LUNCH



MENU

Spinach and Cheese Dip Served with crispy tortilla chips 13.49

Sweet Potato Sticks
With mesquite ranch and marshmallow sauce for dipping 10.49

Boneless Buffalo Chicken TendersBreaded chicken tenders tossed in homemade buffalo wing sauce with bleu cheese dipping sauce 12.49

Homemade Potato Skins

Topped with applewood bacon, cheddar cheese and scallions served with sour cream 10.49

Pulled Pork Potato Skins

Topped with our slow roasted pulled pork, cheddar cheese, and scallions served with sour cream 11.49

Classic Chicken Noodle Cup 4.49 Bowl 6.49

Homemade Black Angus Sirloin Chili (gf – order no tortillas) All the way with shredded cheddar, scallions and tortilla chips Cup 5.49 Bowl 7.49

Lucille's Famous Tomato Bleu Cheese Soup Amazing!! Cup 4.49 Bowl 6.49

Homemade Salad Dressings • Extra Dressing .50¢ each

Add to any Salad:
Grilled Portobello Mushroom 4.00 • Grilled or Blackened Chicken 5.00 • Crispy Chicken 5.00
• Fresh Turkey 5.00 • Scoop of Tuna Salad 5.00 • Grilled or Blackened Shrimp 8.00 •
• Grilled or Blackened Mahi Market Price

Ray Ray's Soup of the Day Cup 5.49 Bowl 7.49

Old Fashioned Onion Rings Crispy breaded large rings with Lucille's special dipping sauce 11.49

gf Black and Bleu Shrimp
Five jumbo shrimp lightly blackened pan roasted in herb butter served with bleu cheese dipping sauce 12.29

Crispy tortilla chips topped with homemade sirloin chili, cheddar cheese, diced tomatoes, and scallions served with sour cream and pico de gallo 10.99

Bleu Cheese Potato ChipsTopped with bleu cheese crumbles, bacon, bleu cheese dressing, and scallions 10.99

Baked Potato Soup with Applewood Smoked Bacon Lucille's signature soup, topped with cheddar cheese and scallions Cup 4.49 Bowl 6.49

Iceberg Wedge SaladHalf head of iceberg lettuce with gorgonzola cheese, applewood smoked bacon and bleu cheese dressing 12.79

gf Bistro Chopped Salad
With mixed greens, tomatoes, candied walnuts, red onions, cucumbers, bleu cheese and bacon tossed with balsamic vinaigrette 13.99

Gillian Farms Pear and Goat Cheese Salad Fresh spinach and romaine topped with aged goat cheese, sundried cranberries, brined pears and homemade candied walnuts tossed in red wine vinaigrette 13.99

House Salad (gf – order no croutons) Crisp mixed greens, with tomatoes, red onions, cucumbers, and herb croutons with choice of dressing 9.99 Add chicken 14.99 Add tuna salad 14.99

Small House Salad 5.99 Add chicken 10.99 Add tuna salad 10.99

Classic Caesar Salad (*gf- order no croutons*) Traditional dressing with romaine lettuce, herb croutons and parmesan cheese 11.99 Add chicken 16.99

Small Caesar Salad 6.99 Add chicken 11.99 Add tuna salad 11.99

gf Lucy's Soup and Salad Combo 13.99 Salad Choices House salad

Soup Choices Chicken noodle Tomato bleu cheese Sirloin chili (add \$1.00) Soup of the day (add \$1.00)

Caesar salad Iceberg wedge salad (add \$.50)

Three-cheese Baked MacaroniBubbling hot with herb breadcrumb topping 14.99
Add grilled or crispy chicken \$5.00

Roast Turkey Dinner

Herb stuffing, mashed potatoes, mixed vegetables, homemade cranberry sauce, and gravy 21.99

Lunch Blue Plate Specials

Add to any entrée House or Caesar salad 3.99 or Iceberg Wedge 4.49

Monday - Baja California Fish Tacos
Three flour tortillas with cajun seared fish,
diced tomatoes, mojo slaw and chipotle aioli
served with tortilla chips and chipotle salsa 14.49

Lucille's Homemade Meatloaf Mushroom gravy, mashed potatoes and mixed vegetables 19.99

Chicken Pot PieAll white meat chicken with potatoes, carrots, celery and peas served in a flaky crust 16.99

Tuesday - Open Face Roast Turkey Sandwich With mashed potatoes, stuffing, cranberry sauce and homemade gravy 14.49

Wednesday - Chipotle Chicken Philly Sandwich Sliced chicken breast with melted monterey jack cheese, chipotle aioli, sautéed onions and mushrooms on a hoagie served with homemade potato chips 14.49 Prou

Thursday - Gourmet Slow Roasted BBQ Beef Brisket Ten hour slow roasted beef brisket sliced and basted in Carolina barbeque sauce, topped with peppercorn ranch purple coleslaw on a roll served with homemade potato chips 15.49

Friday - The Mirabella Meatloaf MeltdownTwo slices of pan roasted homemade meatloaf topped with sautéed onions, melted monterey jack cheese and homemade barbeque sauce on a hoagie roll with herb aioli and a crispy onion ring, served with homemade potato chips 15.49

Homemade Soups

Big Salads

Russian • Bleu Cheese • Ranch • Mesquite Ranch • Caesar • Honey-Dijon Honey-Barbeque • Oregano Vinaigrette • Balsamic Vinaigrette Fat Free Basil Vinaigrette • Red Wine Vinaigrette

Lucille's Original Crispy Chicken Salad
Battered buttermilk chicken tenders, cheddar cheese, crispy noodles, bacon, tomatoes, scallions, and mixed greens tossed with a honey-barbeque sauce. Try it for yourself and see why it has become such a favorite 17.99

Kicked Up Buffalo Chicken SaladMixed greens, tomatoes, scallions and bleu cheese crumbles tossed in ranch dressing and topped with buttermilk tenders in spicy buffalo wing sauce 16.99

West Coast Blackened Chicken Salad Mixed greens, tomatoes, cucumbers, red onions, sliced mushrooms, mandarin oranges and tortilla strips tossed in mesquite ranch dressing with blackened chicken and avocado 17.99

Café Cobb Salad Fresh turkey, avocado, bleu cheese, hard cooked egg, tomatoes, and crisp bacon over mixed greens with choice of dressing 17.99

Blackened Shrimp and Spinach Salad
Fresh spinach with diced tomatoes, diced cucumbers, diced onions, goat cheese, and lightly blackened shrimp tossed in our homemade red wine vinaigrette dressing 18.99

Lucille's Steakhouse Salad
Fresh spinach and romaine lettuce, diced tomatoes, diced cucumbers, diced red onion, sliced grilled skirt steak topped with bleu cheese crumbles with our homemade balsamic vinaigrette dressing 19.99

Mediterranean Greek Salad Mixed greens, cucumbers, kalamata olives, tomatoes, pepperoncini, feta cheese and red onions tossed in oregano vinaigrette 12.99

Classics

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Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



All sandwiches served with french fries (substitute any side at no additional charge). Homemade ketchup upon request. Substitute onion rings or sweet potato sticks for fries add 1.50. Sauces add .50¢ each (Marshmallow, Ranch, Mesquite Ranch, BBQ, Honey BBQ)

100% Black Angus Burger Served on a bun with lettuce and tomato (red onion and pickle upon request) 14.99

Turkey Burger 7 oz. all white meat turkey grilled and served on a bun with lettuce and tomato (red onion and pickle upon request) 11.99

Grilled Mahi Mahi SandwichServed grilled or blackened with lettuce and tomato on a bun with tartar sauce on the side 16.99

Patty Melt A classic, served on grilled rye with melted american cheese and sautéed onions 14.99

Buffalo Chicken Sandwich Breaded chicken tossed in buffalo sauce topped with bleu cheese dressing on a bun with lettuce and tomato 13.99

Hot Honey Chicken Sandwich Crispy fried chicken breast tossed in our homemade hot honey sauce topped with coleslaw on a soft bun 13.99

California Chicken Sandwich Grilled chicken, fresh avocado, applewood smoked bacon and aged swiss cheese on a bun with herb aioli, lettuce and tomato 15.99

Blackened Chicken and BrieGrilled chicken, lightly blackened topped with carmelized vidalia onions and french brie served on a bun with herb aioli, lettuce and tomato 15.99



Add to any entrée House or Caesar salad 3.99 or Iceberg Wedge 4.49

Chicken Tender Platter
Five buttermilk tenders served over fries with homemade applesauce and your choice of honey barbeque, honey dijon or barbeque sauce 19.99

Creamy Mushroom ChickenTwo grilled chicken breasts topped with sauteed onions and our homemade creamy mushroom sauce served with mashed potatoes and green beans 21.99

Chicken RockefellerTwo grilled chicken breasts topped with creamy spinach, bacon, and parmesan cheese served with rice pilaf and mixed vegetables 21.99

Half Roasted Chicken Served with mashed potatoes and mixed vegetables (try it BBQ style) 18.99

BBQ Baby Back Ribs with Homemade BBQ Sauce We still make our ribs and barbeque sauce the way we learned from Mrs. Piot who once came to visit and left this recipe behind, along with a lot of love for good cooking. Served with fries and coleslaw Full Rack 26.99

gf Black and Bleu Shrimp
Ten jumbo shrimp lightly blackened pan roasted in herb butter served with rice pilaf, mixed vegetables, and bleu cheese dipping sauce 21.99

Grilled Twin Pork ChopsBrown sugar and coriander marinated chops served with homemade applesauce and mashed potatoes 20.99

Marinated Skirt Steak Grilled to perfection topped with our homemade chimichurri sauce served with rice pilaf and mixed vegetables 25.99



All served with leaf lettuce, sliced tomato & steamed broccoli Add a bun for \$1.00

gf Gourmet Angus Burger (40z) (approx. 350 calories) 9.99

Chicken Breast (7oz) Your choice grilled or blackened (approx. 270 calories) 10.29

Catch of the Day (60z) Your choice grilled or blackened (approx. 250 calories) 14.99

Turkey Burger (7oz) *gf* (approx. 230 calories) 10.29

Sides All Sides 3.99

Green Beans, Mixed Vegetables, Coleslaw, Broccoli, Chunky Applesauce, Homemade Cranberry Sauce, Rice Pilaf, Mashed Potatoes, French Fries, Homemade Potato Chips, Baked Potato, Loaded Baked Potato (Add \$1.00), Sweet Potato Sticks 4.99 (add sauces for \$0.50 each), Old Fashioned Onion Rings 4.99 (add sauces for \$0.50 each)

Beverages

• Pepsi • Diet Pepsi • Iced Tea

Sweet Tea

• Raspberry Tea

SierraMist **Orange Crush** Coffee

 Lemonade Decaf Coffee

 Hot Chocolate **Apple Juice**

Orange Juice

Cranberry Juice Chocolate Milk

BOTTLED BEVERAGES

• Still Water • Sparkling Water

• Ginger Ale • Cream Soda • Root Beer • Black Cherry Soda

FULL BEER AND WINE LIST AVAILABLE

Classic Grilled Cheese

White bread & american cheese, grilled until golden brown 8.99

The Cici Melt Lucille was called CiCi by one special man and when he came in, Lucille would make him a grilled cheese with melted monterey jack, american, bacon and tomato on grilled white bread 12.49

Tuna MeltTuna salad on grilled rye with melted american cheese 12.99

The Lucille Sandwich Oven-roast, sliced turkey with coleslaw, swiss cheese and russian dressing on grilled rye the way Lucille's grandma made it. 13.99

Grilled Mahi RachelLightly blackened mahi mahi with coleslaw, swiss cheese, and russian dressing on grilled rye bread 17.99

The Big HangoverPulled pork, bacon jam, sauteed onions, american cheese monterey jack cheese on grilled white bread 14.99

Pulled Pork Sandwich Seasoned, slow-cooked pulled pork piled high on a soft bun with our homemade BBQ sauce on the side 14.99

Grilled Vegetable Stack
Grilled portobello mushroom, zucchini, yellow squash, roasted red pepper and red onion marinated in our fat free vinaigrette topped with parmesan cheese on a soft bun with herb aioli served with coleslaw instead of fries 12.99

LUCILLE'S TASTY TOPPINGS • ADD TO ANY ITEM \$1

• Cheddar • American • Monterey Jack • Swiss • Brie • Bleu Cheese Crumbles • Sautéed Onions • Applewood Bacon • Sautéed Mushrooms • Fresh Avocado

• Roasted Red Pepper • Homemade Chili



Cold Sandwiches

Classic Club Sandwich

Fresh turkey breast, ham, swiss and american cheese, applewood smoked bacon, lettuce, tomato, basil mayo served triple decker with honey-dijon dipping sauce 15.99

Classic BLT Sandwich

White toast, applewood smoked bacon, lettuce, tomato and basil mayo 11.99

Albacore Tuna Salad Sandwich
All white meat tuna with lettuce and tomato on whole wheat toast 12.99

Kansas City Smokehouse Turkey Stack Oven roasted turkey breast, cheddar cheese, crispy bacon, lettuce and tomato with our homemade mesquite ranch served on white toast 13.99

Lucy's Lunch Combo Half Sandwich and Soup OR Salad 14.49

Half Sandwich Choices:
Turkey- wheat toast, lettuce, tomato, basil mayo
Tuna Salad- wheat toast, lettuce, tomato
BLT- white toast, lettuce, tomato, basil mayo
Club-white toast, ham, turkey, bacon, swiss, american
lettuce, tomato, basil mayo

Soup Choices Chicken noodle Tomato bleu cheese Salad Choices House salad Caesar salad

Potato

Iceberg wedge salad (add \$.50)

Sirloin chili (add \$1.00) Soup of the day (add \$1.00)

Milk Shakes, Floats & Malts

Vanilla, Chocolate, Strawberry Shake / Malt 6.49 Oreo, Reese's, Banana Shake / Malt 6.99 Rootbeer Float 6.49

Cola Float 4.49

Ice Cream Soda

Two big scoops of your choice of ice cream mixed with seltzer and topped with real whipped cream 4.29

NY Chocolate Egg Cream Chocolate syrup, seltzer and milk 4.49

Cake fee: \$1 / person Corkage fee: \$10 / bottle

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20% gratuity added for parties of 7 or more