

# Lunch AT Lucille's

LUNCH SPECIALS AVAILABLE MONDAY - FRIDAY 11AM - 4PM

## APPETIZERS

### SMOKED BBQ NACHOS **LUCILLE'S FAVORITE**

Crisp tortilla chips, melted cheese, black beans, jalapeños, sour cream, salsa and guacamole. Piled high with your choice of smoked brisket, smoked chicken, or pulled pork. 1150-1200 cal 12.99

### *New!* BLUE BAYOU CRAB DIP

A blend of crab meat, jack cheese, parmesan, and pimento cheese, topped with diced green onion and red bell pepper. Served with fresh tortilla chips. 1129 cal 12.99

### SPINACH & CHEESE DIP

Spinach and artichokes blended with creamy cheese and served hot with fresh tortilla chips. 1050 cal 11.50

WE'RE COOKIN' UP DELECTABLE SOUTHERN FAVORITES!  
LIP SMACKIN' GOOD AND PIPING HOT!

### 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 | 6.99 *Full* 900 cal | 10.50

### BBQ RIB TIPS

St. Louis pork rib tips, slowly hickory smoked and finished on the grill. *Half* 1130 cal | 10.99 *Full* 2260 cal | 14.99

## SMALL BITES

### SMOKY BACON DEVILED EGGS

Classic deviled eggs with crispy applewood smoked bacon, our signature rib spice, scallions and sweet red peppers. 450 cal 4.99

### SOUTHERN FRIED DILL PICKLES

Cajun fried pickle spears, served with ranch and Creole mustard for dippin'. 510 cal 3.99

## ★ Slow Smoked BAR-B-QUE ★

Served with Homemade Biscuits and choice of one side

House Salad 100 cal, Caesar Salad 430 cal or Creamy Corn Chowder 630 cal, add 2.99  
Small Wedge Salad 280 cal, add 4.99 Cornbread à la carte 500 cal, add .99

### • ❁ • Build Your Own • ❁ • BAR-B-QUE COMBO

Two Meat 15.99 ★ Three Meat 17.99

Baby Back Ribs (3 bones) 465 cal

St. Louis Ribs (3 bones) 470 cal

Beef Ribs (1 bone) 295 cal

Brisket Burnt Ends 375 cal

Sliced Brisket 375 cal

Pulled Pork 265 cal

Pulled Chicken 315 cal

BBQ Chicken (1/4) 390 cal

*New!* Smoked Turkey 392 cal

Tri Tip 270 cal

Rib Tips 324 cal

Grilled Sausage (1):

Spicy Hot Link 430 cal

Smoked BBQ 400 cal

Bacon Cheddar 390 cal

ENJOY THESE LUNCH PORTIONS OF YOUR BAR-B-QUE FAVORITES!

### BABY BACK RIBS **LUCILLE'S FAVORITE**

One-third rack of the tenderest, meatiest little pork ribs, slow-cooked with sweet hickory smoke, then grilled and basted with our special BBQ sauce. 610 cal 10.99

### ✂️ BRISKET BURNT ENDS

Smoked beef brisket, hand carved to order and drizzled with our original BBQ sauce. 560 cal 13.49

### PULLED PORK

Our special pork roast, slow-smoked until fork tender, hand shredded and drizzled with Memphis BBQ sauce. 400 cal 10.99

### ✂️ TEXAS STYLE BEEF BRISKET

Certified Angus Beef brisket slow-smoked and hand carved to order. Served with our savory wet mop sauce. 560 cal 13.49

### SMOKED BBQ CHICKEN

One-quarter fresh chicken, marinated in our lip smackin' BBQ sauce for 24 hours, slow-smoked to perfection and finished on the grill. 390 cal 10.99

### ✂️ 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 15.75

✂️ WE HAND CARVE THESE MEATS TO ORDER, JUST LIKE LUCILLE TAUGHT US, BECAUSE WE BELIEVE A LITTLE EXTRA CARE MAKES FOR THE MOST TENDER, SUCCULENT CUTS OF MEAT.

## Swoon Worthy Sides

Garlic Mashed Potatoes 240 cal

Macaroni & Cheese 355 cal

*New!* Kennebec Fresh Cut Fries 119 cal

Sweet Potato Fries 280 cal

Potato Salad 460 cal

Vegetable Medley 105 cal

Southern Braised Greens 110 cal

Baked Potato 370 cal

Creamy Coleslaw 200 cal

Corn on the Cob 385 cal

BBQ Beans 215 cal

Cornbread 500 cal

Watermelon Slices 30 cal

## *New!* Premium Sides

Upgrade to a Premium Side for 1.50  
or add a Premium Side for 3.99

Hatch Green Chili Garlic Fries 568 cal

Watermelon Salad 351 cal

Smokehouse Hominy 569 cal

Cauliflower Rice 284 cal

Marshmallow Pecan Baked Yam 1220 cal

Loaded Baked Potato 1270 cal

2,000 calories a day is used for general nutrition advice, but calorie needs vary.

All indicated weights and amounts are approximate and may vary.

Additional nutrition information available upon request.



# SMOKEHOUSE BURGERS *and* SMOKIN' GOOD SANDWICHES

Served with your choice of one side

Upgrade to a Premium Side for 1.50 or add a Premium Side for 3.99



➔ Smokehouse BBQ Bacon Burger

## *New!* KNIFE AND FORK KENTUCKY BROWN

Tender hickory-smoked turkey breast, pork belly, and tomato, topped with smoked red pepper cheese sauce. Served open-face on grilled Texas toast. 1483 cal 16.99

## ✂ LUCILLE'S BBQ TRI TIP SANDWICH LUCILLE'S FAVORITE

Our slow-smoked, Certified Angus Beef tri tip, piled high on a soft brioche bun. Our most popular sandwich! 760 cal 15.99

## ✂ TEXAS STYLE BRISKET SANDWICH

Slices of slow-smoked brisket, drizzled with our original BBQ sauce, topped with creamy coleslaw on a soft brioche bun. 1010 cal 13.99

## *New!* GREEN CHILI PULLED PORK MELT

Slow-smoked pulled pork, tossed in our signature hatch green chili seasoning and topped with pasilla peppers, cilantro, and pepper jack cheese with spicy ranch on grilled Texas toast. 1122 cal 13.99

## BBQ CHICKEN SANDWICH

Two grilled breasts of chicken smothered in our BBQ sauce with melted cheddar cheese, baby lettuces and onion straws on a soft brioche bun. 1240 cal 13.99

## SMOKEHOUSE BBQ BACON BURGER\*

Certified Angus Beef, flame-grilled and basted with our original BBQ sauce and topped with smoked bacon, melted cheddar cheese and onion straws with BBQ ranch dressing on a sesame seed bun. 1415 cal 15.50

## Lip Smackin' Deals

### LUCILLE'S ORIGINAL PULLED PORK SANDWICH

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 10.99

*Try it Memphis style with mustard slaw and Creole mustard sauce 970 cal*

### SOUTHERN FRIED CHICKEN SANDWICH

Fried chicken breast, applewood bacon, jack cheese, vine-ripened tomato and lettuce with ranch dressing on a soft brioche bun. 1550 cal 10.99

## BUILD YOUR OWN

# SOUTHERN BAKERS *AND* MAC

Served with choice of Creamy Corn Chowder 630 cal,  
House Salad 100 cal or Caesar Salad 290 cal

# SOUTHERN SPECIALTIES

## LUNCH PORTIONS OF OUR 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 vegetable medley. 755 cal 10.99

### 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 7.99

### BAYOU CAJUN SHRIMP

Succulent shrimp sautéed with butter, garlic, Cajun spices, lemon juice and smoked tomatoes. Served with pecan rice and Southern braised greens. 910 cal 13.99

### 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! 925 cal 12.99

### GRILLED SALMON

A fresh salmon fillet seasoned and grilled to perfection. Served with our New Orleans mustard cream sauce, pecan rice and Southern braised greens. 1000 cal 15.99

# SALADS

## ✂ TRI TIP

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

Half 455 cal | 10.99 Full 810 cal | 15.99

## BBQ CHICKEN LUCILLE'S FAVORITE

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 | 9.99 Full 1190 cal | 14.99

## CAJUN SHRIMP & AVOCADO

Blackened shrimp tossed with BBQ ranch dressing on a bed of fresh greens, sweet corn, cucumbers, jack and cheddar cheese, cherry tomatoes and avocado.

Half 590 cal | 9.99 Full 1050 cal | 16.99

## ✂ SMOKED BRISKET

Smoked brisket, sweet corn, black beans, pico de gallo, pasilla peppers, tomatoes and red onions tossed with crisp greens and spicy ranch dressing. Topped with tortilla strips, cilantro, avocado and cilantro sour cream sauce.

Half 705 cal | 10.99 Full 975 cal | 15.99

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MAKES FOR THE MOST TENDER, SUCCULENT CUTS OF MEAT.

## CAROLINA STYLE *Baked Potato Combo*

Baked potato stuffed with choice of BBQ meat, jack cheese, sweet red onions, sour cream, scallions, BBQ ranch dressing. 9.99

CHOOSE FROM

Pulled Chicken 1165 cal	Smoked Brisket 1220 cal
Pulled Pork 1115 cal	Tri Tip 1095 cal, add 1.00

## SOUTHERN *Mac and Cheese Combo*

Homemade cheese sauce, grilled hot link, chopped bacon, topped with melted cheddar cheese. 550 cal 9.99

\*Burgers are cooked to order. Consuming raw or uncooked meat may increase your risk of foodborne illness.

2,000 calories a day is used for general nutrition advice, but calorie needs vary.

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WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods, and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to [www.P65Warnings.ca.gov/restaurant](http://www.P65Warnings.ca.gov/restaurant).