



# ESPRESSO *Martini*

Try it anytime! New  
Amsterdam Vodka, Borghetti  
Espresso Liqueur, vanilla,  
orange liqueur, chocolate  
bitters. Shaken hard and  
served straight up!

290 cal **12.00**





## SAMUEL ADAMS BOSTON LAGER

A smooth amber lager with slightly sweet roasted malts, notes of caramel and toffee, finished with the refreshing noble hop character that put Sam Adams on the map. 5.0% abv.  
**8.00** 230 cal (pint glass) | **9.50** 320 cal (22oz mug)



## ★ 1. PICK YOUR SANGRIA 2. PICK YOUR VESSEL *Glass or Bottle?*

(3 servings per bottle)

### SOUTHERN SANGRIA

Chateau Souverain Merlot, fresh orange juice, fresh-cut fruit, Lucille's Signature Sweet Tea, old-fashioned syrup with a splash of Jim Beam Black Bourbon for a real Southern feel!

**10.00** 235 cal (glass) | **27.00** 700 cal (bottle)

### HUMMINGBIRD SANGRIA

Chateau Souverain Sauvignon Blanc, pineapple juice, fresh lime, cane sugar, fresh fruit and a splash of Malibu Coconut Rum to bring it home.

**10.00** 215 cal (glass) | **27.00** 630 cal (bottle)

*Warning: Drinking distilled spirits, beer, wine and other alcoholic beverages may increase cancer risk, and during pregnancy, can cause birth defects. For more information go to [www.P65warnings.ca.gov/alcohol](http://www.P65warnings.ca.gov/alcohol).*



# Pitmaster's BBQ TOUR

INDULGE IN NEW CURATED,  
SLOW-SMOKED BAR-B-QUE  
COMBOS SHOWCASING  
REGIONAL FLAVORS TO  
EXPERIENCE AND ENJOY!



## PITMASTER ★ PLATTERS

*Served with freshly baked biscuits & apple butter* 290 cal each

### ADD TO YOUR MEAL:

House Salad 100 cal, add **4.99** • Caesar Salad 290 cal, add **4.99** • Wedge Salad 290 cal, add **5.99**

### THE *Texas* COMBO

A generous platter of Texas-style beef brisket, two Texas red hot sausage links, tangy Texas slaw, BBQ beans and smoked jalapeño cheddar cornbread.

1160 cal **29.99**

### THE *Alabama* COMBO

A quarter chicken (leg and thigh), rib tips, Southern braised greens, corn on the cob and picnic potato salad. 1550 cal **27.99**

### THE *Carolina* COMBO

Smoked pulled pork with vinegar mop sauce, smoked chicken with Carolina Gold BBQ sauce, county fair corn pudding, Southern braised greens and picnic potato salad.

830 cal **27.99**



*Smokin' Good*  
**SANDWICH**

### CRISPY *Carolina* GOLD

Crispy buttermilk-fried chicken topped with pepper jack cheese, pickle, tangy slaw and Carolina Gold BBQ sauce on a brioche bun. Served with your choice of one swoon-worthy side. 1110 cal **15.99**

**SWOON-WORTHY SIDES** • *New!* Tangy Texas Slaw 120 cal, Picnic Potato Salad 580 cal, Garlic Mashed Potatoes 240 cal, Macaroni & Cheese 290 cal, Sautéed Seasonal Vegetables 80 cal, BBQ Beans 200 cal, Southern Braised Greens 90 cal, Creamy Coleslaw 200 cal, Watermelon Slices 30 cal, Fresh-Cut Fries 120 cal



# Startin' Out



CRACKED OUT DEVEILED EGGS

## CRACKED OUT DEVEILED EGGS

Classic deviled eggs with crispy bacon, topped with chicken cracklings, green onions, red peppers and special seasonings served atop crispy onion straws.

770 cal **11.50**



LUCILLE'S ONION STRAWS

## 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 **7.99** | Full 900 cal **11.75**

## 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 **11.75** | Full 1460 cal **15.99**



SMOKED PORK BELLY BURNT ENDS

## *New!* SMOKED PORK BELLY BURNT ENDS

Slow-smoked, tender pork belly atop country white bread, with bread-and-butter pickles. 1170 cal **14.99**

## SOUTHERN FRIED DILL PICKLES

Served with creole mustard dipping sauce and ranch dressing. Half 590 cal **6.25** | Full 860 cal **8.75**

## *Lucille's Favorite* SMOKED BBQ NACHOS

Corn tortilla chips layered with melted cheese, black beans, smoked jalapeños, cilantro, green onions, guacamole and sour cream. Your choice of pulled chicken, smoked brisket or pulled pork. 1150-1200 cal **16.50**

## SPINACH & CHEESE DIP

Spinach and artichokes blended with cream cheese and served hot with fresh tortilla chips.

1050 cal **12.75**

## HOT-HONEY CAULIFLOWER BITES

Cauliflower florets tossed in our signature seasoned breading and lightly fried, then sprinkled with our special seasoning to deliver a crispy crunch. Served with signature BBQ ranch and a smokin' hot-honey infusion. 430 cal **9.75**

## *New!* LOADED FRIED GREEN TOMATOES

Cornmeal-crusted green tomatoes with housemade guacamole, spicy ranch, pico de gallo, pickled red onions, smoked jalapeños, cotija cheese and cilantro. 1270 cal **11.99**



LOADED FRIED GREEN TOMATOES



# \* Smokin' GOOD SANDWICHES \*

SERVED WITH YOUR CHOICE OF ONE SWOON-WORTHY SIDE†

## CLASSIC MELTS & MORE

### LUCILLE'S BBQ TRI TIP

Our slow-smoked, Certified Angus Beef® tri tip, thinly sliced and piled high on a soft brioche bun. 700 cal **20.50**

### *New!* TEXAS-STYLE BRISKET

Slow-smoked brisket thinly sliced and piled high on a grilled brioche bun. 730 cal **18.50**

### HATCH GREEN CHILE PULLED PORK MELT

Slow-smoked pulled pork, tossed in our signature Hatch green chile seasoning and topped with roasted Hatch chiles, cilantro and pepper jack cheese with spicy ranch on grilled Texas toast. 1130 cal **15.50**

### SMOKED BBQ CHICKEN SANDWICH

Smoked chicken breast lightly grilled and topped with cheddar cheese, applewood bacon, crispy onion straws and lettuce slathered with original BBQ sauce on a grilled brioche bun. 1150 cal **16.99**



LUCILLE'S ORIGINAL PULLED PORK

### LUCILLE'S ORIGINAL PULLED PORK

Our special pork roast, slow-smoked until it's fork-tender, hand-shredded and tossed in our special sauce on a potato bun. 580 cal **15.99**

Try it Memphis-style with mustard slaw and Creole mustard sauce. 990 cal **16.99**

## Flame-Grilled BURGERS



SMOKEHOUSE  
BBQ BACON  
BURGER

†Swoon-worthy sides listed on page 8.

Substitute a Gardenburger® patty on any sandwich at no charge.

## BUTTERMILK-FRIED Chicken Sandwiches



NASHVILLE HOT CHICKEN

### NASHVILLE HOT CHICKEN

Extra-spicy, Nashville-style, crispy-fried chicken breast topped with sweet pickles and creamy coleslaw on a soft brioche bun. Served with Lucille's own Alabama White sauce for dipping. 1355 cal **15.99**

### SOUTHERN FRIED CHICKEN

Fried chicken breast, applewood bacon, jack cheese, vine-ripened tomato and lettuce with ranch dressing on a soft brioche bun. 1430 cal **15.99**

### CRISPY HOT-HONEY CHICKEN

Crispy buttermilk-fried chicken breast tossed in housemade hot-honey glaze, then placed atop honey-sweetened coleslaw and topped with sweet pickles on a soft brioche bun. 1360 cal **15.99**

## EAT UP

### 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. 1150 cal **17.99**

### SMOKEHOUSE BBQ BACON BURGER\*

Certified Angus Beef®, flame-grilled and basted with our original BBQ sauce and topped with applewood bacon, melted cheddar cheese and onion straws with BBQ ranch dressing on a sesame seed bun. 1350 cal **19.50**

### GRILLED VEGGIE BURGER

The original Gardenburger® grilled and topped with jack cheese, sautéed onions, baby lettuce, fresh tomato, razor thin-sliced cucumber and comeback sauce on a sesame seed bun. 1220 cal **14.99**



PLENTY TO SHARE

# BBQ Feasts

SERVED WITH FRESHLY BAKED BISCUITS & APPLE BUTTER  
290 cal each

## FAMILY SUPPER

*Served family-style for 4-6.*

Two racks of St. Louis ribs or baby back ribs + two half BBQ or Alabama chickens + your choice of: pulled pork | rib tips | sausages + your choice of three family-sized, swoon-worthy sides.

6460-11120 cal **139.99**

Add-on Supper Salad 380 cal **9.99**



FAMILY SUPPER

## SUPER FEAST

*Served family-style for 12 or more.*

Three racks of St. Louis ribs or baby back ribs + four half BBQ or Alabama chickens + your choice of two double portions of: sausages | tri tip | pulled pork | rib tips | sliced brisket + a large tossed green salad + your choice of three super-sized, swoon-worthy sides.

11320-22640 cal **299.99**



SUPER FEAST



WE HAND-RUB AND MARINATE OUR MEATS.  
THEN, OUR SEASONED PITMASTERS SMOKE THEM  
LOW AND SLOW OVER HICKORY WOOD ON SITE.

— At Every Location, Every Day —

TAKIN' OUR OWN <i>Sweet TIME</i>	
	Hours
CHICKEN	2-4
BEEF RIBS	4-6
BABY BACK RIBS	2-4
ST. LOUIS RIBS	2-4
TRI TIP	6-8
PULLED PORK	10-14
BRISKET	18-24
SMOKE & STACK <i>Lightnin'</i> Smoker	

Here at Lucille's,  
We're in No Rush.

## INDIVIDUAL Swoon-Worthy SIDES

PICNIC POTATO SALAD 580 cal  
GARLIC MASHED POTATOES 240 cal  
MACARONI & CHEESE 290 cal  
SAUTÉED SEASONAL VEGETABLES 80 cal  
SOUTHERN BRAISED GREENS 90 cal

CREAMY COLESLAW 200 cal  
BBQ BEANS 200 cal  
WATERMELON SLICES 30 cal  
FRESH-CUT FRIES 120 cal

## Individual Premium Sides

UPGRADE TO A PREMIUM SIDE FOR 1.99 OR ADD A PREMIUM SIDE FOR 4.99.

### HATCH GREEN CHILE CHEESE GRITS

Creamy grits with Hatch green chiles, cheddar and jack cheese, red bell peppers, green onions and cotija cheese. 330 cal

### SMOKED JALAPEÑO CHEDDAR CORNBREAD

Sweet cornbread filled with diced jalapeños, cheddar cheese and corn niblets and baked, then topped with melted cheddar cheese and finished with butter. 400 cal

### LOADED MASHED POTATOES

Lucille's own garlic mashed potatoes topped with butter, sour cream, cheddar cheese, chopped bacon and green onions. 660 cal

### BACON RANCH MAC

Rich and delicious macaroni & cheese with applewood bacon and creamy ranch. Topped with crispy parmesan and scallions. 370 cal

### COUNTY FAIR CORN PUDDING

Sweet and savory corn pudding topped with Lucille's own apple butter and scallions. 440 cal

### ROASTED STREET CORN

Tender roasted corn on the cob brushed with cilantro lime butter and rolled in cotija cheese and topped with cilantro. 490 cal

### SOUTHERN FRIED OKRA

Cornmeal-breaded, lightly fried and served with comeback sauce for dipping. 520 cal







# SLOW-SMOKED B.B.Q.

SERVED WITH YOUR CHOICE OF 2 SWOON-WORTHY SIDES AND  
FRESHLY BAKED BISCUITS & APPLE BUTTER *290 cal each*

★ ★ ★ ★ ★ ADD TO YOUR MEAL: ★ ★ ★ ★ ★

HOUSE SALAD *100 cal*, ADD 4.99 • CAESAR SALAD *290 cal*, ADD 4.99 • WEDGE SALAD *290 cal*, ADD 5.99

## Build *YOUR* Own BBQ COMBO



THREE MEAT BBQ COMBO

Two Meat **36.99**  
Three Meat **43.99**

- |  |   |
|--|---|
| ST. LOUIS RIBS (1/2 RACK) <i>940 cal</i>       | PULLED CHICKEN <i>295 cal</i>               |
| BABY BACK RIBS (1/2 RACK) <i>930 cal</i>       | BBQ TRI TIP <i>370 cal</i> , ADD 2.00       |
| BEEF RIBS (1/2 RACK) <i>710 cal</i> , ADD 8.00 | RIB TIPS <i>660 cal</i>                     |
| TEXAS-STYLE BRISKET <i>560 cal</i>             | TEXAS RED HOT SAUSAGE (2) <i>680 cal</i>    |
| BBQ CHICKEN (1/2) <i>710 cal</i>               | JALAPEÑO CHEDDAR SAUSAGE (2) <i>880 cal</i> |
| ALABAMA CHICKEN (1/2) <i>1650 cal</i>          |   |
| PULLED PORK <i>400 cal</i>                     |   |

### SMOKED PULLED PORK†

A half pound of 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. *510 cal* **21.99**

### ✂ TEXAS-STYLE BEEF BRISKET†

A half pound of beef brisket, slow-smoked and hand-carved to order. Served with our savory mop sauce. **A Texas favorite!** *680 cal* **27.99**

### ✂ BBQ TRI TIP†

A half pound of Certified Angus Beef® tri tip, smoked all day until it melts in your mouth. Hand-carved to order and served with our savory mop sauce. *490 cal* **30.99**

### 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* **30.99** | Three-Quarter Rack *1340 cal* **33.99** | Full Rack *1720 cal* **36.99**

If you prefer the hickory-smoked flavor of our ribs without the sauce, just ask your server to:  
*"Please bring me my bones dry!"*

### 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* **23.99**

#### ALABAMA

Topped with tangy Alabama White sauce and more sauce for dipping. *1650 cal* **23.99**

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

### BBQ BEEF RIBS

A half rack of tender, big and meaty beef ribs, spice-rubbed and slowly smoked, then glazed with our BBQ sauce. *710 cal* **36.99**

✂ WE HAND-CARVE OUR MEATS TO ORDER BECAUSE WE BELIEVE A LITTLE EXTRA CARE MAKES FOR THE MOST TENDER, SUCCULENT CUTS OF MEAT.



BABY BACK RIBS

## Lucille's Favorite 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* **31.99** | Three-Quarter Rack *1200 cal* **34.99** | Full Rack *1560 cal* **37.99**

SERVED WITH YOUR CHOICE OF COMPLIMENTARY  
*Signature* BBQ SAUCES:

- ★ ORIGINAL
- ★ HOT & SPICY
- ★ MEMPHIS

- ★ ALABAMA WHITE  
A rich, tangy, creamy twist on traditional BBQ sauce with just a kiss of heat.



# SOUTHERN SPECIALTIES

**SERVED WITH FRESHLY BAKED BISCUITS & APPLE BUTTER** 290 cal each

★ ★ ★ ★ ★ **ADD TO YOUR MEAL:** ★ ★ ★ ★ ★

**HOUSE SALAD** 100 cal, **ADD 4.99** • **CAESAR SALAD** 290 cal, **ADD 4.99** • **WEDGE SALAD** 290 cal, **ADD 5.99**

## *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 **27.99**



**HOT-HONEY GLAZED SALMON**

### **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.

650 cal **26.99**



**CRISPY LOWCOUNTRY SHRIMP PLATTER**



### **CRISPY LOWCOUNTRY SHRIMP PLATTER**

Cornmeal-battered fried shrimp, fresh-cut fries, creamy coleslaw, remoulade and fresh lemon.

815 cal **17.99**

## *Swoon-Worthy* **SIDES**

**PICNIC POTATO SALAD** 580 cal

**GARLIC MASHED POTATOES** 240 cal

**MACARONI & CHEESE** 290 cal

**SAUTÉED SEASONAL VEGETABLES** 80 cal

**SOUTHERN BRAISED GREENS** 90 cal

**CREAMY COLESLAW** 200 cal

**BBQ BEANS** 200 cal

**WATERMELON SLICES** 30 cal

**FRESH-CUT FRIES** 120 cal



**NEW ORLEANS GUMBO**

### **NEW ORLEANS GUMBO**

A New Orleans-style gumbo with traditional savory roux broth, shrimp, chicken and andouille sausage. Served with steamed white rice. 1270 cal **18.50**



# SOUTHERN SPECIALTIES

**SERVED WITH FRESHLY BAKED BISCUITS & APPLE BUTTER** 290 cal each

★ ★ ★ ★ ★ **ADD TO YOUR MEAL:** ★ ★ ★ ★ ★

**HOUSE SALAD** 100 cal, **ADD 4.99** • **CAESAR SALAD** 290 cal, **ADD 4.99** • **WEDGE SALAD** 290 cal, **ADD 5.99**



SOUTHERN FRIED CHICKEN

## Southern FRIED CHICKEN

Chicken breasts dipped in buttermilk, breaded, deep-fried and topped with Grandpa's pan gravy. Served with garlic mashed potatoes and seasonal sautéed vegetables. 1220 cal **21.99**



## 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! 1800 cal **23.99**



JAMBALAYA “ME-OH-MY-A”



CHIMICHURRI TOP SIRLOIN

## 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 **25.99**

## Premium Sides

UPGRADE TO A PREMIUM SIDE FOR 1.99 OR ADD A PREMIUM SIDE FOR 4.99.



**COUNTY FAIR  
CORN PUDDING** 440 cal

**SMOKED JALAPEÑO  
CHEDDAR CORNBREAD** 400 cal

**LOADED MASHED POTATOES** 660 cal

**BACON RANCH MAC** 370 cal

**ROASTED STREET CORN** 490 cal

**SOUTHERN FRIED OKRA** 520 cal

**HATCH GREEN CHILE CHEESE GRITS** 330 cal



# LUNCH MENU

AVAILABLE 11 A.M. – 4 P.M., SEVEN DAYS A WEEK

## Build <sup>></sup>YOUR <sup><</sup>Own BBQ COMBO

Two Meat 17.99  
Three Meat 22.99

SERVED WITH YOUR CHOICE OF ONE SWOON-WORTHY  
SIDE AND FRESHLY BAKED BISCUIT & APPLE BUTTER 290 cal



BUILD-YOUR-OWN THREE MEAT  
BBQ COMBO

- |                                   |                               |
|-----------------------------------|-------------------------------|
| ST. LOUIS RIBS (1/4 RACK) 470 cal | RIB TIPS 300 cal              |
| BABY BACK RIBS (1/4 RACK) 460 cal | BBQ CHICKEN (1/4) 350 cal     |
| TEXAS-STYLE BRISKET 375 cal       | ALABAMA CHICKEN (1/4) 825 cal |
| PULLED PORK 260 cal               | TEXAS RED HOT                 |
| PULLED CHICKEN 295 cal            | SAUSAGE (1) 340 cal           |
| BBQ TRI TIP 270 cal, ADD 1.00     | JALAPEÑO CHEDDAR              |
|                                   | SAUSAGE (1) 440 cal           |



## ★★★★★ Swoon-Worthy SIDES ★★★★★

- |                                |                                    |                          |
|--------------------------------|------------------------------------|--------------------------|
| PICNIC POTATO SALAD 580 cal    | SAUTÉED SEASONAL VEGETABLES 80 cal | BBQ BEANS 200 cal        |
| GARLIC MASHED POTATOES 240 cal | SOUTHERN BRAISED GREENS 90 cal     | WATERMELON SLICES 30 cal |
| MACARONI & CHEESE 290 cal      | CREAMY COLESLAW 200 cal            | FRESH-CUT FRIES 120 cal  |

★★★★★ SEE PAGE 8 FOR PREMIUM SIDES ★★★★★

# 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 sautéed seasonal vegetables. 740 cal **13.50**

### NEW ORLEANS GUMBO

A New Orleans-style gumbo with traditional savory roux broth, shrimp, chicken and andouille sausage. Served with steamed white rice. 640 cal **9.25**

### 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! 915 cal **14.25**

★★★★★ ADD TO YOUR MEAL: ★★★★★

HOUSE SALAD 100 cal, ADD 4.99 • CAESAR SALAD 290 cal, ADD 4.99 • WEDGE SALAD 290 cal, ADD 5.99



# LUCILLE'S *Back Porch* BOWLS

FILLED TO THE BRIM WITH CREATIVE,  
YET FAMILIAR COMBINATIONS  
OF FRESH INGREDIENTS THAT ARE  
SIMPLY BURSTING WITH FLAVOR.

**\$3 OFF**  
UNTIL 4 P.M.



## WINNER, WINNER CHICKEN LUNCH

Hand-battered chicken tenders, creamy garlic mashed potatoes, buttered corn and veggies, topped with country chicken gravy and scallions. The perfect meal! 900 cal **15.99**

## SHRIMP & GRITS

Cornmeal-breaded shrimp, Hatch green chile cheese grits topped with blackened tomato gravy, crispy tasso ham, roasted peppers & onions, and scallions. 1020 cal **16.99**



## CAULIN' ALL VEGANS

Roasted spiced cauliflower atop mixed greens tossed with sweet and tangy tomato vinaigrette, yellow and red peppers, cucumbers, red onions, cherry tomatoes, marinated black beans, crunchy quinoa, raisins and freshly torn mint. 460 cal **15.99**

Add housemade guacamole 40 cal **2.99**

## THREE LITTLE PIGS

Lucille's original pulled pork, bacon, crispy tasso ham and parmesan, served over griddled mac 'n' cheese with sautéed peppers and onions. 925 cal **15.99**



## *New!* GREEN CHICKEN CHILI

Smoked pulled chicken, roasted corn, pinto beans, jack cheese, tomatillo, housemade guacamole and crema over chimichurri rice. 790 cal **15.99**



## BRISKET FAJITA

Smoked Texas-style brisket set atop chimichurri rice, with marinated black beans, sautéed peppers and onions, cotija cheese, sour cream, pico de gallo, housemade guacamole, smoked jalapeño and cilantro. 995 cal **17.99**



## *Greens* FROM THE GARDEN

### BBQ CHICKEN SALAD

Grilled chicken breast on a bed of fresh greens, BBQ ranch dressing, tomatoes, sweet corn, cucumbers, black beans, cheddar cheese, topped with a drizzle of original BBQ sauce and onion straws.  
Half 730 cal | **11.75**  
Full 1190 cal | **18.75**

### ✂ TRI TIP SALAD

Slow-smoked tri tip, hand-carved to order and served on a bed of mixed field greens with tomatoes, red onions, cucumbers, red and yellow peppers, and avocado, tossed in our tomato vinaigrette dressing.  
Half 450 cal | **12.99**  
Full 825 cal | **21.50**



WELL ISN'T THAT DANDY

# Time For DESSERT\*

*New!*

## BUTTERMILK DOUBLE CHOCOLATE CAKE

Rich and delicious chocolate cake baked with white and dark chocolate chips and topped with a decadent chocolate frosting and more chocolate chips. Amazing! 1465 cal **7.99**

Add vanilla bean ice cream 120 cal **1.49**



BUTTERMILK DOUBLE CHOCOLATE CAKE



DEEP-DISH APPLE COBBLER

*New!* **DEEP-DISH APPLE COBBLER**

Granny Smith apples tossed with cinnamon and warm spices, topped with a sweet caramelized butter cake, vanilla bean ice cream and a drizzle of caramel. 2335 cal **8.99**

**OLD-FASHIONED BANANA PUDDING**

Fresh bananas atop this creamy banana pudding layered with ribbons of Nilla Wafer® crumble and topped with fresh whipped cream. 1285 cal **7.99**

## *Snickers®* ICE CREAM PIE



Chopped Snickers® bars mixed with vanilla bean ice cream in a crisp chocolate cookie crust.

Served with caramel and chocolate sauce, then topped with peanuts. 1100 cal **8.99**

# Beverages

OH, HOW  
Refreshing  
IT IS

### BOTTOMLESS

Lucille's Favorite

<b>Lucille's Sidewalk Lemonade</b> Original 370 cal	<b>4.99</b>
Peach or Strawberry 430 cal	<b>5.75</b>
<b>Muddy Waters</b> 160 cal	<b>4.99</b>
Half Iced Tea and Half Lemonade	

### BOTTLED

<b>Mexican Coke</b> 150 cal	<b>3.99</b>
<b>Abita Root Beer</b> 180 cal	<b>3.75</b>
<b>Acqua Panna Spring Water</b> 500ml 0 cal	<b>3.50</b>
<b>Pellegrino Sparkling Water</b> 500ml 0 cal	<b>3.50</b>

### Complimentary Refills



**Iced Tea** | Regular 20 cal, Peach 20 cal, Watermelon 10 cal, Sweet 190 cal  
**Sodas** 0-280 cal | Coca Cola, Diet Coke, Coke Zero, Sprite, Barq's Root Beer, Dr Pepper or Ginger Ale