



Starters

Spinach and Cheese Dip w/ Crispy Tortilla Chips 10.99

Homemade Potato Skins w/ bacon, cheddar, and scallions 9.99

Sweet Potato Sticks w/ Mesquite Ranch & Marshmallow 8.99

Old Fashioned Onion Rings w/ our special dipping sauce 9.99

Homemade Soups

Classic Chicken Noodle Cup 3.99 / Bowl 5.99

Baked Potato Soup with Applewood Smoked Bacon

Lucille's signature soup, topped with cheddar cheese and scallions Cup 3.99 / Bowl 5.99

Black Angus Sirloin Chili

Topped with cheddar cheese and scallions Cup 4.99 / Bowl 6.99

Lucille's Specialties

(Add to any entrée: small house salad or Caesar salad \$3.99)

Macadamia Chicken

Breaded chicken breast flash fried and oven roasted with a tropical citrus beurre blanc and macadamia nut topping served with mashed potatoes and mixed vegetables 17.99

Grilled Twin Pork Chops

Brown sugar and coriander marinated chops served with mashed potatoes and applesauce 17.99

BBQ Baby Back Ribs – Full Rack

Slow roasted then grilled and brushed with our homemade BBQ sauce served with fries and coleslaw 24.99

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 17.99

Classics

Three-cheese Baked Macaroni

Bubbling hot with herb breadcrumb topping 11.99

Roast Turkey Dinner

Herb stuffing, mashed potatoes, mixed vegetables, homemade cranberry sauce, and gravy 18.99

Lucille's Homemade Meatloaf

Mushroom gravy, mashed potatoes, and mixed vegetables 17.99

Chicken Pot Pie

All white meat chicken with potatoes, carrots, celery, and peas served in a skillet with a flaky crust 14.99

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 Dressings * Extra Dressing add \$0.50 each

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

Add to any salad:

Grilled Portobello 4 * Grilled or Blackened Chicken 5 * Crispy Chicken 5 * Grilled or Blackened Shrimp 8

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 14.99

West Coast Blackened Chicken Salad

Mixed greens, tomatoes, cucumbers, red onions, sliced mushrooms, mandarin oranges, and tortilla strips in mesquite ranch dressing with blackened chicken and avocado 14.99

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

Traditional dressing with romaine lettuce, herb croutons and parmesan cheese 9.99

Mediterranean Greek Salad (*gf*)

Mixed greens, cucumbers, kalamata olives, tomatoes, pepperoncini, feta cheese, and red onions tossed in oregano vinaigrette 10.99

Gillian Farms Pear and Goat Cheese Salad (*gf*)

Fresh spinach and romaine topped with aged goat cheese, sundried cranberries, pears and homemade candied walnuts tossed in red wine vinaigrette 10.99

Sandwiches

All sandwiches served with fries. Substitute sweet potato sticks or onion rings – add \$1.50
Add Toppings \$1 each – Cheddar, American, Monterey Jack, Swiss, Applewood Bacon, Sautéed Onions

100% Black Angus Burger

Served on a bun with lettuce and tomato (red onion and pickle upon request) 12.99

Turkey Burger

Grilled 7 oz all white meat turkey burger with lettuce and tomato served on a bun with chipotle aioli 10.99

Lucille's California Chicken Sandwich

Grilled chicken, fresh avocado, applewood smoked bacon and aged swiss cheese on a bun with herb aioli, lettuce, and tomato 13.99

Patty Melt

A classic, served on grilled rye with melted american cheese and sautéed onions 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 11.99

Vegetarian Portobello Sandwich

Grilled portobello mushroom, fresh spinach, tomato, and feta cheese served on a bun with basil mayo 10.99

Classic BLT Sandwich

White toast, applewood smoked bacon, lettuce, tomato, and basil mayo 9.99

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 12.99

Sides: French Fries * Homemade Potato Chips * Coleslaw * Applesauce * Mashed Potatoes * Mixed Vegetables

CRAFT COCKTAILS 13

SWEET & FRUITY:

ORANGE BLOSSOM SPECIAL

Stoli Vanil, Tito's, Cointreau, Fresh Squeezed OJ, Lemon-Lime Soda

SINCERELY, LUCILLE

Ketel One Vodka, Cointreau, Fresh Strawberry, Fresh Basil

GOOD.VIBES.ONLY.

Brugal Anejo, Plantation Pineapple, Ancho Reyes, Pineapple Juice, Coco Lopez, Lime

RICH & REFRESHING:

YOU GIVE ME BUTTERFLIES

Butterfly Pea Flower Infused Botanist Gin, Elderflower, Fresh Squeezed Juices, Fresh Basil

PASSION@ THE 205

Don Julio Tequila, Ancho Reyes, Passionfruit, Mango, Lime, Agave

FROM FLORIDA, WITH LOVE

Bacardi, Sandy Feet, Grand Marnier, Orgeat, Fresh Squeezed OJ, Lime, Myers Float

STRONG & BOLD:

MIGHTY BOLD OF YOU

Redemption Bourbon, Amaro Nonino, Bitters, Notes of Cherry, Fresh Orange

CALL ME LUCY

Glenlivet 12, Orgeat, Lillet Blanc, Bitters

CAFFEINE FIEND

Van Gogh, Stoli Vanil, Kahlua, Frangelico, "Haven" Espresso

NON-ALCOHOLIC SPECIALTIES 6

Make it a Cocktail (Add Vodka/Tequila/Rum) 13

WATERMELON REFRESHER

Watermelon Juice, Coconut Water, Agave, Fresh Lime Juice, Fresh Mint

STRAWBERRY SPRING FLING

Fresh Strawberry, Fresh Mint, Lemon Balsamic, Strawberry Shrub, Ginger Beer, Club Soda

WHITE WINE

Maschio Prosecco, Italy, Split 9
White Zinfandel, Coastal Ridge, California 6/22
White Blend, Wolftrap, South Africa 8/30
Rose, "Romance", France 9/34
Chardonnay, JLohr Riverstone, California 9/34
Pinot Grigio, Caposaldo, Italy 8/30
Sauvignon Blanc, Bonterra, California 9/34

RED WINE

Pinot Noir, Hahn Estate, California 10/38
Merlot, Benzinger, California 9/34
Malbec, Bodega Norton DOC, Argentina 10/38
Red Blend, Petit Petit, California 10/38
Cabernet Sauvignon, JLohr 7 Oaks, California 11/42
Cabernet Sauvignon, Daou, Napa 13/50

GROVE ROOTS DRAFT BEER (16oz)

Rind & Shine – Citrus Whitbier – 5.4% ABV wheat beer, grapefruit, tangerine 6
Wakes of Grain – Amber Ale – 5.5% ABV American hops, caramel malt 6
Toast – Brown Ale – 5.5% ABV toasted oats, chocolate 6
Slanted Ladders – White Pale Ale – 5.8% ABV American hops, smooth malt base,
tropical finish 6

♥ Paul & Beth ♥

Desserts:

Lucille's Homemade Bread Pudding

Served warm with vanilla ice cream and homemade bourbon sauce 7.99

Warm Fudge Brownie Sundae

Served with vanilla ice cream, homemade chocolate sauce, whipped cream, walnuts, and a cherry 7.99

Oreo Sundae

Two scoops of vanilla ice cream layered with our homemade chocolate sauce, crushed Oreos, whipped cream, walnuts, and a cherry 5.99

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