Rainbow Trout,
Creamed Corn Purée and Sauteed Swiss Chard

Chicken Neopolitan

Breaded Chicken, Parmesan, Heirloom Tomato Sauce
and Red Skin Mashed Potatoes

Filet Trio

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

DESSERT

Ice Cream Trolley

DF - Dairy Free

GF - Gluten Free

V - Vegetarian

VG - Vegan