



# Dinner Menu

## Appetizers

### SMOKED BBQ NACHOS

LUCILLE'S FAVORITE

Crisp tortilla chips layered with melted cheese, black beans, smoked jalapeños, sour cream, fresh salsa and guacamole. Piled high with your choice of smoked brisket, smoked chicken, or pulled pork. 1150-1200 cal **11.99**

### 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 | **10.75** Full 2265 cal | **14.75**

### 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 **6.75** | Full 900 cal **10.25**

### SPINACH & CHEESE DIP

Spinach and artichokes blended with cream cheese and served hot with fresh tortilla chips. 1050 cal **11.25**

### SOUTHERN FRIED DILL PICKLES

Served with Creole mustard dipping sauce and ranch dressing. Half 420 cal | **5.25** Full 850 cal | **7.75**

## BBQ Salad

Your choice of BBQ chicken, pulled pork, or tri tip on a bed of fresh greens, tomatoes, sweet corn, cucumbers, black beans, cheddar cheese, topped with onion straws. Ranch, BBQ Ranch, Italian or Honey Mustard Dressing available. 401-589 cal **14.75**

### SWOON-WORTHY SIDES

**GARLIC MASHED POTATOES** 240 cal,  
**MACARONI & CHEESE** 290 cal, **VEGETABLE MEDLEY**  
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

## Smokehouse Burgers

SERVED WITH YOUR CHOICE OF ONE SIDE

### LUCILLE'S ALL AMERICAN\*

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 **14.75**

### SMOKEHOUSE BBQ BACON\*

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**

## Smokin' Good Sandwiches

SERVED WITH YOUR CHOICE OF ONE SIDE

### LUCILLE'S BBQ TRI TIP

LUCILLE'S FAVORITE

Our slow-smoked, Certified Angus Beef tri tip, hand-carved to order, piled high on a soft brioche bun. **Our most popular sandwich!** 760 cal **15.75**

### 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 **14.25**

### 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 **12.99**

### 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 **13.75**

### 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 **13.75**

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

# Slow Smoked Bar-B-Que

Served with *Homemade Biscuits & Apple Butter* 410 cal each

AND YOUR CHOICE OF TWO SIDES

HOUSE SALAD 100 cal or CAESAR SALAD 290 cal, ADD 2.99

## ★ Build Your Own ★ BAR·B·QUE COMBO

2 MEAT COMBO 31.99

3 MEAT COMBO 35.99

BABY BACK RIBS (1/2 RACK) 930 cal

ST. LOUIS RIBS (1/2 RACK) 935 cal

BEEF RIBS (2 BONES) 590 cal, ADD 1.00

BRISKET BURNT ENDS 560 cal

SLICED BRISKET 560 cal

SMOKED TURKEY 295 cal

BBQ CHICKEN (1/2) 780 cal

PULLED PORK 530 cal

PULLED CHICKEN 630 cal

TRI TIP 370 cal

RIB TIPS 660 cal

TEXAS RED HOT  
SAUSAGE (2) 600 cal

BACON CHEDDAR  
SAUSAGE (2) 600 cal

### BABY BACK RIBS LUCILLE'S FAVORITE

The tenderest, meatiest little pork ribs, slow-cooked with sweet hickory smoke, then grilled and basted with our special BBQ sauce.

Half Rack 840 cal | **26.99** Full Rack 1560 cal | **30.99**

### ST. LOUIS SPARE RIBS

Select lean, juicy pork ribs, seasoned with Lucille's special rub, slowly smoked, then grilled and basted with our homemade BBQ sauce.

Half Rack 900 cal | **25.99** Full Rack 1720 cal | **29.99**

### BBQ BEEF RIBS

Tender, big and meaty beef ribs, spice rubbed, slowly smoked, then glazed with our BBQ sauce.

3 bones 705 cal | **28.99** 5 bones 1110 cal | **32.99**

### SMOKED BBQ HALF CHICKEN

Half of a fresh chicken, marinated in our lip smackin' BBQ sauce for 24 hours, slow-smoked to perfection and finished on the grill. 700 cal **19.99**

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

### ✂️ TEXAS STYLE BEEF BRISKET†

Certified Angus Beef brisket slow-smoked and handcarved to order. Served with our savory wet mop sauce. **A Texas favorite!**

7oz 600 cal | **20.99** 10oz 840 cal | **23.99**

### ✂️ 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.

7oz 420 cal | **22.99** 10oz 570 cal | **25.99**

## SWOON-WORTHY SIDES

GARLIC MASHED POTATOES 240 cal

MACARONI & CHEESE 290 cal

VEGETABLE MEDLEY 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

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†Approximate cooked weight.

## Southern Specialties

HOUSE SALAD 100 cal or CAESAR SALAD 290 cal, ADD 2.99

### SOUTHERN FRIED CHICKEN

Chicken breasts dipped in buttermilk, breaded, deep fried and topped with Grandpa's pan gravy. Served with your choice of two sides. 1260 cal **20.50**

### GRILLED SALMON

A fresh salmon fillet seasoned and grilled to perfection. Served with our New Orleans mustard cream sauce. Served with your choice of two sides. 1355 cal **24.50**

### 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 **22.50**

### LUCILLE'S MARINATED SIRLOIN STEAK\*†

Tender sirloin steak marinated for 24 hours in our special marinade. Grilled to your request, sliced and served over garlic mashed potatoes. Served with our steak gravy and vegetable medley. 8oz 1135 cal **23.50**

### 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 **16.50**

### SOUTHERN FRIED CATFISH & SHRIMP

Just like on the Bayou...fresh catfish and tasty shrimp, breaded in cornmeal and deep fried. Served with your choice of two sides and spicy remoulade and smoked jalapeño tartar sauces for dipping! 1490 cal **19.50**

### BOTTOMLESS BEVERAGES

Lucille's Sidewalk Lemonade Original 370 cal..... **4.25**

Peach, Strawberry or Watermelon 430 cal..... **4.99**

Muddy Waters 160 cal..... **4.25**

Half Iced Tea and Half Lemonade

Sodas 0-280 cal ..... **3.69**

Coca Cola, Diet Coke, Sprite, Barq's Root Beer, Orange Soda, Dr. Pepper or Ginger Ale

Iced Tea..... **3.69**

Regular 20 cal, Peach 20 cal, Watermelon 10 cal, Sweet 190 cal

### BOTTLED BEVERAGES

Abita Root Beer Bottle 180 cal ..... **3.50**

Bottled Water 500ml 0 cal ..... **3.25**

## FEAST FOR TWO

3405-5485 cal

**3 COURSES FOR 49.99**

### COURSE 1

**Your choice of:** House Salad or any of our Signature Half Appetizers to share

### COURSE 2

**Includes all of the following:**

Half Chicken, 4 Baby Back Ribs, and 4 St. Louis Ribs

+

**Your choice of one of the following:**

Sausage, Pulled Pork, Rib Tips, Brisket Burnt Ends, Tri Tip, or Smoked Turkey

+

**Your choice of two signature sides**

### COURSE 3

One of our delicious desserts to share!

## BAR-B-QUE FEASTS

### FAMILY SUPPER

Two racks of baby back ribs or St. Louis ribs, two half BBQ chickens, your choice of pulled pork, rib tips, smoked turkey, or sausage, plus your choice of four sides.

**Served family-style for 4-6 people.**

7540-8655 cal **115.99**

Add-on Supper Salad 380 cal **8.99**

### SUPER FEAST

Three racks of baby back ribs or St. Louis ribs and four half BBQ chickens, with your choice of two of the following: sausage, tri tip, pulled pork, rib tips, smoked turkey, or sliced brisket, a large tossed green salad, plus your choice of six sides. **Served family-style for 12 or more.**

14450-49340 cal **259.99**

## DESSERT

**ASK YOUR SERVER ABOUT OUR SELECTIONS!**

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## DRAFT BEER

<b>LIGHTER BREWS</b> 140-230 cal per 16oz	pint glass	22oz mug
<b>Lucille's Blonde</b> 4.8%.....	7.25	8.25
<b>Bud Light</b> 4.2%.....	6.75	7.75
<b>Coors Light</b> 4.2%.....	6.75	7.75
<b>Michelob Ultra</b> 4.2%.....	6.75	7.75
<b>Modelo Especial</b> 4.4%.....	7.50	8.50
<b>Stella Artois</b> 5.0%.....	8.75	9.75

## WHEATS & WHITES 200-230 cal per 16oz

<b>Lucille's Hefeweizen</b> 4.6%.....	7.25	8.25
<b>Papago Orange Blossom</b> 5.0%.....	7.25	8.25
<b>Blue Moon Belgian White</b> 5.4%.....	8.25	9.25

## I.P.A.S 270-320 cal per 16oz

<b>Lucille's IPA</b> 6.5%.....	7.25	8.25
<b>Lucille's 20th Anniversary Hazy IPA</b> 6.8%.....	8.00	9.00
<b>Bell's Two Hearted Ale</b> 7.0%.....	7.50	8.50
<b>Dragoon</b> 7.3%.....	7.75	8.75
<b>Sierra Nevada Hazy Little Thing</b> 6.7%.....	8.00	9.00

## AMBERS & REDS 200-240 cal per 16oz

<b>Lucille's Red Ale</b> 5.3%.....	7.25	8.25
<b>Four Peaks Kilt Lifter</b> 6.0%.....	7.50	8.50

## DARK ALES 260-280 cal per 16oz

<b>Left Hand Milk Stout</b> 6.0%.....	8.25	9.25
<b>Founders Breakfast Stout</b> 8.3%.....	8.50	

## BOTTLED BEER 70-220 cal

<b>Angry Orchard Hard Cider</b> .....	6.50	
<b>Miller Lite</b> .....	5.50	
<b>Corona Extra</b> .....	5.50	
<b>Dos Equis Special Lager</b> .....	6.50	

## WHITE WINE 170-180 cal per 7 oz

	glass	bottle
<b>La Marca Prosecco, Italy (split)</b> .....	10.00	35.00
<b>Charles &amp; Charles Rosé, WA</b> .....	9.00	27.00
<b>J Vineyards Pinot Gris, CA</b> .....	10.00	30.00
<b>Oyster Bay Sauvignon Blanc, NZ</b> .....	9.50	28.50
<b>Maddalena Riesling, CA</b> .....	8.75	26.25
<b>Lucille's Chardonnay, CA</b> .....	8.50	25.50
<b>J Lohr Riverstone Chardonnay, CA</b> .....	9.00	27.00
<b>Sonoma-Cutrer Chardonnay, CA</b> .....	14.00	42.00

## RED WINE 170-180 cal per 7 oz

	glass	bottle
<b>The Crusher Pinot Noir, CA</b> .....	9.00	27.00
<b>Erath Pinot Noir, OR</b> .....	14.00	42.00
<b>Lucille's Cabernet, CA</b> .....	8.50	25.50
<b>Justin Cabernet, CA</b> .....	16.00	48.00
<b>Lucille's Merlot, CA</b> .....	8.50	25.50

## WHISKEY COCKTAILS

**GENTLEMAN'S OLD FASHIONED** A classic made with muddled cherry and orange, smooth Gentleman Jack Tennessee Whiskey and sugar. Stirred and served on the rocks with a dash of Peach Bitters. 200 cal **11.00**

**KENTUCKY COOLER** Weller Special Reserve Bourbon, fresh cucumber, lemon juice and cane syrup. Finished with a hint of rosemary infused liqueur. 290 cal **11.00**

**CLASSIC SMASH** Rye Whiskey, hand shaken with fresh lemon juice and mint. Finished with Angostura Bitters and Luxardo Cherries. 290 cal **12.00**

## SOUTHERN COOLERS

### BACK PORCH STRAWBERRY LEMONADE

Sky Infusions Wild Strawberry Vodka, Triple Sec and Lucille's Strawberry Lemonade. Served over ice with fresh strawberries. 270 cal **9.50**

**RHYTHM & BLUES** Fresh blueberries and mint hand shaken with Tito's Vodka, St. Germain Elderflower Liqueur and fresh lime juice. 220 cal **10.50**

### CROCODILE COOLER

Captain Morgan's, Myers's Dark, Bacardi Limón, Bacardi Superior and Malibu Rums, mixed with our signature tropical juice blend. 300 cal **9.75**

**SOUTHERN SANGRIA** A refreshing blend of Cointreau, Monin White Peach, and pineapple juice. **Your choice of red or white.** 200 cal **8.00**

## SPECIALTY MARGARITAS

**FRESH WATERMELON** 1800 Reposado, Cointreau, agave nectar, with fresh watermelon and lime juice. Shaken, served on the rocks and topped with Fevertree Ginger Beer. 340 cal **10.00**

**SMOKEHOUSE RITA** 1800 Coconut Tequila, hand shaken with smoked jalapeños, fresh lime and agave, with a BBQ spice rim. 310 cal **9.75**

**LUCILLE'S CLASSIC CADDY** 1800 Reposado Tequila, Triple Sec and our housemade fresh margarita mix. Served on the rocks and topped with a float of Grand Marnier. 320 cal **11.00**