



LUCILLE

AT DRURY LANE

DINNER

COLD APPETIZERS

Shrimp Cocktail (4) *	12
Burrata	8
<i>Roasted tomato bruschetta, balsamic glaze, truffle oil</i>	
Charcuterie and Cheese	18
<i>For 2 people</i>	32
<i>For 4 people</i>	

HOT APPETIZERS

Crispy Fried Calamari	12
<i>With cherry peppers, Pomodoro sauce</i>	
Avocado Fries	8
<i>With chile aioli</i>	
Artichoke Fondue	12

SOUPS / SALADS

Soup of the Day	4
White Bean Soup *	6
<i>With Italian sausage and escarole</i>	
Baked French Onion Soup	7
Classic Caesar Salad	6
Asparagus, Spinach and Crisped Prosciutto Salad *	7
<i>Buttermilk vinaigrette dressing</i>	
Chopped Salad *	7
<i>Tarragon Ranch</i>	

SHAREABLE SIDES

Truffle Macaroni & Cheese	6
Double Baked Potato	6
Lucille's Signature Roasted Shallot Mashed Potatoes *	5
Parmesan Truffle Pomme Frites *	4
Roasted Wild Mushrooms *	6
Steamed or Grilled Asparagus *	7
Sautéed Broccoli *	6
Fried Brussels Sprouts and Cauliflower with Bacon *	7

ENTRÉES

Make Any Salad an Entrée * 12

Add chicken 3

Add filet mignon 5

Add shrimp 6

Lucille's House Burger 15

American cheese, house pickled red onions, dijonnaise, iceberg lettuce on brioche bun

8 Finger Cavatelli 18

Creamy marinara, mozzarella, Parmesan

Slow Roasted Chicken * 19

Fingerling potatoes, roasted shallots

Grilled Pork Tenderloin * 28

Shiitake mushrooms, braised leeks, cherry apple chutney

Grilled Salmon * 22

Roasted shallots, black garlic, beurre blanc

Rack of Lamb 30

Root vegetables and celery purée

Seared Jumbo Sea Scallops * 27

Wilted arugula, leeks, pancetta jam, white wine cream sauce

Filet Mignon 8oz * 32

Enjoy a sauce with your steak: béarnaise, bordelaise, green peppercorn, chimichurri

Prime Rib of Beef Au Jus 16oz * 35

Side of horseradish

Daily Fish Preparation MP

Please ask your server about today's special

* Gluten-free items