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.

<table>
<thead>
<tr>
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<th>Calories</th>
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<tbody>
<tr>
<td>Half Rack</td>
<td>900 cal</td>
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<tr>
<td>Three-Quarter Rack</td>
<td>1200 cal</td>
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<tr>
<td>Full Rack</td>
<td>1560 cal</td>
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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

TEXAS-STYLE BEEF BRISKET
A half pound of beef brisket slow-smoked, then hand-carved to order. Served with our savory mop sauce. 680 cal

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.

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

BABY BACK RIBS (1/2 RACK)
830 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 SAUSAGE (2)
680 cal

JALAPEÑO CHEDDAR SAUSAGE (2)
880 cal

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

BBQ BEANS
350 cal

BBQ Baked Beans
350 cal

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

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

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

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

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.
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
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 “MÉ-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

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. 995 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 “MÉ-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

Lucille’s Back Porch
Filled to the brim with creative, yet familiar combinations of fresh ingredients that are simply bursting with flavor.

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

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 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.