



GLUTEN-SENSITIVE MENU

Startin' Out

BBQ RIB TIP APPETIZER

St. Louis pork rib tips marinated in our original BBQ sauce, slowly hickory-smoked and finished on the grill.
Half 770 cal | Full 1460 cal

SPINACH & CHEESE DIP

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



SLOW-SMOKED B.B.Q.

SERVED WITH YOUR CHOICE OF TWO SIDES

ADD TO YOUR MEAL FOR AN ADDITIONAL COST: HOUSE SALAD 100 cal or WEDGE SALAD 290 cal

BBQ Ranch, Balsamic Vinaigrette, Blue Cheese, Caesar, Honey Mustard, Ranch, Thousand Island, Tomato Vinaigrette

Build YOUR Own BBQ COMBO

Two Meat | Three Meat

BABY BACK RIBS (1/2 RACK)

930 cal

ST. LOUIS RIBS (1/2 RACK)

940 cal

BEEF RIBS (1/2 RACK)

710 cal

BBQ CHICKEN (1/2)

710 cal

ALABAMA CHICKEN (1/2)

1650 cal

PULLED PORK

400 cal

PULLED CHICKEN

320 cal

BBQ TRI TIP

370 cal

RIB TIPS

660 cal

TEXAS RED HOT

680 cal

JALAPEÑO CHEDDAR

880 cal

Lucille's Favorite

BABY BACK RIBS

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

Half Rack 840 cal | Three-Quarter Rack 1200 cal |
Full Rack 1560 cal



BABY BACK RIBS

ST. LOUIS RIBS

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.

Half Rack 900 cal | Three-Quarter Rack 1340 cal |
Full Rack 1720 cal

BBQ BEEF RIBS

A half rack of tender, big and meaty beef ribs, spice-rubbed and slowly smoked, then glazed with our BBQ sauce. 710 cal

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. 510 cal

TEXAS-STYLE BEEF BRISKET†

A half pound of beef brisket slow-smoked and hand-carved to order. Served with our savory mop sauce.

A Texas favorite! 680 cal

BBQ TRI TIP†

A half pound of Certified Angus Beef® tri tip, smoked all day until it melts in your mouth. Hand-carved to order with our savory mop sauce. 460 cal

Smoked HALF BBQ CHICKEN

Marinated for 24 hours in our special blend, slow-smoked to perfection and finished on the grill.

CLASSIC

Finished with our original BBQ sauce. 710 cal

ALABAMA

Topped with tangy Alabama White BBQ sauce and more sauce for dipping. 1650 cal

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

TRI TIP SALAD

Slow-smoked tri tip, hand-carved to order and served on a bed of mixed field greens, tomatoes, red onions, cucumbers, red and yellow peppers and avocado, tossed in our tomato vinaigrette dressing. 825 cal



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

SOUTHERN SPECIALTIES

ADD TO YOUR MEAL FOR AN ADDITIONAL COST: HOUSE SALAD 100 cal or WEDGE SALAD 290 cal

BBQ Ranch, Balsamic Vinaigrette, Blue Cheese, Caesar, Honey Mustard, Ranch, Thousand Island, Tomato Vinaigrette



HOT-HONEY GLAZED SALMON

Hot-Honey GLAZED SALMON

Salmon fillet grilled to perfection and glazed with housemade hot-honey sauce. Served atop a bed of white rice with seasonal sautéed vegetables on the side. 1020 cal

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. 650 cal

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. 1140 cal

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! 1820 cal



JAMBALAYA “ME-OH-MY-A”



Back Porch BOWLS

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

BRISKET FAJITA



CAULIN' ALL VEGANS

Roasted spiced cauliflower atop mixed greens tossed with sweet and tangy tomato vinaigrette, yellow and red peppers, cucumbers, red onions, cherry tomatoes, marinated black beans, crunchy quinoa, raisins and freshly torn mint. 460 cal

Add housemade guacamole 40 cal

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. 995 cal

SIDES

PICNIC POTATO SALAD 580 cal, GARLIC MASHED POTATOES 240 cal, SAUTÉED SEASONAL VEGETABLES 80 cal, SOUTHERN BRAISED GREENS 90 cal, CREAMY COLESLAW 200 cal, BBQ BEANS 200 cal, WATERMELON SLICES 30 cal, FRESH-CUT FRIES 120 cal

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

HATCH GREEN CHILE CHEESE GRITS 330 cal, ROASTED STREET CORN 490 cal, LOADED MASHED POTATOES 660 cal

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.