LUCILLE

ALL DAY MENU

THE LUCILLE PRIX FIXE

$50 | Includes one seasonal soup or salad, one main course and one dessert.

FIRST COURSE
Seasonal Soup, French Onion Soup
or Chopped Caesar Salad

MAIN COURSE
Lake Whitefish, Cheeseburger
Roasted Chicken, Rigatoni

DESSERT
Vanilla Bean Cheesecake
Gluten-Free Chocolate Torte

SHAREABLES

Baked Goat Cheese ... 18
Country red sauce, fine herbs, crushed red pepper, toasted baguette

Chilled Shrimp Cocktail ... 26
Cocktail sauce, Dijonnaise, horseradish, lemon

Lump Crab Cakes ... 27
Preserved lemon remoulade, fresh herbs, grilled lemon

Pigs in a Blanket ... 18
Golden pastry, spicy brown mustard

Roasted Bone Marrow ... 20
Caramelized onion jam, toasted country bread

SOUPS | SALADS

Seasonal Soup ... 12
Chef's market-inspired preparation

French Onion Soup ... 13
Slow-caramelized onions, rich beef broth,
toasted country bread, Gruyère and Parmesan

Chopped Caesar Salad ... 16
Chopped Romaine, Parmesan, country bread
croutons, house-made Caesar dressing

Classic Wedge Salad ... 14
Iceberg, bacon, tomato, red onion, blue cheese dressing

SANDWICHES

The Club · 22
Turkey, bacon, cheddar cheese, tomato, Bibb lettuce,
avocado, sun-dried tomato aioli, French fries

Lucille Cheeseburger · 25
Double beef patty, American cheese,
pickles, onions, Dijonnaise, brioche, French fries

Shaved Ribeye Dip · 28
Ribeye, Emmentaler, caramelized onions,
buttered baguette, au jus, French fries

ENTRÉES

Roasted Chicken ... 33
All natural, herb-roasted half chicken from Harrison's Poultry, chicken jus

Pan-Roasted Lake Whitefish ... 34
Great Lakes whitefish, roasted tomatoes, lemon-caper brown butter

Rigatoni with Country Sauce ... 30
Our signature country sauce

Citrus-Seared Faroe Island Salmon* ... 44
Citrus beurre blanc, charred lemon, fresh herbs

6 oz. USDA Prime Filet Mignon* ... 62
Center-cut, exceptionally tender

12 oz. USDA Prime Ribeye* ... 73
Boneless, richly marbled

Steakhouse Sauces: Your choice of Béarnaise, Chimichurri or Peppercorn

ACCOMPANIMENTS

Mashed Potatoes · 12
Whipped butter, sea salt

French Fries · 11
Sea salt

Elote-Style Corn · 15
Chile-lime crema, cilantro

Charred Broccolini · 13
Sautéed garlic, fresh lemon

Sugar Snap Peas · 13
Brown butter, chili flakes

White Cheddar Mac & Cheese · 14
Aged white cheddar

Brown Butter-Glazed Carrots · 13
Fresh thyme, sea salt

Roasted Wild Mushrooms · 14
Garlic, herbes de Provence

DESSERTS

Lucille Ice Cream Cart · 14
Brownie sundae, classic sundae or
Wisconsin fire-brewed soda float
Floats: Root Beer, Orange Cream, Green River

Vanilla Bean Cheesecake · 14
Michigan Cherry compote

Boston Cream Pie · 15
Vanilla custard and chocolate ganache

Gluten-Free Chocolate Torte · 15
Huckleberry coulis

**Items may be cooked to order. Consuming raw or undercooked foods may increase the risk of foodborne illness.*