

## Starters

### SPINACH AND CHEESE DIP

Served with crispy tortilla chips 8.99

### Crispy Coconut Shrimp

Served with Mandarin orange and horseradish dipping sauce 9.99

### Onion Rings

Crispy breaded large rings with Lucille's special dipping sauce 7.99

### Homemade Potato Skins

Topped with Applewood bacon and Cheddar cheese. Served with sour cream and scallions on the side 7.99

### New England Fried Clams **NEW**

Fresh breaded Atlantic surf clams flash fried and served with Cajun remoulade sauce 9.99

### Boneless Buffalo Chicken Wings

Breaded chicken tenders tossed in homemade buffalo wing sauce served with a Bleu cheese dipping sauce 9.99

### Sweet Potato Sticks

With mesquite ranch and marshmallow sauce for dipping 7.99

### Tortilla Chips with Chipotle Salsa 3.99

### Hand-Sliced Potato Chips

With homemade ketchup 3.99

### MARYLAND STYLE CRAB CAKE

Betty's mother-in-law made spectacular crab cakes and shared the recipe with her friend Lucille. Lucille said she'd keep the recipe a secret and she has. The only place to get this recipe today is here at the restaurant. Fresh lump crab cake served over a chipotle salsa with a Cajun remoulade sauce 9.99

## Homemade Soups

### CLASSIC CHICKEN NOODLE SOUP

Cup 2.99 Bowl 4.99

### Homemade Sirloin Chili

All the way with shredded Cheddar, scallions and tortilla chips Cup 3.99 Bowl 5.99

### Baked Potato Soup

Lucille's signature soup topped with Cheddar cheese and scallions Cup 2.99 Bowl 4.99

### Chef's Soup of the Day

Cup 2.99 Bowl 4.99

### LUCILLE'S FAMOUS TOMATO BLEU CHEESE SOUP **NEW**

Our signature soup - Added to the menu due to popular demand!!  
Cup 2.99 Bowl 4.99

## Big Salads

### Homemade Salad Dressings

Russian • Bleu Cheese • Ranch • Mesquite Ranch  
Honey-Dijon • Honey-Barbeque  
Oregano Vinaigrette • Balsamic Vinaigrette  
Fat Free Basil Vinaigrette • Red Wine Vinaigrette  
Extra Dressing \$ .50

### Greek Salad

Mixed greens, cucumbers, Kalamata olives, tomatoes, pepperoncini, Feta cheese and red onions tossed in oregano vinaigrette 8.99

### CRISPY CHICKEN SALAD

A good friend of Lucille made this salad for a luncheon and card party, and Lucille picked up the recipe and added it to her menu. Many of our regular customers come in just for this very salad. Battered buttermilk chicken tenders, Cheddar cheese, crispy noodles, bacon, tomatoes, scallions and mixed greens tossed with a honey-barbeque sauce. Try it yourself and see why it has become such a favorite 11.99

### 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 11.99

### Buffalo Chicken Salad

Mixed greens with tomatoes, scallions and Bleu cheese crumbles tossed in ranch dressing and topped with buttermilk tenders in spicy buffalo wing sauce 11.99

### Lucille's Char Grilled Chicken BLT Salad **NEW**

Fresh mixed greens with fresh diced tomatoes, bacon, red onions and grilled chicken tossed in ranch dressing and roasted chive oil and topped with sourdough croutons 11.99

### Add to any salad:

Grilled or Blackened Chicken 5.00  
Crispy Chicken 5.00  
Fresh Turkey 5.00  
Scoop of Tuna Salad 5.00  
Lump Crab Cake 7.00  
Grilled or Blackened Mahi 7.00

### House Salad

Crisp mixed greens with tomatoes, red onions, cucumbers and herb croutons with choice of dressing 6.99

### Classic Iceberg Wedge Salad

Half head of iceberg lettuce with Gorgonzola cheese, Applewood smoked bacon and Bleu cheese dressing 7.99

### Caesar Salad

Traditional dressing with romaine lettuce, herb croutons and Parmesan cheese 6.99 Add chicken 11.99

### GILLIAN FARMS PEAR AND GOAT CHEESE SALAD **NEW**

Mesculin mix, romaine, topped with aged Goat cheese, sundried cranberries, Anjou pears and homemade candied walnuts tossed in red wine vinaigrette 9.99

### Cobb Salad

Fresh turkey, avocado, Bleu cheese, hard cooked egg, tomatoes, and crisp bacon over mixed greens with choice of dressing 11.99

### White Albacore Tuna Salad

Over mixed greens with tomatoes, cucumbers, red onions and croutons with choice of dressing 10.99

### Chopped Salad

With tomatoes, candied walnuts, red onions, cucumbers, Bleu cheese and bacon tossed with balsamic vinaigrette 9.99

# Half-Pound Black Angus Burgers

All burgers served with french fries. Homemade ketchup upon request.

## Cheddar and Onion Burger

Sautéed onions, Cheddar cheese, lettuce, tomato and pickle 9.99

## Bacon BBQ Burger

Applewood bacon, Cheddar cheese, lettuce, tomato, onions, homemade barbeque sauce and pickle 9.99

## Patty Melt

Grilled rye with melted American cheese and sautéed onions 9.49

## Build Your Own Burger

Served with lettuce, tomato, onions and pickle 9.49

Choice of toppings (Add \$.50 each topping):

Cheddar Cheese	Sautéed Mushrooms
American Cheese	Sautéed Onions
Bleu Cheese Crumbles	Fresh Avocado
Monterey Jack Cheese	Roasted Red Pepper
Swiss Cheese	BBQ Sauce
Brie Cheese	Homemade Chili
Applewood Bacon	Cajun Seasonings
Smoked Ham	

# Beefless Burgers

## Turkey Burger

7 oz. all white meat turkey grilled and served on a toasted bun with lettuce, tomato, onions and pickle 8.99

## Grilled Vegetable Sandwich

Grilled portobello mushroom, zucchini, roasted pepper, yellow squash and red onion marinated in fat-free vinaigrette and topped with Parmesean cheese on a toasted bun. Served with coleslaw instead of French fries 9.99

# Specialty Sandwiches

All sandwiches served with french fries. Homemade ketchup upon request.

## THE LUCILLE SANDWICH

After any holiday, the best part for Lucille growing up was having the leftover sliced turkey with coleslaw, Swiss cheese and Russian dressing on grilled rye the way Lucille's grandma made it. We do the same, but we oven-roast the turkey especially for this sandwich 9.49

## Grilled Mahi Mahi Sandwich

Served grilled or blackened with lettuce and tomato on a toasted bun with tartar sauce on the side 10.99

## Tuna Melt

Tuna salad on grilled rye with melted American cheese 9.49

## THE CICI MELT

Only Lucille's closest friends knew that she was sometimes called CiCi and by only one man. And when that special man came into the restaurant, always late at night, Lucille would make him a grilled cheese with melted Monterey Jack, American, bacon and tomato on grilled white bread 7.99

## Turkey Sandwich

Oven-roasted turkey on wheat toast with lettuce, tomato and pesto mayo 8.99

## Buffalo Chicken Sandwich

Breaded chicken tossed in buffalo sauce and topped with Bleu cheese dressing on a roll with lettuce and tomato 9.99

## PULLED PORK SANDWICH

Seasoned, slow-cooked pulled pork piled high on a soft bun with barbeque sauce on the side 8.99

## CRAB CAKE SANDWICH

On a toasted bun with lettuce, tomato and homemade remoulade sauce on the side 10.99

## Classic BLT Sandwich

White toast, Applewood bacon, lettuce, tomato and pesto mayo 8.99

## Tuna Salad Sandwich

With lettuce and tomato on wheat toast 9.49

## CLASSIC CLUB SANDWICH

Fresh turkey, ham, Swiss and American cheese, Applewood bacon, lettuce, tomato and pesto mayo served triple decker with honey-dijon dipping sauce on the side 10.99

## Grilled Marinated Chicken Breast Sandwich

With lettuce and tomato on a toasted bun 8.99

## Lucille's California Chicken Melt

Grilled chicken, fresh avocado and Applewood smoked bacon and aged Swiss cheese on a Kaiser roll with herb aioli, lettuce and tomato 10.49

## BLACKENED CHICKEN AND BRIE

Grilled chicken lightly blackened and topped with caramelized vidalia onions and French brie served on a Kaiser roll with herb aioli, lettuce and tomato 10.49

## Lucille's Café Cubano Sandwich

A taste of South Florida! Slow roasted pulled pork, ham, Swiss cheese, Pickles and mustard served on a Cuban style roll 10.49

## Half Sandwich and Soup Combo

Choice of 1/2 sandwich (turkey, BLT, tuna salad or club)

with a bowl of soup (our homemade tomato bleu cheese, chicken noodle, baked potato or soup of the day) 8.99

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of foodborne illnesses.

# Lucille's Specialties

Add a House, Caesar or Iceberg wedge to any entree 2.99

## Marinated Skirt Steak

8 ounce marinated skirt steak grilled to perfection and topped with a homemade Chimichurri sauce and served with rice pilaf and mixed vegetables 16.99

## Grilled Twin Pork Chops

Brown sugar and coriander marinated chops served with homemade applesauce and mashed potatoes 15.99

## Half Roast Chicken

Served with mashed potatoes and choice of vegetable. (Try it BBQ style) 13.99

## Smothered Chicken Breast Platter **NEW**

Grilled chicken breast smothered in sautéed onions, mushrooms, Cheddar cheese and Monterey Jack cheese with rice pilaf and green beans 15.99

## MACADAMIA CRUSTED CHICKEN

Breaded chicken Scaloppini flash fried and oven roasted with a tropical citrus beurre blanc and macadamia nut crust served with mashed potatoes and broccoli 16.99

## Grilled 10 oz. Mahi Mahi

Served with rice pilaf and choice of vegetable (Try it blackened) 16.99

## PULLED PORK PLATTER

Lucille's love for Southern BBQ is evident in this slow-cooked classic. Piled high and served with mashed potatoes, coleslaw and home made barbeque sauce on the side 15.99

## BBQ BABY BACK RIBS WITH HOMEMADE BBQ SAUCE

There was a time when you could not buy store-bought barbeque sauce. The very idea that barbeque would some day come in a plastic bottle is something that Lucille would never have condoned. We still make our ribs and BBQ sauce the way Lucille learned from Mrs. Piot who once came to visit, and left this recipe behind, along with a lot of love for good cooking. 1/2 rack 14.99 Full rack 18.99

## New England Fried Clam Scatter **NEW**

Fresh breaded Atlantic surf clams flash fried and served over crispy fries with a tartar sauce and homemade coleslaw 13.99

## Island Style Coconut Shrimp

8 Lightly hand breaded shrimp flash fried and served with a Mandarin orange and horseradish sauce. Served with rice and vegetables 15.99

## Crab Cake Dinner

Many of our patrons tried the appetizer and wanted more. So we now offer a cake dinner of this indulgent classic. Hey, you're out to have a good time, so why not eat what you want? Two lump cakes served with homemade remoulade, chipotle salsa, rice pilaf and steamed broccoli 18.99

## Sides

All Sides 2.99

Green Beans	Rice Pilaf
Mixed Vegetables	Mashed Potatoes
Cole Slaw	French Fries
Broccoli	Baked Potato with
Chunky Applesauce	butter and sour cream
	Homemade Cranberry Sauce
	Homemade Potato Chips

## Classics

Add a House, Caesar or Iceberg wedge to any entree 2.99

## LUCILLE'S HOMEMADE MEATLOAF

Mushroom gravy, mashed potatoes and choice of vegetable 13.99

## CHICKEN POT PIE

All white meat chicken with potatoes, carrots, celery and peas served in a flaky crust 12.99

## ROAST TURKEY DINNER

Herb stuffing, mashed potatoes, vegetables, homemade cranberry sauce and gravy 15.99

## THREE-CHEESE BAKED MACARONI

Bubbling hot with herb breadcrumb topping 10.99

## Daily Blue Plate Specials

### Lunch

Served 11 until 4 PM daily

### Monday-Baja California Fish Tacos **NEW**

Three flour tortillas with Cajun seared snapper, diced tomatoes, mojo slaw and chipotle aioli served with tortilla chips and chipotle salsa 9.99

### Tuesday-Open Face Roast Turkey Sandwich

With mashed potatoes, stuffing, cranberry sauce and homemade gravy 8.99

### Wednesday-Chipotle Chicken Philly Sandwich

Sliced chicken breast with melted Monterey Jack cheese, chipotle aioli, sautéed onions and mushrooms on a hoagie with homemade potato chips 9.99

### Thursday-Malibu Chunky Chicken Salad

Diced chicken breast with celery, seedless red grapes, walnuts and apples in honey-dijon over mixed greens, tomatoes, cucumbers and croutons 9.99

### Friday-The Mirabella Meatloaf Meltdown **NEW**

Two slices of homemade meatloaf pan roasted and topped with sautéed onions, melted Monterey Jack cheese and homemade bbq sauce served on a hoagie roll with herb aioli then topped with a crispy onion ring. Served with homemade potato chips 9.99

### Saturday-Jerk Pork Panini **NEW**

Slow roasted pulled pork with Caribbean jerk seasonings, herb aioli, sautéed onions and Jack cheese on a grilled panini served with homemade potato chips 9.99

### Dinner

Available after 5 PM daily

### Monday-Braised Yankee Pot Roast **NEW**

Slow cooked tender roast with celery, onions, and carrots in gravy made from the pan drippings served with mashed potatoes (Just like grandma used to make) 15.99

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

As her family grew, Lucille could always "Shepherd" the family together with this mouthwatering classic 13.99

### Wednesday-Southern Fried Chicken

With mashed potatoes, coleslaw and homemade turkey gravy on the side 13.99

### Thursday-Classic New England Beer Battered Fish and Chips

North Atlantic cod in Aunt Gertrude's classic beer batter recipe. Served with potato planks, slaw, homemade tartar sauce and malt vinegar 13.99

### Friday-Cedar Plank Salmon **NEW**

Fresh salmon lightly grilled then topped with honey dijon sauce and oven roasted on cedar plank. Served with rice pilaf and vegetables 16.99

### Saturday-8oz. Center Cut Filet Mignon with Bordeaux Wine Reduction **NEW**

Aged hand cut Filet Mignon char grilled and basted in garlic herb butter over red skin mashed potatoes with seasoned green beans and finished with a Bordeaux wine reduction and crispy Vidalia onion ring 18.99

### Sunday-Classic Chopped Steak **NEW**

Handmade half pound chopped steak with sautéed onions, mushroom gravy, onion frits, mashed potatoes and choice of vegetable 13.99

Gratuity added to parties of 8 or more

## Ice Cream & More

### Just Ice Cream

Vanilla, chocolate or strawberry  
One scoop 1.99  
Two scoops 2.99  
Three scoops 3.99

### Classic Ice Cream Sundaes

Your choice of 2 big scoops of ice cream and sauce served with whipped cream, walnuts and maraschino cherry 3.99

Ice Cream Choices:

Vanilla • Chocolate • Strawberry

Sauce Choices:

Chocolate • Caramel • Strawberry • Marshmallow

### Reese's Peanut Butter Cup Sundae

Chocolate and vanilla ice cream, peanut butter sauce, hot fudge, chopped Reese's cups, whipped cream and a cherry 3.99

### Oreo Cookie Sundae

Vanilla ice cream, hot fudge, crushed Oreos, whipped cream and a cherry 3.99

### Classic Banana Split

Fresh banana, vanilla, strawberry and chocolate ice cream, strawberries, chocolate sauce, marshmallow sauce, whipped cream, chopped nuts and a cherry 4.99

### LUCILLE'S DESSERT SAMPLER NEW

Lucille's famous bread pudding with bourbon sauce, homemade triple chocolate brownie with chocolate sauce, turtle cheesecake with homemade caramel sauce wedged between two scoops of Edys vanilla ice cream with powdered sugar 11.99

### Additional Toppings .50¢ each

Homemade Warm Chocolate Sauce  
Caramel • Strawberries • Marshmallow  
Peanut Butter Sauce • Crushed Reese's  
Crushed Oreo Cookies • Sprinkles

## Bottled Beers

Amstel Light, Holland 4.99  
Beck's, Germany 4.99  
Corona, Mexico 4.99  
Heineken, Holland 4.99  
Sierra Nevada Pale Ale, USA 4.99  
Sam Adams Lager, USA 4.99  
Budweiser, USA 3.99  
Bud Light, USA 3.99  
Miller Lite, USA 3.99  
Coors Light, USA 3.99  
Michelob Ultra, USA 3.99

## Beverages

Pepsi • Diet Pepsi  
Sierra Mist • Root Beer  
Iced Tea • Sweet Tea • Lemonade • Fruit Punch  
Apple Juice • Cranberry Juice • Orange Juice  
Milk • Chocolate Milk • Hot Chocolate  
Coffee • Decaffeinated Coffee  
Hot Tea • Decaffeinated Hot Tea

## Bottled Beverages

Italian Alps Spring Water - Still or Sparkling 2.99  
IBC Black Cherry Soda 2.99  
IBC Cream Soda 2.99

## Classic Desserts

### CARAMEL TAFFY APPLE WALNUT PIE

Served with Edy's ice cream and caramel drizzle 5.99

### Warm Fudge Brownie Sundae

With vanilla ice cream, our homemade chocolate sauce and whipped cream, walnuts and cherry 5.99

### Giant Classic Chocolate Cake NEW

With whipped cream 4.99 With ice cream 5.99

### LUCILLE'S HOMEMADE BREAD PUDDING

It has been said that there was a time when a lady who knew someone who knew General Lee paid Lucille a visit. Lucille was told that General Lee had a favorite bread pudding recipe that he carried around with him during the War Between the States. This is that recipe. Served with warm with vanilla ice cream and bourbon sauce 5.99

### Turtle Cheesecake NEW

Classic New York style cheesecake with chocolate layered graham cracker crust and caramel pecan topping 5.99

## Milkshakes, Floats & Malts

Vanilla Shake 3.99	Vanilla Malt 3.99
Chocolate Shake 3.99	Chocolate Malt 3.99
Strawberry Shake 3.99	Strawberry Malt 3.99
Oreo Shake 4.49	Rootbeer Float 2.99
Banana Shake 4.49	Cola Float 2.99
<b>Ice Cream Soda</b>	<b>NY Chocolate Egg Cream</b>
Two big scoops of your choice of ice cream mixed with seltzer and topped with real whipped cream 2.99	Chocolate syrup, seltzer and milk 2.49

## White Wines

White Zinfandel, Sycamore Lane, California 4.75/17  
Pinot Grigio, Sycamore Lane, California 4.75/17  
Pinot Grigio, Stellina di Notte, Italy 6.75/25  
Chardonnay, Sycamore Lane, California 4.75/17  
Chardonnay, Rosenblum, California 6.50/24  
Chardonnay, Sterling, California 7.25/27

## Red Wines

Pinot Noir, Meridian, California 6.75/25  
Pinot Noir, Edna Valley, San Luis Obispo 7.50/28  
Malbec, Terrazas, Mendoza, Argentina 8.00/30  
Merlot, Sycamore Lane, California 4.75/17  
Merlot, Beringer, California 6.75/25  
Cabernet Sauvignon, Dynamite, Lake County, Ca 7.50/28  
Cabernet Sauvignon, Sterling, California 8.00/30