



LUCILLE'S

LucillesHouse.com

SHAREABLE STARTERS

{Cajun Angels} gf
Bacon-wrapped shrimp skewers, blackened and served with pico de gallo and Creole mustard 14.5

Cauliflower Bites
Seasoned and fried cauliflower with house-made Buffalo sauce and green onion 10.5

{Brussels Sprouts} gf
Fried Brussels sprouts with queso fresco and chipotle crema 11.5

Electric Slide
Kahlua roasted pork, cumin lime slaw, hot honey 12.5

Pinkies Up
Toasted crostini, topped with flavored cream cheese, arugula, pear, prosciutto and balsamic 11.5

Cheese Curds
Ellsworth cheese curds served with house-made ranch 10

Edamame gf
Served warm and lightly salted 6

Potstickers
Pork and green onion dumplings, served with house-made Ponzu sauce 11

If you like Piña Colada...Chicken Strips
Piña colada and coconut battered fresh tenders, served with plum sauce 12.5

Hummus Plate
House-made hummus, served with warm naan and vegetable crudite 11

Poker Party
House-made potato chips, served with French onion dip 6.5

SOUPS & SALADS

{French Onion Soup}
Scratch made onion soup topped with toasted provolone and parmesan 7

Soup of the Day
Ask your server for today's freshly made selection 5.5

The Barrister gf
Mixed lettuce, cucumber, tomato, red onion, banana pepper, sun-dried tomato, black olive, pepperoni and mozzarella with house vinaigrette 14.5

Fancy Pants gf
Mixed lettuce, pomegranate, gorgonzola, candied walnut, red onion with champagne vinaigrette 13, add chicken 3

Sesame Beef Rice Noodle Salad gf
Seasoned beef, rice noodles, romaine, marinated carrot and onion, cilantro, basil, cucumber, red pepper, green onion, radish, jalapeño and sesame seeds with Thai vinaigrette 14.5

Piña Colada Chicken Salad (seasonal)
Mixed lettuce, red pepper, red onion, mandarin oranges, toasted coconut and piña colada chicken strips with house-made vinaigrette 14.5

SANDWICHES

Sandwiches served with house-made chips. Upgrade to fries, sweet potato fries, onion rings or broccolini 2, house salad or soup of the day 3 or French onion 4. Gluten-free bread available upon request 1.

{Cuban}
Pulled pork, sliced ham, creole mustard, banana pepper, onion and Swiss cheese 13

Philly Cheese Steak
A classic Philly with slow-roasted beef, peppers, onions, garlic sauce and provolone on French bread 13

Pueblo Chicken
Chicken, avocado, roasted red pepper, red onion, pepper jack cheese, cilantro and chili herb mayo 13.5

{Partridge in a Pear Tree}
Pulled chicken, provolone, pear slices and cranberry mayo on multi-grain toast 12

The Sinatra
Slow-roasted beef, mozzarella, tomato, red onion, banana pepper and pesto mayo 13

Mother of All Fish
Large Perch filet, dredged in seasoned flour and sautéed, served with lettuce, tomato and house-made tarter 14.5

BLT
Applewood smoked bacon, tomato and lettuce on toasted sourdough 11

Joyal with CHEESE
Sourdough slathered in garlic-herb butter, stuffed with American, provolone and Swiss cheese 10 add bacon and sour cherry jam (trust us!) 2

BURGERS

All burgers are 1/3 pound fresh, never frozen, beef, served with house-made chips. Upgrade to fries, sweet potato fries, onion rings or broccolini 2, house salad or soup of the day 3 or French onion 4. Gluten-free bread available upon request 1.

Substitute vegetarian black bean burger 1.

Goober Burger*
Peanut butter, grape jelly and bacon 12.5

{Big Popper Burger*}
Roasted jalapeño, cream cheese, bacon and sweet chili sauce 13.5

The Malone*
Two 1/4 pound house-made specialty beef patties with Swiss and American cheese, sautéed onion, pickle, mustard and ketchup. No substitutions 14

Pass the Gravy*
House-made specialty beef patty with Swiss cheese, sautéed onion and mushroom, served with a side of Brandy peppercorn gravy for dipping 14

Not-So-Basic Burger or Chicken*
1/3 pound burger or chicken breast ready for your choice of toppings 10
Add choice of cheese .50, bacon 2, additional toppings .50 each



ASK YOUR SERVER
FOR TODAY'S SPECIAL

CRUSTS & STUFF

Please specify regular or gluten-free cauliflower crust when ordering. Gluten-free cauliflower crust add 1.

Margherita ^{gf}

Tomato, basil, fresh mozzarella and balsamic drizzle 15, add chicken 3

Mojo Rising ^{gf}

Pulled chicken, cotija cheese, roasted corn, cilantro, chipotle crema and spices 15

Bada Bing ^{gf}

Fresh mozzarella, soppresseta, red onion, serrano pepper, oregano and hot honey 16

Barbarino ^{gf}

Pepperoni, artichoke hearts, sun-dried tomato, black olive, banana pepper, tomato, red onion, parmesan, basil and house vinaigrette 16

Thai Chicken ^{gf}

Pulled chicken, marinated carrot, roasted jalapeño, green onion, cilantro, basil and peanuts with peanut butter and sriracha 16.5

Build-Your-Own ^{gf}

Mozzarella and red sauce ready for your choice of toppings 12.5

Add: Sausage or pepperoni 2 each,

Tomato, black olive, onion, green pepper, jalapeño, sun-dried tomato, artichoke heart or cilantro .50 each

LUNCH SPECIAL

Available Wednesday-Friday 11am-3pm

\$10

SOUP & SALAD COMBO

Your choice of house or Caesar salad with soup of the day. Upgrade to French onion 1

SIDES

House or Caesar Salad ^{gf} 6

Sweet Potato Fries ^{gf} half 4 full 8

Chips 3

Sidewinders half 4 full 8

Onion Rings half 4 full 8

Broccoli ^{gf} 4

Mashed Potato ^{gf} 4

Buttered Rice 4

DESSERTS

Crème Brule ^{gf} 9

Salted Caramel Pretzel Brownie Sundae 7.5

Strawberry Ice Cream Sundae 5.5

Chocolate Ice Cream Sundae ^{gf} 5.5

S'more Bombs 10

Root Beer Float 5.5

ENTRÉES

{Trinity Kebabs}

Two chicken, onion and pepper kebabs, served with buttered rice, Lebanese salad, flatbread and house-made garlic sauce 18

Prime Time

Beef and fettuccine topped with mushroom and onion wine gravy 18

{Kahlua Pork} ^{gf}

Slow-roasted Kahlua pork served with white rice, caramelized pineapple, cabbage, carrot and broccolini 18

{Blackened Chicken Alfredo}

6oz blackened chicken breast, diced tomato and green onion tossed in Alfredo sauce 15

{Butch's Craving}

Shredded beef, mashed potatoes, Texas toast and gravy served open faced... and yes, Butch was a trucker 14

8oz Sirloin ^{gf}

Topped with Gorgonzola and caramelized onion and served with broccolini and choice of side 25

KIDS

Ages 12 & under

Burger & Fries 7

Grilled Cheese 6

Chicken Strips

Chicken tenders served with honey mustard or BBQ sauce and fries 6.5

Kid's Noodle

Cavatappi with your choice of red sauce, white sauce or butter 6

Mini Za

One topping pizza 7

BEVERAGES

Strawberry Lemonade 4

Raspberry Jalapeño Lemonade 4

Cucumber Cooler 4

Cranberry Spritzer 4

Lotta Colada (seasonal) 4

Pineapple Sunshine 4

Soda 2.5

Coke, Diet Coke, Sprite, Mello Yello, Barq's Root Beer or Minute Maid Lemonade

Jarritos 3.5

Grapefruit or Fruit Punch

Fresh Brewed Coffee or Tea 3

Assorted Hot Tea 3.5

Bottomless Flavored Iced Tea 3.5

Wild Raspberry, Passion Fruit or Mango

Hot Chocolate 3

Juice 3

Apple, Orange, Cranberry, Grapefruit or Pineapple

Milk 2.5

At Lucille's we believe in fair market pricing without hidden fees. Our employees are compensated through our wages and affordable benefits. Please tip accordingly. Prices reflect supply, wage, tax and surcharge increases. It is, what it is. Thank you!

Prices and availability subject to change. *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

For the most up-to-date hours and specials, follow us at [facebook.com/lucilleshouse](https://www.facebook.com/lucilleshouse) or [instagram.com/lucilleshouse2018](https://www.instagram.com/lucilleshouse2018)