

Lunch AT Lucille's

LUNCH SPECIALS AVAILABLE MONDAY - FRIDAY 11AM - 4PM

APPETIZERS

BRISKET NACHOS LUCILLE'S FAVORITE

Crisp tortilla chips, melted cheese, smoked brisket, black beans, jalapeños, sour cream, salsa and guacamole. 1210 cal 11.75

LUCILLE'S ONION STRAWS

A mountain of irresistible buttermilk battered fresh onions, seasoned and deep fried. Served with our own BBQ ranch dipping sauce. Half 450 cal | 6.75 Full 900 cal | 10.25

BBQ RIB TIPS

St. Louis pork rib tips, slowly hickory smoked and finished on the grill. Half 1130 cal | 10.75 Full 2260 cal | 14.75

SPINACH & CHEESE DIP

Spinach and artichokes blended with creamy cheese and served hot with fresh tortilla chips. 1050 cal 11.25

WE'RE COOKIN' UP DELECTABLE SOUTHERN FAVORITES!
LIP SMACKIN' GOOD AND PIPING HOT!

SMALL BITES

NASHVILLE CRACKLINS'

Nashville style crispy fried chicken skin served with Alabama white BBQ sauce. Spicy! 1010 cal 4.99

SMOKY BACON DEVILED EGGS

Classic deviled eggs with crispy applewood smoked bacon, our signature rib spice, scallions and sweet red peppers. 450 cal 4.99

SOUTHERN FRIED DILL PICKLES

Cajun fried pickle spears, served with ranch and Creole mustard for dippin'. 510 cal 3.99

★ Slow Smoked BAR-B-QUE ★

Served with Homemade Biscuits and choice of one side

House Salad 100 cal, Caesar Salad 430 cal or Creamy Corn Chowder 630 cal, add 2.99
Small Wedge Salad 280 cal, add 4.99 Cornbread à la carte 500 cal, add .99



➔ Three Meat Combo

• ❁ • Build Your Own • ❁ • BAR-B-QUE COMBO

Two Meat 15.99 ★ Three Meat 17.99

COMBO CHOICES

Baby Back Ribs (3 bones) 465 cal
St. Louis Ribs (3 bones) 470 cal
Beef Ribs (1 bone) 295 cal
Brisket Burnt Ends (3oz) 375 cal
Sliced Brisket (3oz) 375 cal
BBQ Chicken (1/4) 390 cal

Alabama Chicken (1/4) 730 cal
Pulled Pork (4oz) 265 cal
Pulled Chicken (4oz) 315 cal
Tri Tip (3oz) 270 cal
Grilled Sausage (1):
Spicy Hot Link 430 cal
Smoked BBQ 400 cal
Bacon and Cheddar 390 cal

ENJOY THESE LUNCH PORTIONS OF YOUR BAR-B-QUE FAVORITES!

BABY BACK RIBS LUCILLE'S FAVORITE

One-third rack of the tenderest, meatiest little pork ribs, slow-cooked with sweet hickory smoke, then grilled and basted with our special BBQ sauce. 610 cal 10.99

BRISKET BURNT ENDS

Smoked beef brisket, hand carved to order and drizzled with our original BBQ sauce. 6oz 560 cal | 13.49

PULLED PORK

Our special pork roast, slow-smoked until fork tender, hand shredded and drizzled with Memphis BBQ sauce. 6oz 400 cal | 10.99

TEXAS STYLE BEEF BRISKET

Certified Angus Beef brisket slow-smoked and hand carved to order. Served with our savory wet mop sauce. 6oz 560 cal | 13.49

SMOKED BBQ CHICKEN

One-quarter fresh chicken, marinated in our lip smackin' BBQ sauce for 24 hours, slow-smoked to perfection and finished on the grill. 390 cal 10.99

BBQ TRI TIP

Certified Angus Beef tri tip, smoked all day until it melts in your mouth. Hand carved to order with our savory mop sauce. 6oz 370 cal | 15.75

WE HAND CARVE THESE MEATS TO ORDER, JUST LIKE LUCILLE TAUGHT US, BECAUSE WE BELIEVE A LITTLE EXTRA CARE MAKES FOR THE MOST TENDER, SUCCULENT CUTS OF MEAT.



Roasted Garlic Mashed Potatoes 240 cal, Southern Braised Greens 110 cal, French Fries 450 cal, Sweet Potato Fries 280 cal, Baked Potato 370 cal, Potato Salad 460 cal, Macaroni & Cheese 355 cal, Creamy Coleslaw 200 cal, Vegetable Medley 105 cal, BBQ Beans 215 cal, Fresh Corn on the Cob 385 cal, Cornbread 500 cal, Watermelon Slices 30 cal, Homemade Biscuit & Apple Butter 410 cal each

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

SMOKEHOUSE BURGERS *and* SMOKIN' GOOD SANDWICHES

Served with your choice of one side
Sub turkey 255 cal or garden patty 320 cal with any burger



➔ Smokehouse BBQ Bacon Burger

SMOKEHOUSE BBQ BACON BURGER*

Certified Angus Beef, flame-grilled and basted with our original BBQ sauce and topped with smoked bacon, melted cheddar cheese and onion straws with BBQ ranch dressing on a sesame seed bun. 1415 cal 15.25

LUCILLE'S ALL AMERICAN BURGER*

Certified Angus Beef, flame-grilled and topped with melted American cheese, tomato, pickles, lettuce, sweet red onions and thousand island dressing on a soft brioche bun. 1255 cal 14.75

✂ LUCILLE'S BBQ TRI TIP SANDWICH LUCILLE'S FAVORITE

Our slow-smoked, Certified Angus Beef tri tip, piled high on a soft brioche bun. Our most popular sandwich! 760 cal 15.75

✂ TEXAS STYLE BRISKET SANDWICH

Slices of slow-smoked brisket, drizzled with our original BBQ sauce, topped with creamy coleslaw on a soft brioche bun. 1010 cal 13.75

✂ THE BIG SMOKESTACK

Slow-smoked brisket, and BBQ glazed spicy hot link piled extra high on a soft brioche bun with mustard slaw and Creole sauce. 1580 cal 15.75

BBQ CHICKEN SANDWICH

Two grilled breasts of chicken smothered in our BBQ sauce with melted cheddar cheese, baby lettuces and onion straws on a soft brioche bun. 1240 cal 13.75

Lip Smackin' Deals

LUCILLE'S ORIGINAL PULLED PORK SANDWICH

Our special pork roast, slow-smoked until it's fork-tender, hand shredded and tossed in our special sauce on a potato bun. 640 cal 10.99
Try it Memphis style with mustard slaw and Creole mustard sauce 970 cal

SOUTHERN FRIED CHICKEN SANDWICH

Fried chicken breast, applewood bacon, jack cheese, vine-ripened tomato and lettuce with ranch dressing on a soft brioche bun. 1550 cal 10.99

SOUTHERN SPECIALTIES

LUNCH PORTIONS OF OUR SOUTHERN CLASSICS!

SOUTHERN FRIED CHICKEN LUCILLE'S FAVORITE

Chicken breast dipped in buttermilk, breaded, deep fried and topped with Grandpa's pan gravy. Served with garlic mashed potatoes and vegetable medley. 755 cal 10.99

NEW ORLEANS GUMBO

A New Orleans style gumbo with traditional savory roux broth, shrimp, chicken and andouille sausage. Served with steamed white rice. 690 cal 7.99

BAYOU CAJUN SHRIMP

A quarter-pound of shrimp sautéed with butter, garlic, Cajun spices, lemon juice and smoked tomatoes. Served with pecan rice and Southern braised greens. 910 cal 13.99

JAMBALAYA "ME-OH-MY-A"

Smoked chicken, spicy hot link, tasso ham and shrimp sautéed in a piquante tomato sauce and served over white rice. Spicy! 925 cal 12.99

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. 6oz 1000 cal | 15.99

SALADS

✂ TRI TIP SALAD

Slow-smoked tri tip, served on a bed of mixed field greens, tomatoes, red onions, cucumbers, red and yellow peppers and avocado, tossed in our tomato vinaigrette dressing.

Half 455 cal | 10.99 Full 810 cal | 15.75

BBQ CHICKEN SALAD LUCILLE'S FAVORITE

Smoked and grilled chicken breast on a bed of fresh greens, BBQ ranch dressing, tomatoes, grilled corn, cucumbers, black beans, cheddar cheese, topped with onion straws.

Half 680 cal | 9.99 Full 1190 cal | 14.75

CAJUN SHRIMP AND AVOCADO SALAD

Blackened shrimp tossed with BBQ ranch dressing on a bed of fresh greens, grilled corn, cucumbers, jack and cheddar cheese, cherry tomatoes and diced avocado.

Half 590 cal | 9.99 Full 1050 cal | 16.75

APPLE PECAN CHICKEN SALAD

Pecan-crusted chicken breast on a bed of fresh greens, applewood smoked bacon, blue cheese crumbles, granny smith apples, tomatoes, sweet peppers and carrots, tossed in balsamic dressing. Half 595 cal | 10.99 Full 785 cal | 15.25

BRISKET BURNT ENDS SALAD

Smoked burnt ends, sweet corn, black beans, pico de gallo, roasted pasilla peppers, red onions and tomatoes tossed with crisp greens and spicy ranch dressing. Topped with tortilla strips, cilantro, avocado and cilantro sour cream sauce.

Half 705 cal | 9.99 Full 975 cal | 14.75

BUILD YOUR OWN

SOUTHERN BAKERS AND MAC

Served with choice of Creamy Corn Chowder 630 cal,
House Salad 100 cal or Caesar Salad 290 cal

CAROLINA STYLE Baked Potato Combo

Baked potato stuffed with choice of BBQ meat, jack cheese, sweet red onions, sour cream, scallions, BBQ ranch dressing. 9.99

CHOOSE FROM

Pulled Chicken 1165 cal	Brisket Burnt Ends 1220 cal
Pulled Pork 1115 cal	Tri Tip 1095 cal, add 1.00

SOUTHERN Mac and Cheese Combo

Homemade cheese sauce, grilled hot link, chopped bacon, topped with melted cheddar cheese. 550 cal 9.99

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