Winter



Lunch Menu



Spinach and Cheese Dip Served with crispy tortilla chips 12.59

Sweet Potato SticksWith 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 SkinsTopped 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

gf Homemade Black Angus

Sirloin ChiliAll 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

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

• 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 •
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• Grilled Portobello Mushroom

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

gf Iceberg Wedge
Half head of iceberg lettuce with bleu cheese crumbles, applewood smoked bacon, and bleu cheese dressing 11.59

Lucy's Soup and Salad Combo 12.59

Soup Choices Chicken noodle Tomato bleu cheese Potato Sirloin chili (add 1.00) Soup of the day (add 1.00) Salad Choices House salad Caesar salad

Iceberg wedge salad (add .50)

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

9f 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

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

Steaks, Chops, and Kils

gf BBQ Baby Back Ribs with

Homemade BBQ Sauce (gf – order no fries)
Slow roasted then grilled and brushed with our homemade BBQ sauce served with fries and coleslaw 26.99

Marinated Skirt Steak (gf – substitute rice) Grilled to perfection topped with our

homemade chimichurri sauce served with rice pilaf and mixed vegetables 26.99 gf Grilled Twin Pork Chops

Brown sugar and coriander marinated chops served with homemade applesauce and mashed potatoes 21.99

Lucille's Specialties

Add to any entrée House or Caesar salad 4.99, Iceberg Wedge 5.49 or Strawberry Spinach \$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 Rockefeller

Two grilled chicken breasts topped with creamy spinach, bacon, and parmesan cheese served with rice pilaf and mixed vegetables 19.99

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

applesauce and your choice of honey barbeque, honey dijon or barbeque sauce 19.99 Three-cheese Baked Macaroni
Bubbling hot with herb breadcrumb topping 13.59
Add grilled or crispy chicken 5.00

Five buttermilk tenders served over fries with homemade

Lucille's Homemade Meatloaf

Chicken Tender Platter

Mushroom gravy, mashed potatoes and mixed vegetables 19.99

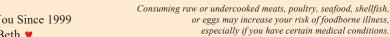
Black and Bleu Shrimp (gf – substitute rice)
Eight jumbo shrimp lightly blackened pan roasted in herb butter served with rice pilaf, mixed vegetables, and bleu cheese dipping sauce 19.99

We Support Local











Cold Sandwiches

All sandwiches served with french fries (substitute any side of substitute onion rings or sweet potate of the first substitute any side of substitute onion rings or sweet potate of the first substitute onion rings or sweet pot 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

GLUTEN FREE UDI'S BREAD

Add \$1

100% Black Angus Burger
Served on a bun with lettuce and tomato

(red onion and pickle upon request) 14.99

Grilled Mahi Mahi Sandwich

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

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

Classic Grilled Cheese White bread and American cheese grilled until golden brown served with a cup of our famous tomato bleu cheese soup

instead of French fries 10.59

The Cici Melt

Our famous grilled cheese with melted monterey jack, american, bacon and tomato on grilled white bread 12.59

Tuna salad on grilled rye with melted american cheese 12.59

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

Classic BLT Sandwich

White toast, applewood smoked bacon, lettuce, tomato and basil mayo 11.59

Albacore Tuna Salad Sandwich All white meat tuna with lettuce and tomato on whole wheat toast 12.59

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 12.59

Lucy's Lunch Combo Half Sandwich and Soup OR Salad 13.59

Half Sandwich Choices:

Turkey- wheat toast, turkey, lettuce, tomato, basil aioli

Tuna Salad- wheat toast, tuna, lettuce, tomato

BLT- white toast, bacon, lettuce, tomato, basil aioli

Club-white toast, ham, turkey, bacon, swiss, american lettuce, tomato, basil aioli

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

Iceberg wedge salad (add .50)

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

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

Available from 11am - 4pm daily • While supplies last • Add to any entrée House or Caesar salad 4.99, Iceberg Wedge 5.49 or Strawberry Spinach \$5.99

Monday - Slow Roasted Pulled Pork Sandwich
Pilled high served on a bun with homemade potato chips and a side of BBQ sauce 13.99

Tuesday - Baja Fish Tacos
Three flour tortillas with blackened mahi, slaw, and chipotle aioli served with tortilla chips, and pico de gallo 13.99

Thursday - Hot Honey Chicken Sandwich
Crispy fried chicken breast tossed in homemade potato chips 13.99

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Crispy fried chicken breast tossed in homemade potato chips 13.99

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

• Still Water • Sparkling Water

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

BOTTLED BEVERAGES

Vanilla, Chocolate, Strawberry Shake / Malt 5.99 Oreo, Banana Shake / Malt 6.49 Rootbeer Float 5.99 Cola Float 3.99

Milk Shakes, Floats & Malts

Ice Cream Soda

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

FULL BAR

Proudly Serving You Since 1999 ♥ Paul & Beth ♥

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