

GLUTEN-FREE MENU

★★★★★ SAME GREAT QUALITY BUT GLUTEN-FREE! ★★★★★

Please note that due to the nature of our menu items and the variety of procedures in our kitchens, cross-contamination with ingredients containing gluten is a possibility. Lucille's can make no guarantees regarding the gluten content of these items.

Please let your server know if you are ordering a gluten free item.

APPETIZERS

BBQ RIB TIP APPETIZER

St. Louis pork rib tips marinated in our original BBQ sauce, slowly hickory smoked and finished on the grill.

Half 1130 cal | 10.99 Full 2265 cal | 14.99

SPECIALTIES

GRILLED SALMON

A fresh salmon fillet seasoned and grilled to perfection. Served with our New Orleans mustard cream sauce, pecan rice and Southern braised greens. 9oz 1355 cal | 24.99

JAMBALAYA "ME-OH-MY-A"

Smoked chicken, spicy hot link, tasso ham and shrimp sautéed in a spicy tomato sauce served over white rice. 1825 cal 22.99

SALADS

TRI TIP SALAD

Slow-smoked tri tip, hand-carved to order and served on a bed of mixed field greens, tomatoes, sweet red onions, cucumbers, red and yellow peppers and avocado, tossed in our tomato vinaigrette dressing. 810 cal 15.99

CAJUN SHRIMP AND AVOCADO SALAD

Sautéed blackened shrimp tossed with BBQ ranch dressing on a bed of fresh greens, grilled sweet corn, cucumbers, jack and cheddar cheese, cherry tomatoes and diced avocado. 1050 cal 16.99

BBQ

Served with your choice of two sides

Gluten-Free House Salad 100 cal
or Caesar Salad 290 cal, add 2.99

★★★★ LUCILLE'S Favorite! ★★★★★

BABY BACK RIBS

Pork ribs basted with our special BBQ sauce.
Half Rack 840 cal | 27.49 Full Rack 1560 cal | 31.49

ST. LOUIS SPARE RIBS

Seasoned pork ribs basted with our homemade BBQ sauce.
Half Rack 900 cal | 26.49 Full Rack 1720 cal | 30.49

BBQ BEEF RIBS

Spice rubbed and glazed with our BBQ sauce.
3 bones 705 cal | 28.99 5 bones 1110 cal | 32.99
7 bones 1675 cal | 37.99

ALABAMA CHICKEN

Half chicken marinated in apple cider and our savory rib spice, then slow smoked and smothered in a creamy, tangy white BBQ sauce. 1645 cal 20.49

SMOKED BBQ HALF CHICKEN

Marinated in our BBQ sauce, finished on the grill.
700 cal 20.49

TEXAS STYLE BEEF BRISKET

Certified Angus Beef brisket slow-smoked and hand-carved to order. Served with our savory wet mop sauce.

7oz 600 cal | 20.99 10oz 840 cal | 24.49

BBQ TRI TIP

Certified Angus Beef tri tip, hand-carved to order with our savory mop sauce.

7oz 420 cal | 22.99 10oz 570 cal | 26.49

BBQ HALF CHICKEN & TWO MEATS

Half chicken and a choice of any two meats: sausage, pulled pork, rib tips or brisket burnt ends.
1310-1610 cal 26.49

RIBS, RIBS, RIBS

Baby Back Ribs (1/3 rack), St. Louis Spare Ribs (1/3 rack) and Beef Ribs (2 bones) 1510 cal 32.99

BUILD YOUR OWN BAR-B-QUE COMBOS

TWO MEAT COMBO 32.99

THREE MEAT COMBO 36.99

Choice of Meats:

Baby Back Ribs (1/2 rack) 930 cal, St. Louis Ribs (1/2 rack) 935 cal, Beef Ribs (2 bones) 590 cal, Brisket Burnt Ends (6oz) 560 cal, Sliced Brisket (6oz) 560 cal, BBQ Chicken (1/2) 780 cal, Alabama Chicken (1/2) 1460 cal, Pulled Pork (8oz) 530 cal, Pulled Chicken (8oz) 630 cal, Tri Tip (6oz) 370 cal, Sausage (2): Spicy Hot Link 430 cal, Smoked BBQ 400 cal, Bacon and Cheddar 390 cal

We hand-carve our meats to order because we believe a little extra care makes for the most tender, succulent cuts of meat.

Gluten-Free SIDES

Roasted Garlic Mashed Potatoes 240 cal, Southern Braised Greens 100 cal, Baked Potato 370 cal, Potato Salad 460 cal, Creamy Coleslaw 200 cal, BBQ Beans 215 cal, Vegetable Medley 105 cal, Tomato Slices 15 cal, Fresh Corn on the Cob 385 cal, Watermelon Slices 30 cal