



LUCILLE

AT DRURY LANE

DINNER

COLD APPETIZERS

Shrimp Cocktail (4) *	12
Burrata	8
<i>Roasted tomatoes, basil oil, vinaigrette</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>	
Stuffed Mushrooms (5)	8
<i>With parmesan and borsin cheese</i>	
Grilled Brie	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
Roasted Pear Salad *	7
<i>Creamy bleu cheese, candied walnuts</i>	
Chopped Salad *	7
<i>Buttermilk ranch dressing</i>	

SHAREABLE SIDES

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

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

Pappardelle Pasta 18

Roasted mushrooms, cream sauce, fresh thyme, asiago cheese, lemon

Slow Roasted Chicken * 19

Fingerling potatoes, roasted shallots

Grilled Pork Tenderloin * 28

Shiitake mushrooms, braised leeks, cherry apple chutney

Grilled Salmon * 22

Roasted lemon, black garlic, beurre blanc

Grilled Duck Breast 26

Citrus demi glaze, bulgar, arugula

Seared Jumbo Sea Scallops * 27

Citrus beurre blanc, wilted spinach, leeks, prosciutto, orange zest

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