

# WINTER




# HAVEN

## Dinner Menu

### Starters

-  **Spinach and Cheese Dip**  
Served with crispy tortilla chips 12.59
- Sweet Potato Sticks**  
With mesquite ranch and marshmallow sauce for dipping 10.59
- Old Fashioned Onion Rings**  
Crispy breaded large rings with Lucille's special dipping sauce 11.59
-  **Buffalo Cauliflower**  
Crispy tempura fried cauliflower tossed in spicy buffalo sauce served with our homemade bleu cheese dressing 11.59
- Homemade Potato Skins**  
Topped with applewood bacon, cheddar cheese and scallions served with sour cream 11.59
- Hand Sliced Potato Chips**  
With homemade ketchup 4.99


### Homemade Soups

- Classic Chicken Noodle**  
Cup 4.59 Bowl 6.59
- Homemade Black Angus Sirloin Chili**  
All the way with shredded cheddar and scallions  
Cup 5.59 Bowl 7.59
- Lucille's Famous Tomato Bleu Cheese Soup**  
Amazing!! Cup 4.59 Bowl 6.59
- Baked Potato Soup with Applewood Smoked Bacon**  
Lucille's signature soup, topped with cheddar cheese and scallions Cup 4.59 Bowl 6.59
-  **Chef's Soup of the Day**  
Cup 5.59 Bowl 7.59

### Classics



- Chicken Pot Pie**  
All white meat chicken with potatoes, carrots, celery and peas served in a flaky crust 16.59
- Lucille's Homemade Meatloaf**  
Mushroom gravy, mashed potatoes and mixed vegetables 19.99
- Three-cheese Baked Macaroni**  
Bubbling hot with herb breadcrumb topping 13.59 Add grilled or crispy chicken 5.00

### Steaks, Chops, and Ribs

- Marinated Skirt Steak (gf - substitute rice)**  
Grilled to perfection topped with our homemade chimichurri sauce served with rice pilaf and mixed vegetables 26.99
- BBQ Baby Back Ribs with Homemade BBQ Sauce (gf - substitute fries)**  
Slow roasted then grilled and brushed with our homemade BBQ sauce served with fries and coleslaw 26.99
- Grilled New York Strip Steak**  
Brushed with homemade herb butter and topped with creamy peppercorn sauce served with rosemary garlic baby bakes and green beans 30.99
-  **Grilled Twin Pork Chops**  
Brown sugar and coriander marinated chops served with homemade applesauce and mashed potatoes 21.99
- Center Cut Filet Mignon**  
8 oz Filet topped with sundried tomato butter and served with rosemary garlic baby bakes and green beans 36.99

### Lucille's Specialties

Add to any entrée House Salad 4.99, Caesar Salad 4.99, Iceberg Wedge 5.49, or Strawberry Spinach Salad 5.99

-  **Macadamia Chicken**  
Two breaded chicken breasts flash fried and oven roasted with a tropical citrus beurre blanc and sweet macadamia nut topping served with mashed potatoes and mixed vegetables 19.99
- 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
- Chicken Rockefeller**  
Two grilled chicken breasts topped with creamy spinach, bacon, and parmesan cheese served with rice pilaf and mixed vegetables 19.99
- Grilled or Blackened Mahi Dinner (gf - substitute rice)**  
Served with rice pilaf and mixed vegetables 25.99
- Creamy Mushroom Chicken**  
Two grilled chicken breasts topped with sauteed onions and our homemade creamy mushroom sauce served with mashed potatoes and green beans 19.99
-  **Black and Bleu Shrimp (gf - substitute rice)**  
Eight jumbo shrimp lightly blackened pan roasted in herb butter served with rice pilaf, mixed vegetables, and bleu cheese dipping sauce 19.99

### We Support Local



Proudly Serving You Since 1999  
♥ Paul & Beth ♥

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

## Big Salads

### Homemade Salad Dressings • Extra Dressing .50¢ each

- Russian • Bleu Cheese • Ranch • Mesquite Ranch • Caesar
- Honey-Dijon • Honey-Barbeque
- Oregano Vinaigrette • Red Wine Vinaigrette

#### 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 8.00

### 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 16.59

### gf Café Cobb Salad

Fresh turkey, avocado, bleu cheese, hard cooked egg, tomatoes, and crisp bacon over mixed greens with choice of dressing 16.59

### West Coast Blackened Chicken Salad

(gf – order no tortillas)  
Mixed greens, tomatoes, cucumbers, red onions, sliced mushrooms, mandarin oranges and tortilla strips tossed in mesquite ranch dressing with blackened chicken and avocado 16.59

### House Salad (gf – order no croutons)

Crisp mixed greens, with tomatoes, red onions, cucumbers, and herb croutons with choice of dressing 10.59 Add Chicken 15.59 | Add tuna salad 15.59

### Classic Caesar Salad (gf – order no croutons)

Traditional dressing with romaine lettuce, herb croutons and parmesan cheese 11.59 Add chicken 16.59

### gf Iceberg Wedge

Half head of iceberg lettuce with bleu cheese crumbles, applewood smoked bacon, and bleu cheese dressing 12.59

### gf Mediterranean Greek Salad

Mixed greens, cucumbers, kalamata olives, tomatoes, pepperoncini, feta cheese and red onions tossed in oregano vinaigrette 11.59

### gf Gillian Farms Pear and Goat Cheese Salad

Fresh spinach and romaine topped with aged goat cheese, sundried cranberries, pears and homemade candied walnuts tossed in red wine vinaigrette 12.59

### gf Strawberry Spinach Salad

Fresh spinach, fresh strawberries, sliced red onions, goat cheese, and candied walnuts tossed in mint infused white balsamic vinaigrette 12.59

### Kicked Up Buffalo Chicken Salad

Mixed greens, tomatoes, scallions and bleu cheese crumbles tossed in ranch dressing and topped with buttermilk tenders in spicy buffalo wing sauce 15.59

## Sides All Sides 3.99

- Mashed Potatoes • Baby Bakes • Rice Pilaf • French Fries
- Homemade Potato Chips • Coleslaw • Chunky Applesauce
- Mixed Vegetables • Green Beans • Honey Glazed Carrots

## Dinner Blue Plate Specials

Add to any entrée House Salad 4.99, Caesar Salad 4.99, Iceberg Wedge 5.49, or Strawberry Spinach Salad 5.99

### Monday - Southern Fried Chicken

Served with mashed potatoes, coleslaw, and homemade turkey gravy 18.99

### Tuesday - Lucille's Shepherd's Pie

Ground beef, onions, carrots, and peas in a savory sauce topped with mashed potatoes and melted cheddar cheese 16.99

### Wednesday - Braised Pot Roast

Slow cooked tender pot roast with roasted vegetables and gravy with pan drippings served over mashed potatoes 19.99

### Thursday - New Orleans Jambalaya

Andouille sausage, chicken, and blackened shrimp with celery, onions, and peppers in a savory creole sauce with over rice pilaf topped with scallions 19.99

### Friday - Fish Fry

Hand battered half pound of codfish served with fries, coleslaw, and homemade tartar sauce 18.99

### Saturday - Lucille's BBQ Pit Platter

Slow roasted pulled pork and 1/3 rack of baby back ribs served with mashed potatoes, coleslaw, Nana's cornbread, and homemade BBQ sauce 19.99

### Sunday - Roast Turkey Dinner

Herb stuffing, mashed potatoes, mixed vegetables, homemade cranberry sauce, and homemade turkey gravy 19.99

## Beverages

- Coke
- Diet Coke
- Coke Zero
- Sprite
- Mr. Pibb
- Mellow Yellow
- Ginger Ale
- Lemonade
- Iced Tea
- Sweet Tea
- Raspberry Tea
- Coffee
- Decaf Coffee
- Hot Chocolate
- Milk
- Chocolate Milk
- Apple Juice
- Cranberry Juice
- Fresh Squeezed Orange Juice

### BOTTLED BEVERAGES

- Still Water • Sparkling Water

Boylan Craft Sodas: • Cream Soda • Root Beer • Black Cherry Soda

\*FULL BAR\*

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♥ Paul & Beth ♥

## Sandwiches

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

### Patty Melt

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

### California Chicken Sandwich

Grilled chicken, fresh avocado, applewood smoked bacon and aged swiss cheese on a bun with herb aioli, lettuce and tomato 15.59

### Blackened Chicken and Brie

Grilled chicken, lightly blackened topped with caramelized vidalia onions and french brie served on a bun with herb aioli, lettuce and tomato 15.59

### Grilled Mahi Mahi Sandwich

Served grilled or blackened with lettuce, tomato, and red onion on a bun with key lime aioli 16.59

### 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

### Vegetarian Portobello Sandwich

Grilled portobello mushroom, fresh spinach, tomato, and feta cheese served on a bun with basil aioli 12.59

### 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 14.59

### Albacore Tuna Salad Sandwich

All white meat tuna with lettuce and tomato on whole wheat toast 12.59

### 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 • Homemade Chili

## Milk Shakes, Floats & Malts

Vanilla, Chocolate, Strawberry Shake / Malt 5.99

Oreo, Banana Shake / Malt 6.49

Rootbeer Float 5.99

Cola Float 3.99

### Ice Cream Soda

Two big scoops of your choice of ice cream mixed with seltzer and topped with real whipped cream 3.49

Cake fee: \$10

Corkage fee: \$10/bottle