GLUTEN-SENSITIVE MENU

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 have a gluten sensitivity.

SLOW-SMOCKED BAR-B-QUE

SERVED WITH YOUR CHOICE OF TWO SIDES

ADD TO YOUR MEAL FOR AN ADDITIONAL COST: HOUSE SALAD 100 cal or WEDGE SALAD 290 cal

BBQ RIB TIP APPETIZER
St. Louis pork rib tips marinated in our original BBQ sauce, slowly hickory-smoked and finished on the grill. Half 770 cal | Full 1480 cal

SPINACH & CHEESE DIP
Spinach and artichokes blended with cream cheese and served hot with fresh tortilla chips. 1050 cal

Lucille’s Favorite SMOKED BBQ NACHOS
Corn tortilla chips layered with melted cheese, black beans, smoked jalapeños, sour cream, fresh salsa and guacamole. Your choice of smoked brisket, pulled chicken or pulled pork. 1150-1200 cal

HATCH GREEN CHILE FRIES
Kennebec fresh-cut fries topped with Hatch chile oil, Hatch chile seasoning, cotija cheese, garlic and cilantro. 960 cal

BABY BACK RIBS
Tender pork ribs, slow-cooked with sweet hickory smoke, then grilled and basted with our special BBQ sauce. Half Rack 840 cal | Three-Quarter Rack 1200 cal | Full Rack 1560 cal

Lucille’s Favorite ST. LOUIS RIBS
Packed with flavor, these tender, meaty, fall-off-the-bone pork ribs are seasoned with Lucille’s special rub, slowly smoked, then grilled and basted with our homemade BBQ sauce. Half Rack 900 cal | Three-Quarter Rack 1340 cal | Full Rack 1720 cal

BBQ BEEF RIBS
Tender, big and meaty beef ribs, spice-rubbed and slowly smoked, then glazed with our BBQ sauce. 3 bones 710 cal | 5 bones 1110 cal

SMOKED PULLED PORK†
Our special pork roast, slow-smoked until it’s fork-tender, hand-shredded and tossed in our special sauce and drizzled with Memphis BBQ sauce. 7oz 450 cal | 10oz 640 cal

TEXAS-STYLE BEEF BRISKET†
Certified Angus Beef® brisket slow-smoked and hand-carved to order. Served with our savory mop sauce. A Texas favorite! 7oz 600 cal | 10oz 840 cal

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. 7oz 420 cal | 10oz 570 cal

SMOKED HALF BBQ CHICKEN
Marinated for 24 hours in our special blend, slow-smoked to perfection and finished on the grill.

CLASSIC
Finished with our original BBQ sauce. 710 cal

ALABAMA
Topped with tangy Alabama White BBQ sauce and more sauce for dipping. 1650 cal

The hickory wood smoking process adds a slightly pink color to our chicken.

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

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

*Approximate cooked weight.
Grilled salmon
A fresh salmon fillet seasoned and grilled to perfection. Served with our creole mustard cream sauce and your choice of two swoon-worthy sides. 680 cal

Chimichurri  Top Sirloin*
Tender sirloin steak chargrilled to order and topped with housemade Hatch chimichurri sauce. Served with garlic mashed potatoes and seasonal sautéed vegetables. 1140 cal

New! SHRIMP & Grits
Jumbo, plump sautéed garlic shrimp on a bed of Hatch green chile cheese grits, topped with smoked tomato cajun cream sauce. A Southern classic! 1140 cal

New! HATCH GREEN CHILE CHEESE GRITS
330 cal

SLOW-SMOCKED & GRILLED CAULIFLOWER STEAK
Fresh cauliflower marinated in our special seasonings, slow-smoked and grilled, then topped with housemade Hatch chimichurri sauce. Served with garlic mashed potatoes, seasonal sautéed vegetables and chimi churri sauce for dipping. 990 cal

New! SHRIMP & Grits
Jumbo, plump sautéed garlic shrimp on a bed of Hatch green chile cheese grits, topped with smoked tomato cajun cream sauce. A Southern classic! 1140 cal

SHRIMP & GRITS
Jumbo, plump sautéed garlic shrimp on a bed of Hatch green chile cheese grits, topped with smoked tomato cajun cream sauce. A Southern classic! 1140 cal

New! CHIMICHURRI TOP SIRLOIN*
Tender sirloin steak chargrilled to order and topped with housemade Hatch chimichurri sauce. Served with garlic mashed potatoes and seasonal sautéed vegetables. 1140 cal

Drink Hot-Honey
Grilled salmon glazed with housemade hot-honey sauce. Served atop a bed of white rice with seasonal sautéed vegetables on the side. 1020 cal

Add to Your Meal for an Additional Cost: House Salad 100 cal or Wedge Salad 290 cal
BBQ Ranch, Balsamic Vinaigrette, Blue Cheese, Caesar, Honey Mustard, Ranch, Thousand Island, Tomato Vinaigrette

Upgrade to a premium side or add a premium side for an additional charge

New! HATCH GREEN CHILE CHEESE GRITS
330 cal

SIDES
GARLIC MASHED POTATOES 240 cal, BAUTÉED SEASONAL VEGETABLES 80 cal, SOUTHERN BRAISED GREENS 90 cal, CREAMY COLESLAW 200 cal, BBQ BEANS 200 cal, WATERMELON SLICES 30 cal, KENNEBEC FRESH-CUT FRIES 120 cal

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*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.