

Starters

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 Tenders
Breaded 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

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

Loaded Nachos
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 Chips
Topped with bleu cheese crumbles, bacon, bleu cheese dressing, and scallions 10.99

Homemade Soups

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

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

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

Lucille's Homemade Meatloaf
Mushroom gravy, mashed potatoes and choice of vegetable 19.99

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

Classics

Three-cheese Baked Macaroni
Bubbling 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

Lucille's Specialties

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

Macadamia Chicken
Breaded chicken scallopini flash fried and oven roasted with a tropical citrus beurre blanc and macadamia nut topping served with mashed potatoes and broccoli 20.99

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

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

Chicken Rockefeller
Two 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

gf **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

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

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

Grilled 10 oz Mahi Mahi
Served with rice pilaf and mixed vegetables (try it blackened) 25.99

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

Dinner Blue Plate Specials

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

Monday - \$6 Burger Night!
Plain or with your choice of cheese. Served on a bun with lettuce and tomato (red onion and pickle upon request)
Extra toppings - \$1 each
(with purchase of any beverage – dine in only)

Tuesday - Lucille's Own Shepherd's Pie
As her family grew, Lucille could always "shepherd" the family together with this mouthwatering classic 16.99

Wednesday - Southern Fried Chicken
Served with mashed potatoes, coleslaw and homemade turkey gravy on the side 18.99

Thursday - Classic New England Beer Battered Fish and Chips
North Atlantic cod in Aunt Gertrudes classic beer battered recipe served with potato planks, slaw, homemade tartar sauce and malt vinegar 18.99

Friday - Grilled Atlantic Salmon
Lightly grilled fresh Atlantic salmon topped with our homemade honey-dijon sauce finished in the oven served with rice pilaf and mixed vegetables 23.99

Weekend Brunch!
Served Saturday & Sunday 10am-2pm!
\$5 Mimosas & Bellinis!

Big Salads

Homemade Salad Dressings • Extra Dressing .50¢ each

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

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 Salad

Mixed 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

Iceberg Wedge Salad

Half head of iceberg lettuce with gorgonzola cheese, applewood smoked bacon and bleu cheese dressing 12.79

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

Beverages

- Pepsi
- Diet Pepsi
- SierraMist
- Orange Crush
- Lemonade
- Iced Tea
- Sweet Tea
- Raspberry Tea
- Coffee
- Decaf Coffee
- Hot Chocolate
- Apple Juice
- Orange Juice
- Cranberry Juice
- Chocolate Milk
- Milk

BOTTLED BEVERAGES

- Still Water • Sparkling Water

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

FULL BEER AND WINE LIST AVAILABLE

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

GLUTEN FREE
UDI'S BREAD
Add \$1.50

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

Patty Melt

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

The Big Hangover

Pulled pork, bacon jam, sauteed onions, american cheese monterey jack cheese on grilled white bread 14.99

Tuna Melt

Tuna salad on grilled rye with melted american cheese 12.99

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

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

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 15.99

Grilled Mahi Mahi Sandwich

Served grilled or blackened with lettuce and tomato on a bun with tartar sauce on the side 16.99

Grilled Mahi Rachel

Lightly blackened mahi mahi with coleslaw, swiss cheese, and russian dressing on grilled rye bread 17.99

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

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)

Milk Shakes, Floats & Malts

Vanilla, Chocolate, Strawberry Shake / Malt 6.29

Oreo, Reese's, Banana Shake / Malt 6.79

Rootbeer Float 6.29

Cola Float 4.29

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 4.29

Proudly Serving You Since 1999

♥ Paul & Beth ♥

Cake fee: \$1 / person

Corkage fee: \$10/bottle

20% gratuity added for parties of 7 or more