

## ❖ SIGNATURE STEAKS & CHOPS ❖

(ALL BEEF IS CERTIFIED BLACK ANGUS AND IS CHARRED AT 1500 DEGREES FAHRENHEIT)

<b>10 OZ FILET MIGNON</b>	<b>\$42</b>
<i>Cabernet Demi-glace, Whipped Yukon Gold potato puree, Sautéed vegetables</i>	
<b>42 OZ PORTERHOUSE STEAK FOR TWO</b>	<b>\$75</b>
<i>Red wine sauce, 1 lb. baked Idaho potato, sautéed spinach</i>	
<b>10 OZ MARINATED HANGER STEAK</b>	<b>\$24</b>
<i>Marinated in jalapeños, Cabernet, roasted garlic &amp; chipotle mashed potatoes, sautéed vegetables</i>	
<b>DRUNKEN BEEF SHORT RIBS</b>	<b>\$37</b>
<i>Beer braised, baked sweet potato, roasted vegetables</i>	
<b>MEMPHIS STYLE BARBECUE RIBS</b>	<b>\$26</b>
<i>Purple potato salad, red pepper cabbage slaw</i>	
<b>GRILLED PORK TENDERLOIN</b>	<b>\$31</b>
<i>Sweet potato Andouille hash, garlic spinach, Bourbon sauce</i>	
<b>10 OZ BLACK ANGUS BISTRO BURGER</b>	<b>\$17</b>
<i>Sesame brioche bun Idaho fries, lettuce, tomato, pickle spear</i>	

## ❖ LUCILLES CLASSICS ❖

<b>SMOKED ROASTED HALF CHICKEN</b>	<b>\$24</b>
<i>Purple potato salad</i>	
<b>SMOKED BBQ HALF CHICKEN</b>	<b>\$24</b>
<i>Purple potato salad</i>	
<b>MAC &amp; CHEESE</b>	<b>\$15</b>
<i>Parmesan gratin, Gruyère, Muenster, Monterey Jack, Cheddar, American</i>	
<b>BBQ SALMON</b>	<b>\$26</b>
<i>English pea puree, baby snow pea shoots</i>	
<b>BBQ COMBO PLATE</b>	<b>\$25</b>
<i>Ribs, chicken, purple potato salad, red pepper cabbage slaw</i>	
<b>GRILLED SHRIMP RIGATONI</b>	<b>\$27</b>
<i>Shrimp, smoked marjoram tomato sauce</i>	
<b>CHICKEN AND WILD MUSHROOM PENNE</b>	<b>\$25</b>
<i>Chicken breast, forest mushrooms, Marsala wine sauce</i>	
<b>WHOLE WHEAT PENNE PESTO (vegetarian)</b>	<b>\$23</b>
<i>Asparagus, teardrop tomatoes, mushrooms</i>	

## ❖ SIDE DISHES ❖

<b>BAKED POTATO</b>	<b>\$7</b>
<b>CREAMY MASHED POTATOES</b>	<b>\$7</b>
<b>FRENCH FRIES</b>	<b>\$7</b>
<b>SWEET POTATO PUREE</b>	<b>\$7</b>
<b>RED PEPPER CABBAGE SLAW</b>	<b>\$7</b>
<b>PURPLE POTATO SALAD</b>	<b>\$7</b>
<b>SAUTÉED SPINACH</b>	<b>\$7</b>
<b>FOREST MUSHROOMS</b>	<b>\$10</b>

❖ **DESSERTS \$9** ❖

**HOMEMADE KEY LIME PIE**

*Raspberry Sauce*

**HOMEMADE WARM BREAD PUDDING**

*Brandy and White Chocolate Sauce*

**CARROT CAKE**

*Chantilly Cream*

**HOMEMADE WARM PECAN PIE**

*Vanilla Ice Cream*

**PUMPKIN PIE**

*Whipped Cream*

**MISSISSIPPI MUD PIE**

*Vanilla Ice Cream, Chocolate sauce*

**HOMEMADE CHEESECAKE**

**HOMEMADE ICE CREAM**

*Vanilla, Chocolate, Cappuccino, Strawberry*

**HOMEMADE SORBET**

*Mango, Raspberry, Lemon*



**\$4**

**COFFEE**

*Coffee (Decaf)  
Espresso (Decaf)  
Double Espresso - \$8  
Cappuccino*

**TEA**

*Moroccan Mint  
English Breakfast  
Darjeeling  
Green  
Earl Grey*

**INFUSIONS**

*Peppermint  
Egyptian Chamomile  
Organic Passion Plum*



**AFTER DINNER DRINKS**

**GRAND MARNIER \$11**

**BAILEYS \$11**

**FRANGELICO \$10**

**AMARETTO \$11**

**HARVEY'S BRISTOL CREAM \$10**

**SAMBUCA \$11**

**HENNESSY \$11**

