



LOVE

AND

BAR-B-QUE

When two great loves make the perfect pair.



Bourbon-Glazed **ST. LOUIS RIBS & SOUTHERN FRIED CHICKEN**

A half rack of tender, meaty, fall-off-the-bone St. Louis pork ribs seasoned with Lucille's special rub, slowly smoked then basted with Maker's Mark® rich and smooth bourbon glaze. Served with a Southern fried chicken breast topped with Grandpa's pan gravy and choice of two sides. 1646 cal **32.99**



HATCH GREEN CHILE FRIES

Appetizer

Fresh, never frozen, Kennebec potatoes hand-cut, double-fried and topped with Hatch chile oil, Hatch chile seasoning, cotija cheese, garlic and cilantro. *957 cal* **11.25**



KENNEBEC POTATOES ARE WIDELY USED BY THE BEST CHEFS IN THE FINEST RESTAURANTS. FRENCH FRIES THE WAY THEY ARE MEANT TO BE.



★ MY TIME TO *Shine* ★

Maker's Mark® Bourbon, Aperol, fresh lemon, almond syrup, fresh mint. *237 cal* **12.50**

LOVE AND BAR-B-QUE



When two great loves make the perfect pair.

Sweet & Smokey **TOP SIRLOIN***

Tender top sirloin fire-grilled to perfection, then topped with Maker's Mark® bourbon cream sauce with caramelized onions, sautéed mushrooms, garlic and seasonings. Served with choice of two sides. 902 cal **25.99**



BOOZY *Brisket Bacon* **BURGER***

This towering, flame-grilled burger is topped with smoked brisket, applewood bacon, caramelized onions, sautéed mushrooms, pepper jack cheese, Maker's Mark® bourbon glaze and Lucille's Onion Straws on a sesame seed bun. Served with choice of one side. 1538 cal **19.99**



Complement **YOUR ENTREE**

FLAME-GRILLED BOURBON SHRIMP

Six tender shrimp, flame-grilled with Maker's Mark® bourbon glaze. Add to any entree. 164 cal **6.99**

Sides **GARLIC MASHED POTATOES** 240 cal, **MACARONI & CHEESE** 290 cal, **CREAMY COLESLAW** 200 cal, **BBQ BEANS** 215 cal, **SAUTÉED SEASONAL VEGETABLES** 105 cal, **WATERMELON SLICES** 30 cal, **SOUTHERN BRAISED GREENS** 100 cal, **KENNEBEC FRESH-CUT FRIES** 119 cal

Premium Sides

UPGRADE TO A PREMIUM SIDE FOR \$1.50 OR ADD A PREMIUM SIDE FOR \$4.25

NEW! SOUTHERN FRIED OKRA Cornmeal-breaded, lightly fried and served with sweet and spicy housemade bang-bang sauce for dipping. 518 cal

ROASTED STREET CORN 492 cal, **BACON-ROASTED BRUSSELS SPROUTS** 444 cal, **NASHVILLE MAC & CHEESE** 1091 cal, **LUCILLE'S AU GRATIN POTATOES** 958 cal, **LOADED MASHED POTATOES** 659 cal, **SMOKED JALAPEÑO CHEDDAR CORNBREAD** 397 cal



SOUTHERN FRIED OKRA



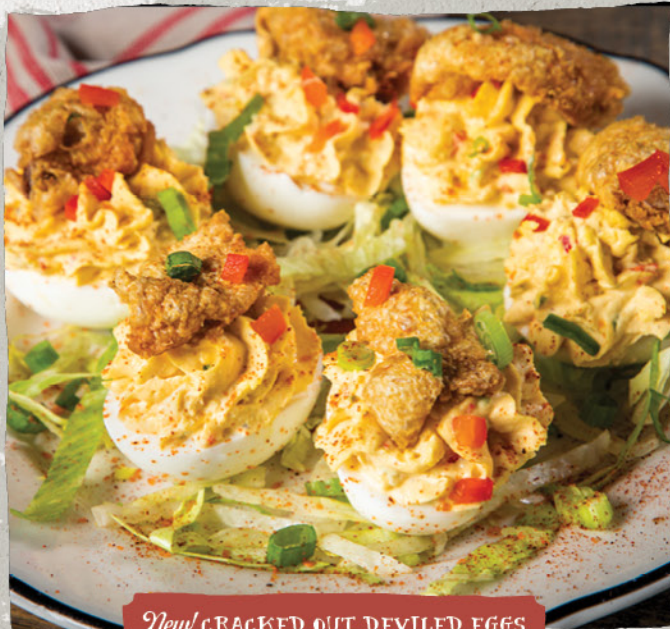
NEW!

Deep-Dish **APPLE COBBLER**

Housemade cinnamon apple filling topped with a sweet biscuit crumble, vanilla bean ice cream and a drizzle of caramel.

870 cal **8.99**

Startin' Out



New! CRACKED OUT DEVILED EGGS

New!
CRACKED OUT DEVILED EGGS

Classic deviled eggs with crispy bacon, topped with chicken cracklings, green onions, red peppers and special seasonings. 709 cal **10.99**



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 **7.75** | Full 900 cal **11.25**

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 **11.75** | Full 2265 cal **15.99**



BBQ RIB TIP APPETIZER

SOUTHERN FRIED DILL PICKLES

Served with creole mustard dipping sauce and ranch dressing. Half 420 cal **6.25** | Full 850 cal **8.75**

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 **13.75**

SPINACH & CHEESE DIP

Spinach and artichokes blended with cream cheese and served hot with fresh tortilla chips. 1050 cal **12.75**

HATCH GREEN CHILE FRIES

Kennebec fresh-cut fries topped with Hatch chile oil, Hatch chile seasoning, cotija cheese, garlic and cilantro. 957 cal **11.25**

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**



SMOKED BBQ NACHOS

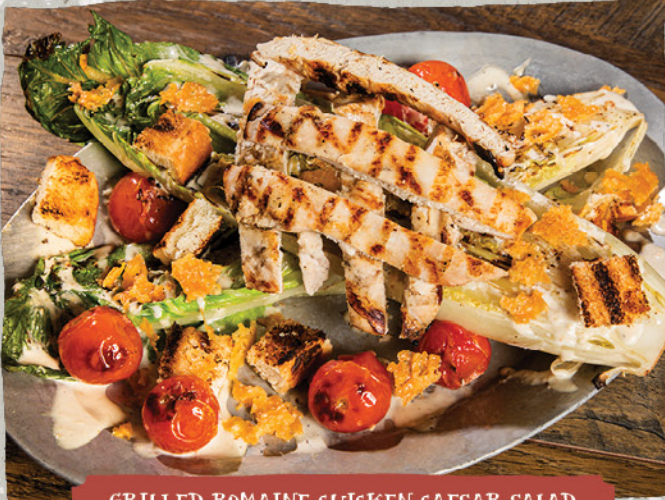


Greens

FROM THE GARDEN



SALADS



GRILLED ROMAINE CHICKEN CAESAR SALAD

New!
**GRILLED ROMAINE
CHICKEN CAESAR SALAD**

Chargrilled hearts of romaine topped with grilled chicken breast, blistered tomatoes, creamy Caesar dressing, housemade garlic croutons and baked parmesan crisps. 705 cal **17.50**

*Substitute Shrimp
Blackened | Fried | Sautéed*
730-847 cal **add 2.00**

Substitute Tri Tip
789 cal **add 1.00**

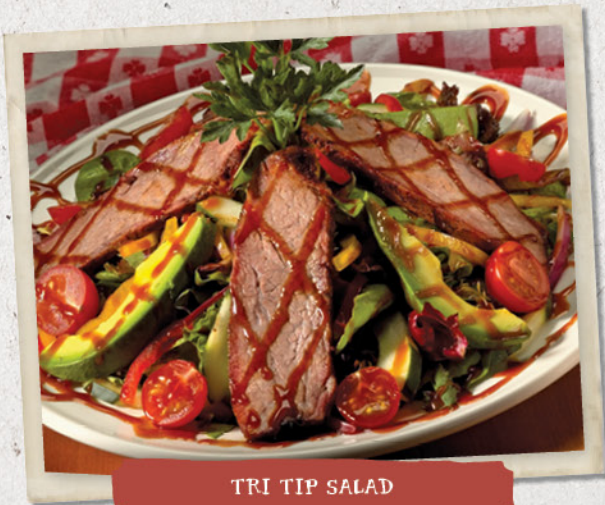


BBQ CHICKEN SALAD

Grilled chicken breast on a bed of fresh greens, BBQ ranch dressing, tomatoes, sweet corn, cucumbers, black beans and cheddar cheese, topped with onion straws. 1190 cal **17.50**



BBQ CHICKEN SALAD



TRI TIP SALAD

~~X~~ 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. 810 cal **18.50**

EAT
more
VEGGIES

HAND-HELDS

New! **BUTTERMILK-FRIED CAULIFLOWER SANDWICH**

Fresh cauliflower steak breaded with seasoned buttermilk batter, lightly fried and topped with shredded lettuce, tomatoes, razor-thin sliced cucumber and ranch on a grilled brioche bun. 777 cal **13.99**

New! **GRILLED VEGGIE BURGER**

The original Gardenburger® grilled and topped with jack cheese, sautéed onions, baby lettuce, fresh tomato, razor thin-sliced cucumber and sweet & spicy Thai sauce on a sesame seed bun. 861 cal **14.99**



BUTTERMILK-FRIED CAULIFLOWER SANDWICH

PLENTY TO SHARE

BBQ Feasts

SERVED WITH HOUSEMADE BISCUITS & APPLE BUTTER

410 cal each

FAMILY SUPPER

Served family-style for 4-6.

Two racks of St. Louis pork ribs + two half BBQ or Alabama chickens + your choice of: pulled pork | rib tips | sausages + your choice of four family-sized sides. 7540-8655 cal **134.99**
Add-on Supper Salad 380 cal **9.99**



FAMILY SUPPER

SUPER FEAST

Served family-style for 12 or more.

Three racks of St. Louis pork 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 six super-sized sides.

14450-49340 cal **289.99**



SUPER FEAST



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

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

Sweet TIME

	Hours
CHICKEN	2-4
BEEF RIBS	4-6
BABY BACK RIBS	2-4
ST. LOUIS RIBS	2-4
TRITIP	6-8
PULLED PORK	10-14
BRISKET	18-24

SMOKE & STACK *Lightning Smoker*

Individual SIDES



- GARLIC MASHED POTATOES 240 cal
- MACARONI & CHEESE 290 cal
- SAUTÉED SEASONAL VEGETABLES 105 cal
- SOUTHERN BRAISED GREENS 100 cal

- CREAMY COLESLAW 200 cal
- BBQ BEANS 215 cal
- WATERMELON SLICES 30 cal
- KENNEBEC FRESH-CUT FRIES 119 cal

Individual Premium Sides

UPGRADE TO A PREMIUM SIDE FOR 1.50 OR ADD A PREMIUM SIDE FOR 4.25.

BACON-ROASTED BRUSSELS SPROUTS

Tender brussels sprouts fried crispy then sautéed with bacon, wildflower honey, butter, red onions and seasonings. 444 cal

NASHVILLE MAC & CHEESE

Our own creamy mac & cheese with crispy fried chicken bites tossed in Nashville hot sauce and topped with a sweet pickle chip. 1091 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. 397 cal

LUCILLE'S AU GRATIN POTATOES

Thinly sliced russet potatoes sautéed with bacon, smoked jalapeños, heavy cream and spices, then topped with cheddar cheese and smoked jalapeños and baked to a golden finish. 958 cal

LOADED MASHED POTATOES

Lucille's own garlic mashed potatoes topped with butter, sour cream, cheddar cheese, chopped bacon and green onions. 659 cal

ROASTED STREET CORN

Tender roasted corn on the cob brushed with cilantro lime butter, rolled in cotija cheese. 492 cal





SLOW-SMOKED B·B·Q

SERVED WITH YOUR CHOICE OF 2 SIDES AND
HOUSEMADE BISCUITS & APPLE BUTTER *410 cal each*

ADD TO YOUR MEAL:

HOUSE SALAD *100 cal* or CAESAR SALAD *290 cal*, ADD 4.99 • WEDGE SALAD *288 cal*, ADD 5.99
• GRILLED ROMAINE CAESAR SALAD *255 cal*, ADD 6.99

Build YOUR Own BBQ COMBO



THREE MEAT BBQ COMBO

Two Meat **35.99**
Three Meat **39.99**

ST. LOUIS RIBS (6 BONES) *935 cal*
BABY BACK RIBS (6 BONES) *930 cal*
ADD 2.00
BEEF RIBS (2 BONES) *590 cal*,
ADD 2.00
BRISKET BURNT ENDS *560 cal*
SLICED BRISKET *560 cal*
BBQ CHICKEN (1/2) *780 cal*
ALABAMA CHICKEN (1/2) *1463 cal*

New! LUCILLE'S BEER-CAN CHICKEN (1/2) *720 cal*
PULLED PORK *530 cal*
PULLED CHICKEN *630 cal*
TRI TIP *370 cal*
RIB TIPS *660 cal*
TEXAS RED HOT SAUSAGE (2) *600 cal*
New! JALAPEÑO CHEDDAR SAUSAGE (2) *880 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 *432 cal* **18.99** | 10oz *639 cal* **20.99**

✂️ TEXAS-STYLE BEEF BRISKET†

Certified Angus beef brisket slow-smoked and hand-carved to order. Served with our savory wet mop sauce. **A Texas favorite!** 7oz *600 cal* **23.99** | 10oz *840 cal* **26.99**

✂️ BBQ TRI TIP†

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. 7oz *420 cal* **24.99** | 10oz *570 cal* **27.99**

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* **30.99** | Three-Quarter Rack *1261 cal* **33.99** | Full Rack *1560 cal* **35.99**

If you prefer the hickory-smoked flavor of our ribs without the sauce, just ask your server to:

"Please bring me my bones dry!"

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* **28.99** | Three-Quarter Rack *1404 cal* **31.99** | Full Rack *1720 cal* **33.99**



FULL RACK ST. LOUIS RIBS

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.



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

SOUTHERN SPECIALTIES

SERVED WITH HOUSEMADE BISCUITS & APPLE BUTTER 410 cal each

ADD TO YOUR MEAL:

HOUSE SALAD 100 cal or **CAESAR SALAD** 290 cal, **ADD 4.99** • **WEDGE SALAD** 288 cal, **ADD 5.99**
• **GRILLED ROMAINE CAESAR SALAD** 255 cal, **ADD 6.99**

Hot-Honey GLAZED SALMON

Salmon fillet grilled to perfection and glazed with housemade hot-honey sauce. Served with white rice and bacon-roasted brussels sprouts.
1340 cal **26.99**



HOT-HONEY GLAZED SALMON



SOUTHERN FRIED CATFISH & SHRIMP

SOUTHERN FRIED CATFISH & SHRIMP

Just like on the Bayou ... fresh catfish and tasty shrimp, breaded in cornmeal and deep-fried. Served with creamy coleslaw, Kennebec fresh-cut fries, spicy remoulade and smoked jalapeño tartar sauces for dippin'! 1490 cal **20.50**

GRILLED SALMON

A fresh salmon fillet seasoned and grilled to perfection. Served with our creole mustard cream sauce and your choice of two sides.
1355 cal **25.99**

SIDES

GARLIC MASHED POTATOES 240 cal

MACARONI & CHEESE 290 cal

SAUTÉED SEASONAL VEGETABLES 105 cal

SOUTHERN BRAISED GREENS 100 cal

CREAMY COLESLAW 200 cal

BBQ BEANS 215 cal

WATERMELON SLICES 30 cal

KENNEBEC FRESH-CUT FRIES 119 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. 1295 cal **17.99**

New! **RAGIN' CAJUN CATFISH**

Catfish blackened in a cast iron skillet and topped with housemade salsa fresca and jack cheese. Served with garlic mashed potatoes and seasonal sautéed vegetables. 803 cal **23.99**

SOUTHERN SPECIALTIES

SERVED WITH HOUSEMADE BISCUITS & APPLE BUTTER 410 cal each

ADD TO YOUR MEAL:

HOUSE SALAD 100 cal or **CAESAR SALAD** 290 cal, **ADD 4.99** • **WEDGE SALAD** 288 cal, **ADD 5.99**

• **GRILLED ROMAINE CAESAR SALAD** 255 cal, **ADD 6.99**



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. 1260 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! 1825 cal **23.50**



JAMBALAYA "ME-OH-MY-A"

NASHVILLE HOT CHICKEN DINNER

Buttermilk-soaked, then breaded and fried crispy and tossed in fiery Nashville hot sauce. Served with a bounty of sweet pickles and creamy, tangy Alabama white BBQ sauce, plus your choice of two sides. 1916 cal **22.99**

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. 988 cal **19.99**

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. 925 cal **24.99**



CHIMICHURRI TOP SIRLOIN

Premium Sides

UPGRADE TO A PREMIUM SIDE FOR 1.50 OR ADD A PREMIUM SIDE FOR 4.25.



BACON-ROASTED BRUSSELS SPROUTS 444 cal

NASHVILLE MAC & CHEESE 1091 cal

SMOKED JALAPEÑO CHEDDAR CORNBREAD 397 cal

LOADED MASHED POTATOES 659 cal

LUCILLE'S AU GRATIN POTATOES 958 cal

ROASTED STREET CORN 492 cal

LUNCH MENU

AVAILABLE MONDAY - FRIDAY, 11 A.M. - 4 P.M.

🌿 \$5 HOUSE DRAFT BEER PINTS 🌿



SLOW-SMOKED B·B·Q

SERVED WITH YOUR CHOICE OF ONE SIDE AND HOUSEMADE BISCUIT & APPLE BUTTER 410 cal

ADD TO YOUR MEAL:

HOUSE SALAD 100 cal or CAESAR SALAD 290 cal, ADD 4.99 • WEDGE SALAD 288 cal, ADD 5.99

• GRILLED ROMAINE CAESAR SALAD 255 cal, ADD 6.99

Build YOUR Own BBQ COMBO

Two Meat 17.50

Three Meat 19.50

ST. LOUIS RIBS (3 BONES) 470 cal

BABY BACK RIBS (3 BONES)
465 cal, add 1.00

BEEF RIBS (1 BONE) 295 cal, add 1.00

BRISKET BURNT ENDS 375 cal

SLICED BRISKET 375 cal

PULLED PORK 265 cal

PULLED CHICKEN 315 cal

TRI TIP 270 cal

RIB TIPS 324 cal

BBQ CHICKEN (1/4) 390 cal

ALABAMA CHICKEN (1/4) 732 cal

TEXAS RED HOT SAUSAGE (1) 300 cal

New! JALAPEÑO CHEDDAR
SAUSAGE (1) 440 cal

ST. LOUIS RIBS *Lucille's Favorite*

One-third rack of flavorful, tender, meaty, fall-off-the-bone pork ribs, seasoned with Lucille's special rub, slowly smoked, then grilled and basted with our homemade BBQ sauce. 622 cal **11.99**

BABY BACK RIBS

One-third rack of tender pork ribs, slow-cooked with sweet hickory smoke, then grilled and basted with our special BBQ sauce. 610 cal **13.49**

✂ BRISKET BURNT ENDS

Smoked beef brisket, hand-carved to order and drizzled with our original BBQ sauce. 560 cal **14.75**

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. 400 cal **11.75**

SMOKED BBQ CHICKEN

One-quarter fresh chicken, marinated for 24 hours in our special blend, slow-smoked to perfection and finished on the grill. 390 cal **12.25**

SMOKED ALABAMA CHICKEN

732 cal **12.25**

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

✂ TEXAS-STYLE BEEF BRISKET

Certified Angus beef brisket slow-smoked and hand-carved to order. Served with our savory wet mop sauce. **A Texas favorite!** 560 cal **15.99**

✂ 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. 370 cal **16.99**

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

SIDES ★★★★★

GARLIC MASHED POTATOES 240 cal

MACARONI & CHEESE 290 cal

SAUTÉED SEASONAL VEGETABLES 105 cal

SOUTHERN BRAISED GREENS 100 cal

CREAMY COLESLAW 200 cal

BBQ BEANS 215 cal

WATERMELON SLICES 30 cal

KENNEBEC FRESH-CUT FRIES 119 cal

★★★★★ SEE PAGE 11 FOR PREMIUM SIDES ★★★★★

SOUTHERN SPECIALTIES

LUNCH PORTIONS OF OUR SOUTHERN CLASSICS!

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 **9.25**

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. 753 cal **13.25**

NASHVILLE HOT CHICKEN

Buttermilk-soaked, then breaded and fried crispy and tossed in fiery Nashville hot sauce. Served with a bounty of sweet pickles and creamy, tangy Alabama white BBQ sauce, plus your choice of one side. 1314 cal **13.25**

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! 925 cal **14.25**

FRESH GREENS

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 onion straws. Half 680 cal | **11.25**
Full 1190 cal | **17.50**

✂ 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 455 cal | **12.25**
Full 810 cal | **18.50**

* Smokin' GOOD SANDWICHES *

SERVED WITH YOUR CHOICE OF ONE SIDE

CLASSIC MELTS & MORE

✕ LUCILLE'S BBQ TRI TIP

Our slow-smoked, certified Angus beef tri tip, hand-carved to order, piled high on a soft brioche bun.

760 cal 17.99

✕ TEXAS-STYLE BRISKET

Slices of slow-smoked brisket, hand-carved to order, drizzled with our original BBQ sauce, topped with creamy coleslaw on a soft brioche bun. 1010 cal 16.50

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. 640 cal 14.99

Try it Memphis-style with mustard slaw and creole mustard sauce. 970 cal

BBQ CHICKEN

Two grilled breasts of chicken smothered in our BBQ sauce with melted cheddar cheese, lettuce and onion straws on a soft brioche bun. 1240 cal 15.50



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. 1131 cal 15.50

BUTTERMILK-FRIED Chicken Sandwiches



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 BBQ sauce for dipping. 1454 cal 14.99

SOUTHERN FRIED CHICKEN

Fried chicken breast, applewood bacon, jack cheese, vine-ripened tomato and lettuce with ranch dressing on a soft brioche bun. 1550 cal 15.50

CRISPY HOT-HONEY CHICKEN

Crispy buttermilk-fried chicken breast tossed in hot-honey glaze, then placed atop honey-sweetened coleslaw and topped with sweet pickles on a soft brioche bun. 1424 cal 14.99

New! BANGIN' CHICKEN

From Birdie's Breakfast in Nolensville, TN

A crispy buttermilk-fried chicken breast topped with Thai ginger slaw, dill pickles and housemade bang-bang sauce served on a grilled brioche bun. 1498 cal 14.99

≡ EAT UP ≡

Flame-Grilled BURGERS



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 16.50

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. 1415 cal 17.50

New! GRILLED VEGGIE BURGER

The original Gardenburger® grilled and topped with jack cheese, sautéed onions, baby lettuce, fresh tomato, razor thin-sliced cucumber and sweet & spicy Thai sauce on a sesame seed bun. 861 cal 14.99

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

WELL ISN'T THAT DANDY
★
Time For
DESSERT★

ADD VANILLA BEAN ICE CREAM TO ANY DESSERT 115 cal, add 1.49

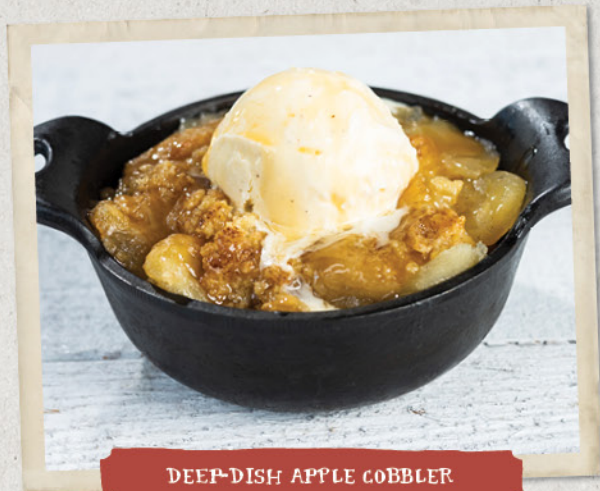
LUCILLE'S
TEXAS
★ SHEETCAKE ★

Fudgy chocolate cake (our secret is buttermilk!) with rich chocolate frosting topped with diced pecans, a scoop of vanilla bean ice cream and a dusting of powdered sugar.

1160 cal 7.99



TEXAS SHEET CAKE



DEEP-DISH APPLE COBBLER

KEY LIME CHEESECAKE

Ready to escape to an island getaway? Infused with cool citrus and layered with a delightful key lime topping, this generously portioned cheesecake will whisk you away to the tropics. 770 cal 7.75

DEEP-DISH APPLE COBBLER

Housemade cinnamon apple filling topped with a sweet biscuit crumble, vanilla bean ice cream and a drizzle of caramel. 870 cal 8.99

OLD-FASHIONED BANANA PUDDING

Fresh bananas in a creamy banana-flavored pudding with Nilla Wafers® and sweet whipped cream. 940 cal 6.75

Snickers®
≡ ICE CREAM PIE ≡



Chopped Snickers® bars mixed with vanilla bean ice cream in a crisp chocolate cookie crust. Served with caramel and chocolate sauces. 1100 cal 7.75

★ *Beverages* ★

BOTTOMLESS

Lucille's Sidewalk Lemonade Original 370 cal.....	4.75
Peach or Strawberry 430 cal	5.50
Muddy Waters 160 cal.....	4.75
Half Iced Tea and Half Lemonade	
Sodas 0-280 cal	3.99
Coca Cola, Diet Coke, Sprite, Barq's Root Beer, Orange Soda, Dr Pepper or Ginger Ale	
Iced Tea	3.99
Regular 20 cal, Peach 20 cal, Watermelon 10 cal, Sweet 190 cal	

BOTTLED

Abita Root Beer 180 cal.....	3.75
Fiji Artesian Water 500ml 0 cal.....	3.50
Pellegrino Sparkling Water 500ml 0 cal.....	3.50

OH, HOW
Refreshing
IT IS