



Lunch Menu

LUNCH SPECIALS AVAILABLE MONDAY - FRIDAY 11AM - 4PM

Slow Smoked Bar-B-Que

Served with Homemade Biscuits & Apple Butter 410 cal each

AND YOUR CHOICE OF ONE SIDE

HOUSE SALAD 100 cal or CAESAR SALAD 290 cal, ADD 3.99

★ Build Your Own ★ BAR·B·QUE COMBO

2 MEAT COMBO 16.50
3 MEAT COMBO 18.50

BABY BACK RIBS (3 BONES) 465 cal

ST. LOUIS RIBS (3 BONES) 470 cal

BEEF RIBS (1 BONE) 295 cal, ADD .50

BRISKET BURNT ENDS 375 cal

SLICED BRISKET 375 cal

PULLED PORK 265 cal

PULLED CHICKEN 315 cal

BBQ CHICKEN (1/4) 390 cal

TRI TIP 270 cal

RIB TIPS 324 cal

SMOKED TURKEY 295 cal

Choice of sausage: (1)

TEXAS RED HOT 300 cal

BBQ BEEF 315 cal

HATCH GREEN CHILI 300 cal

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 **11.50**

BRISKET BURNT ENDS

Smoked beef brisket, hand carved to order and drizzled with our original BBQ sauce. 560 cal **13.99**

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 **13.99**

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 **11.50**

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 **15.99**



We hand-carve our meats to order, 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 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

YOUR CHOICE OF COMPLIMENTARY

Signature BBQ SAUCES

SERVED WITH YOUR BAR-Q-QUE MEAL

ORIGINAL | HOT & SPICY | MEMPHIS

New! **ALABAMA WHITE** A RICH, TANGY, CREAMY
TWIST ON TRADITIONAL BBQ SAUCE WITH JUST A KISS OF HEAT.



Lunch 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 **12.99**

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 | **10.99** Full 2265 cal | **14.99**

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**

SPINACH & CHEESE DIP

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

1050 cal **11.99**

SOUTHERN FRIED DILL PICKLES

Served with Creole mustard dipping sauce and ranch dressing. Half 420 cal **5.50** | Full 850 cal **7.99**

Salads

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 | **15.99**

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 | **16.99**

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 **11.50**

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 **8.25**

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 **13.50**

Sandwiches & Burgers

SERVED WITH YOUR CHOICE OF ONE SIDE

NASHVILLE HOT CHICKEN SANDWICH

Extra spicy, Nashville style, crispy fried chicken breast topped with sweet pickles and creamy coleslaw on a soft brioche bun. 1455 cal **13.99** Served with *Lucille's own Alabama White BBQ Sauce for dipping.*

LUCILLE'S BBQ TRI TIP SANDWICH

Our slow-smoked, certified Angus beef tri tip, hand-carved to order, piled high on a soft brioche bun. 760 cal **16.50**

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 **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 **15.75**

Substitute a veggie patty at no charge.



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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.