GLUTEN-SENSITIVE MENU

Please note that due to the nature of our menu items and the variety of procedures in our kitchens, cross-contamination with ingredients containing gluten is a possibility. Lucille's can make no guarantees regarding the gluten content of these items.

Please let your server know if you have a gluten sensitivity.

SLOW-SMOKED B·B·Q

SERVED WITH YOUR CHOICE OF TWO SIDES

ADD TO YOUR MEAL FOR AN ADDITIONAL COST: HOUSE SALAD *or* **WEDGE SALAD**
Balsamic Vinaigrette, Caesar, Thousand Island

Pick 2 COMBO

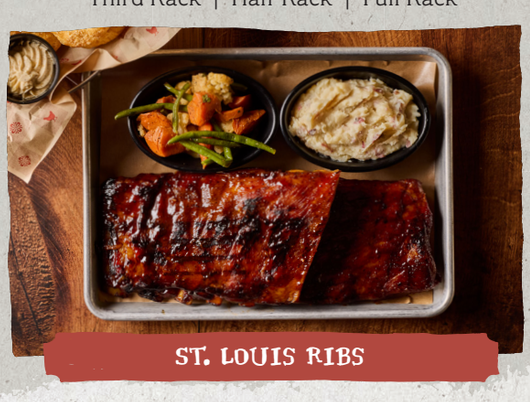
ADD A 3RD MEAT FOR AN ADDITIONAL CHARGE†

- **ST. LOUIS RIBS (1/3 RACK)**
- **BABY BACK RIBS (1/3 RACK)**
- **TEXAS-STYLE BRISKET** *(additional charge)*
- **BBQ CHICKEN (1/2)**
- **PULLED PORK**
- **PORK BELLY BURNT ENDS**
- **TEXAS RED HOT SAUSAGE (2)**
- **JALAPEÑO CHEDDAR SAUSAGE (2)**
- **BBQ TRI TIP** *(additional charge)*
- **BEEF RIBS (3 BONES)** *(additional charge)*

ST. LOUIS RIBS

Pitmaster's Pride

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.
Third Rack | Half Rack | Full Rack



ST. LOUIS RIBS

BABY BACK RIBS

Tender pork ribs, slow-cooked with sweet hickory smoke, then grilled and basted with our special BBQ sauce.
Third Rack | Half Rack | Full Rack

BBQ BEEF RIBS

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

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.

TEXAS-STYLE BEEF BRISKET‡

Slow-smoked overnight, brushed with our housemade beef tallow, and rested until perfectly tender. Hand-carved to order and served with our savory mop sauce.
6 oz. | 9 oz. ***We smoke our brisket for up to 24 hours. Sometimes we sell out!***

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. 6 oz. | 9 oz.

Smoked HALF BBQ CHICKEN

Dry-rubbed with our special blend, slow-smoked to perfection and finished on the grill. Finished with our original BBQ sauce.

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

†See menu for pricing options.

Additional nutrition information available upon request.
‡Approximate cooked weight.

SOUTHERN SPECIALTIES

ADD TO YOUR MEAL FOR AN ADDITIONAL COST: HOUSE SALAD *or* **WEDGE SALAD**
Balsamic Vinaigrette, Caesar, Thousand Island


HOT HONEY GLAZED SALMON

Hot Honey GLAZED SALMON

Salmon fillet grilled to perfection and glazed with housemade hot honey. Served atop a bed of chimichurri rice with seasonal sautéed vegetables on the side.

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.

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.

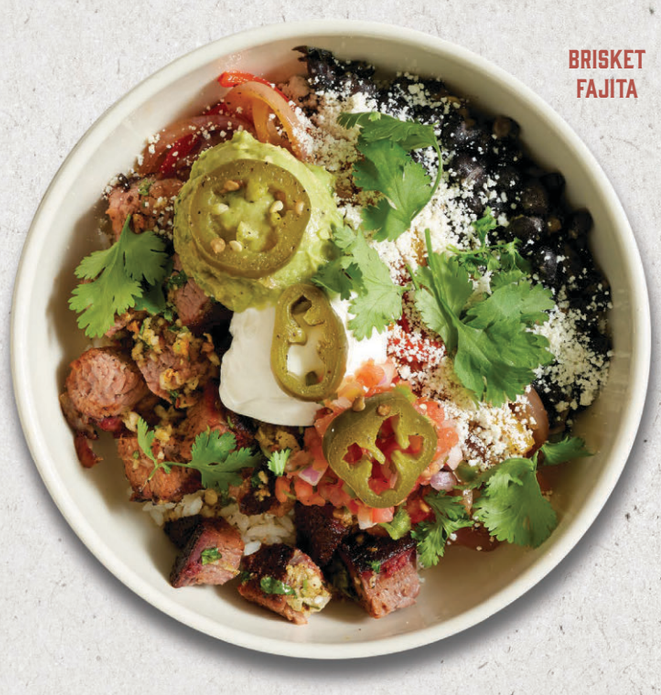
LUCILLE'S *Back Porch* BOWLS

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

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.

Substitute avocado for brisket for no charge.
Add double portion of brisket for an additional charge.


BRISKET FAJITA

JAMBALAYA "ME-OH-MY-A"

Smoked chicken, spicy hot link, tasso ham and shrimp sautéed in a piquante tomato sauce and served over chimichurri rice. Spicy!

SOUTHWEST CHICKEN

Tender, marinated all-white-meat grilled chicken, chimichurri rice, black beans, roasted corn, cotija cheese, salsa fresca, housemade guacamole and a drizzle of ancho sour cream, topped with green onions.

Substitute avocado for chicken for no charge.
Add double portion of chicken for an additional charge.

SIDES

PICNIC POTATO SALAD | GARLIC MASHED POTATOES | SAUTÉED SEASONAL VEGETABLES
CREAMY COLESLAW | BBQ BEANS | WATERMELON SLICES *(seasonal)*

UPGRADE TO A PREMIUM SIDE OR ADD A PREMIUM SIDE FOR AN ADDITIONAL CHARGE

LOADED MASHED POTATOES | LOADED BAKED POTATO

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.*