



GLUTEN-SENSITIVE MENU

≡ Startin' Out ≡

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 1460 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



SLOW-SMOKED B · B · Q

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 Ranch, Balsamic Vinaigrette, Blue Cheese, Caesar, Honey Mustard, Ranch, Thousand Island, Tomato Vinaigrette

Build > YOUR < Own B · B · Q COMBO

Two Meat | Three Meat

BABY BACK RIBS (6 BONES)

930 cal

ST. LOUIS RIBS (6 BONES) 940 cal

BEEF RIBS (2 BONES) 590 cal

BRISKET BURNT ENDS 560 cal

SLICED BRISKET 560 cal

BBQ CHICKEN (1/2) 710 cal

ALABAMA CHICKEN (1/2) 1650 cal

PULLED PORK 400 cal

PULLED CHICKEN 320 cal

TRI TIP 370 cal

RIB TIPS 660 cal

TEXAS RED HOT SAUSAGE (2) 680 cal

JALAPEÑO CHEDDAR SAUSAGE (2) 880 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



FULL RACK ST. LOUIS RIBS

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

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.

SOUTHERN SPECIALTIES

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



HOT-HONEY GLAZED SALMON

Hot-Honey GLAZED SALMON

Salmon fillet grilled to perfection and glazed with housemade hot-honey sauce. Served atop a bed of white rice with seasonal sautéed vegetables on the side. 1020 cal

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



TRI TIP SALAD

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

SLOW-SMOKED & 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 chimichurri sauce for dipping. 990 cal



JAMBALAYA "ME-OH-MY-A"

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! 1820 cal



TRI TIP SALAD

SIDES

GARLIC MASHED POTATOES 240 cal, SAUTÉED 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

UPGRADE TO A PREMIUM SIDE OR ADD A PREMIUM SIDE FOR AN ADDITIONAL CHARGE

New! HATCH GREEN CHILE CHEESE GRITS 330 cal, ROASTED STREET CORN 490 cal, LOADED MASHED POTATOES 660 cal, BACON-ROASTED BRUSSELS SPROUTS 440 cal, LUCILLE'S AU GRATIN POTATOES 960 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.