

# GLUTEN-FREE MENU

★★★★★ SAME GREAT QUALITY BUT GLUTEN-FREE! ★★★★★

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 are ordering a gluten free item.*

## APPETIZERS

### BBQ RIB TIP APPETIZER

St. Louis pork rib tips marinated in our original BBQ sauce, slowly hickory smoked and finished on the grill. 13.99 Half 9.99

### BBQ SAUTÉED SHRIMP

Sautéed shrimp in our own seafood BBQ sauce. 11.99

## SALADS

### TRI TIP SALAD

Slow-smoked tri tip served with mixed field greens, tomatoes, sweet red onions, cucumbers, red and yellow peppers and avocado, tossed in our tomato vinaigrette dressing. 14.99

### CHICKEN CAESAR SALAD

Smoked and grilled chicken breast, romaine lettuce and tomatoes tossed with our Caesar dressing. 13.99

### BRISKET BURNT ENDS SALAD

Smoked burnt ends, corn salsa, black beans, pico de gallo, roasted pasilla peppers, red onions, tomatoes, crisp greens and spicy ranch dressing. Topped with cilantro, avocado and cilantro sour cream sauce. 13.99

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### BBQ CHICKEN SALAD

Smoked and grilled chicken breast on a bed of fresh greens, BBQ ranch dressing, tomatoes, grilled sweet corn, cucumbers, black beans and cheddar cheese. 14.99

### CAJUN SHRIMP AND AVOCADO SALAD

Sautéed blackened shrimp tossed with BBQ ranch dressing on a bed of fresh greens, grilled sweet corn, cucumbers, jack and cheddar cheese, cherry tomatoes and diced avocado. 15.99

## SPECIALTIES

Gluten-Free House Salad or Caesar Salad, add 2.99

### CAJUN STEAK AND SHRIMP

Sirloin culotte steak with Cajun spices, topped with bourbon butter. Served with spicy Gulf shrimp, Creole rice and fresh vegetables. 12oz 29.99

### POP'S BELOVED FRESH PAN BLACKENED CATFISH

Fresh catfish fillet coated with Cajun spices. Served with Creole mustard sauce, roasted garlic mashed potatoes and braised greens. 21.99

### BIG EASY BBQ SHRIMP

Succulent shrimp sautéed in our own seafood BBQ sauce. Served with your choice of two gluten-free sides. 22.99

### GRILLED OR SMOKED SALMON

Seasoned and hickory smoked or grilled. Served with our New Orleans mustard cream sauce, Creole rice and fresh vegetables. 9oz 22.99

### JAMBALAYA "ME-OH-MY-A"

Smoked chicken, spicy hot link and shrimp sautéed in a spicy tomato sauce served over Creole rice. 20.99

## B★B★Q

Gluten-Free House Salad or Caesar Salad, add 2.99

*All BBQ dishes except for the Feasts are served with your choice of two sides.*

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### BABY BACK RIBS

Pork ribs basted with our special BBQ sauce.  
Half Rack 24.99 Full Rack 28.99

### ST. LOUIS SPARE RIBS

Seasoned pork ribs basted with our homemade BBQ sauce. Half Rack 23.99 Full Rack 27.99

### BBQ BEEF RIBS

Spice rubbed and glazed with our BBQ sauce.  
3 bones 24.99 5 bones 28.99 7 bones 31.99

### SMOKED BBQ HALF CHICKEN

Marinated in our BBQ sauce, finished on the grill.  
18.99 *The hickory wood smoking process adds a slightly pink color to our chicken.*

## Sandwiches and BURGERS

*All items are served without a bun or bread.  
Served with your choice of one side.*

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### LUCILLE'S BBQ TRI TIP SANDWICH

Certified Angus Beef tri tip tossed in mop sauce and piled high. 14.99

### LUCILLE'S ORIGINAL PULLED PORK

Shredded and tossed in our special sauce. 11.99

### MEMPHIS STYLE PULLED PORK

Tossed in Memphis mop sauce, topped with mustard slaw and Creole mustard sauce. 11.99

### HOT LINK SANDWICH

Our spicy hot link grilled and basted with BBQ sauce and mustard slaw. 10.99

### TEXAS STYLE BEEF BRISKET SANDWICH

Certified Angus Beef brisket slow-smoked, tossed in our savory mop sauce and piled high. 12.99

### BBQ CHICKEN SANDWICH

Two grilled breasts of chicken smothered in our BBQ sauce with melted cheddar cheese and baby lettuces. 12.99

## Gluten-Free SIDES

### TEXAS STYLE BEEF BRISKET

Certified Angus Beef brisket served with our savory wet mop sauce. 7oz 18.99 10oz 21.99

### BBQ TRI TIP

Certified Angus Beef tri tip served with our savory mop sauce. 7oz 20.99 10oz 23.99

### BBQ HALF CHICKEN & TWO MEATS

Half chicken and a choice of any two meats: sausage, pulled pork, rib tips or brisket burnt ends. 23.99

### BBQ TWO MEAT COMBO

Choice of two: BBQ tri tip, BBQ half chicken, baby back ribs, St. Louis ribs, beef ribs, sausage, pulled pork, rib tips or brisket burnt ends. 29.99

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### BACK PORCH: RIBS, CHICKEN & TRI TIP

Half chicken and BBQ tri tip served with your choice of baby back, St. Louis or beef ribs. 31.99

### FRONT PORCH: CHICKEN, RIBS & SAUSAGE

Smoked half chicken and two signature sausages served with your choice of baby back, St. Louis or beef ribs. 29.99

### LUCILLE'S ALL AMERICAN BURGER

Our signature burger blend, melted American cheese, tomato, pickles, lettuce, sweet red onions, homemade thousand island dressing. 13.99

### SMOKEHOUSE BBQ BACON BURGER

Our signature burger blend, BBQ sauce, smoked bacon, cheddar cheese, BBQ ranch. 14.49

### SMOKED BRISKET BURGER

Our signature burger blend, topped with sliced brisket, BBQ sauce, aged cheddar cheese and butter pickles. 15.99

### FOUR ALARM BURGER

Our signature burger blend, hot and spicy BBQ sauce, pepper jack cheese, smoked jalapeños, chipotle mayo. 14.49

### SMOKEHOUSE TURKEY BURGER

Grilled turkey patty, smoked gouda cheese, baby lettuces, smoked sweet peppers, roasted garlic mayo. 10.99

### CAJUN CHICKEN SANDWICH

Two blackened chicken breasts, peppers, onions, jack cheese, avocado, tomato, iceberg lettuce, and Cajun mayo. 12.99

### LUCILLE'S SMOKEHOUSE SLIDERS

Pulled pork, smoked beef brisket or pulled chicken tossed in our original BBQ sauce. 12.49

Roasted Garlic Mashed Potatoes, Baked Potato (available after 5pm), Potato Salad, Southern Braised Greens, Tomato Slices, Creamy Coleslaw, Fresh Vegetables, BBQ Beans, Fresh Corn on the Cob, or Watermelon Slices