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.

**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. 1090 cal

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### SLOW-SMOKE BBQ 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

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### BUILD YOUR OWN BBQ COMBO

<table>
<thead>
<tr>
<th>Two Meat</th>
<th>Three Meat</th>
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</thead>
</table>

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### BABY BACK RIBS (6 BONES)
930 cal

### ST. LOUIS RIBS (6 BONES)
940 cal

### BEEF RIBS (2 BONES)
590 cal

### BRISKET BURNT ENDS
560 cal

### SLICED BRISKET
560 cal

### BBQ CHICKEN (1/2)
710 cal

### ALABAMA CHICKEN (1/2)
1650 cal

### PULLED PORK
400 cal

### PULLED CHICKEN
320 cal

### TRI TIP
370 cal

### RIB TIPS
660 cal

### TEXAS RED HOT SAUSAGE (2)
680 cal

### JALAPEÑO CHEDDAR SAUSAGE (2)
880 cal

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### BBQ BEEF RIBS
Tender, big and meaty beef ribs, spice-rubbed and slowly smoked, then glazed with our BBQ sauce. 3 bones 710 cal | 5 bones 1110 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. 310 cal

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

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### Greens FROM THE GARDEN

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

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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.

Approximate cooked weight.

09.23
**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

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**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

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**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

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**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**

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**Back Porch Bowls**

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

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**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**

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**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**

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**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**

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**JAMBALAYA “ME-OH-MY-A”**

Smoked chicken, spicy hot link, tasso ham and shrimp sautéed in a picante tomato sauce and served over white rice. Spicy! **1820 cal**

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**Back Porch Bowls**

**CAULIN’ ALL VEGANS**

Roasted spiced cauliflower atop mixed greens, yellow and red peppers, cucumbers, red onions, cherry tomatoes, marinated black beans, crunchy quinoa, raisins and freshly torn mint. **460 cal**

Add guacamole 40 cal

**BRISKET FAJITA BOWL**

Smoked Texas-style brisket set atop chimichurri rice, with marinated black beans, sautéed peppers and onions, cotija cheese, sour cream, pico de gallo, guacamole, smoked jalapeño and cilantro. **995 cal**

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**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

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**HATCH GREEN CHILE CHEESE GRITS** 330 cal

**ROASTED STREET CORN** 490 cal

**LOADED MASHED POTATOES** 660 cal

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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."