

# LET'S DO THE **TWIST**



## **LET'S DO THE TWIST**

A big sipper! New Amsterdam  
Lemon Vodka, fresh lemon  
juice, almond syrup and peach  
purée shaken up, topped with  
Twisted Tea and served on the  
rocks. Don't be shy, twist a  
little closer ... 280 cal **12.00**

.....



*Peaches & Cream*

*Island Breeze*

*Watermelon Splash*

# Summer REFRESHERS

*Spirit-Free*

.....

## **WATERMELON SPLASH**

Watermelon purée, fresh lime and Sprite served with a spicy Tajín rim and a fresh slice of watermelon. 325 cal **5.49**

.....

## **ISLAND BREEZE**

A fresh mix of pineapple juice, passion fruit syrup and lemon juice topped up with bubbly club soda and Sprite. 285 cal **5.49**

.....

## **PEACHES & CREAM**

A delicious blend of peach purée, half & half and creamy vanilla, made lively with sparkling club soda. 300 cal **5.49**



  
OUR PITMASTERS TAKE PRIDE  
IN DELIVERING AUTHENTIC,  
GENEROUSLY PORTIONED,  
SLOW-SMOKED BAR-B-QUE.  
ENJOY!

# A TASTE *for* BAR-B-QUE



## STARTIN' OUT

**NEW!**

### LOADED CHOPPED BRISKET FRIES

Crispy fries topped with sweet & tangy chopped bbq brisket, jack cheese, cheese sauce, roasted corn, pickled red onions, avocado ranch and cilantro. 1550 cal **16.99**

## BOLD *and* STACKED



HOT TOWELS  
APPRECIATED

OUR GENEROUS NEW HANDHELDS ARE STUFFED WITH TENDER MEATS AND DELICIOUS TOPPINGS. SERVED WITH PICNIC POTATO SALAD, CREAMY COLESLAW OR FRENCH FRIES.



**NEW!**

### 'SWICY' BURGER\*

Both sweet & spicy, this delicious burger is topped with pepper jack cheese, a whole fried jalapeño and hot-honey and comeback sauces all piled on a grilled brioche bun. 1330 cal **19.99**  
Add housemade guacamole 40 cal **2.99**  
Add Applewood bacon 70 cal **2.00**

**NEW!**

### SMOKEY JOE SANDWICH\*

Tender, slow-smoked brisket chopped and tossed with housemade sloppy joe sauce, then dressed up with cheddar cheese and crispy onion straws and drizzled with BBQ ranch on a grilled brioche bun. 1080 cal **19.50**

See page 10 for a list of swoon-worthy and premium sides.





# Startin' Out



CRACKED OUT DEVEILED EGGS

## CRACKED OUT DEVEILED EGGS

Classic deviled eggs with crispy bacon, topped with chicken cracklings, green onions, red peppers and special seasonings served atop crispy onion straws.  
770 cal **11.50**



LUCILLE'S ONION STRAWS

## 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 **7.99** | Full 900 cal **11.75**

## 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 **11.75** | Full 1460 cal **15.99**



SMOKED PORK BELLY BURNT ENDS

## *New!* SMOKED PORK BELLY BURNT ENDS

Slow-smoked, tender pork belly atop country white bread, with bread-and-butter pickles. 1170 cal **14.99**

## SOUTHERN FRIED DILL PICKLES

Served with creole mustard dipping sauce and ranch dressing. Half 590 cal **6.25** | Full 860 cal **8.75**

## *Lucille's Favorite* SMOKED BBQ NACHOS

Corn tortilla chips layered with melted cheese, black beans, smoked jalapeños, cilantro, green onions, guacamole and sour cream. Your choice of pulled chicken, smoked brisket or pulled pork.  
1150-1200 cal **16.50**

## SPINACH & CHEESE DIP

Spinach and artichokes blended with cream cheese and served hot with fresh tortilla chips.  
1050 cal **12.75**

## HOT-HONEY CAULIFLOWER BITES

Cauliflower florets tossed in our signature seasoned breading and lightly fried, then sprinkled with our special seasoning to deliver a crispy crunch. Served with signature BBQ ranch and a smokin' hot-honey infusion. 430 cal **9.75**

## *New!* LOADED FRIED GREEN TOMATOES

Cornmeal-crust green tomatoes with housemade guacamole, spicy ranch, pico de gallo, pickled red onions, smoked jalapeños, cotija cheese and cilantro.  
1270 cal **11.99**



LOADED FRIED GREEN TOMATOES



# \* Smokin' GOOD SANDWICHES \*

SERVED WITH PICNIC POTATO SALAD, CREAMY COLESLAW OR FRENCH FRIES.

## Slow-Smoked B\*B\*Q

### LUCILLE'S BBQ TRI TIP

Our slow-smoked, Certified Angus Beef® tri tip, thinly sliced and piled high on a soft brioche bun. 700 cal **20.50**

### ✂️ TEXAS-STYLE BRISKET

Slow-smoked brisket thinly sliced and piled high on a grilled brioche bun. 730 cal **18.50**

### LUCILLE'S ORIGINAL PULLED PORK

Our special pork roast, slow-smoked until it's fork-tender, hand-shredded and tossed in our special sauce on a brioche bun. 580 cal **15.99**

Try it Memphis-style with mustard slaw and Creole mustard sauce. 990 cal **16.99**

### New! ✂️ TEXAS CHEESESTEAK

Tender, smoked brisket, hand-carved and topped with American cheese, grilled peppers & onions, with cheese sauce on a grilled French roll. 960 cal **19.50**

### New! SMOKEY JOE

Tender, slow-smoked brisket chopped and tossed with housemade sloppy joe sauce, then dressed up with cheddar cheese and crispy onion straws and drizzled with BBQ ranch, on a grilled brioche bun. 1080 cal **19.50**

## Flame-Grilled BURGERS

All served on a grilled brioche bun.



NEW! NEW MEXICO GREEN CHILE BURGER

Substitute a Gardenburger® patty on any sandwich or burger for no charge.



NEW! TEXAS CHEESESTEAK

## BUTTERMILK Fried

### NASHVILLE HOT CHICKEN

Extra-spicy, Nashville-style, crispy-fried chicken breast topped with sweet pickles and creamy coleslaw on a soft brioche bun. Served with Lucille's own Alabama White sauce for dipping. 1355 cal **15.99**

### SOUTHERN FRIED CHICKEN

Fried chicken breast, applewood bacon, jack cheese, vine-ripened tomato and lettuce with ranch dressing on a soft brioche bun. 1430 cal **15.99**

### New! SHRIMP PO' BOY

Crispy buttermilk shrimp, chopped iceberg, fried dill pickle spear and Applewood bacon, topped with comeback sauce and pico de gallo on a grilled French roll. 1090 cal **17.99**

### New! 'SWICY' BURGER\*

Both sweet & spicy, this delicious burger is topped with pepper jack cheese, a whole fried jalapeño, and hot honey and comeback sauces. 1330 cal **19.99**

Add housemade guacamole 40 cal **2.99**

Add Applewood bacon 70 cal **2.00**

### LUCILLE'S ALL-AMERICAN BURGER\*

This classic burger is topped with melted American cheese, tomato, pickles, lettuce, sweet red onions and Thousand Island dressing. 1150 cal **17.99**

### SMOKEHOUSE BBQ BURGER\*

This flame-grilled patty is basted with our original BBQ sauce and topped with melted cheddar cheese and onion straws with BBQ ranch dressing. 1220 cal **18.50**

Add Applewood bacon 70 cal **2.00**

### New! NEW MEXICO GREEN CHILE BURGER\*

Savory and delicious, topped with American cheese, sliced tomatoes, red onions and Hatch green chiles, drizzled with avocado ranch. 950 cal **17.99**

Add housemade guacamole 40 cal **2.99**



# B\*B\*Q Feasts TO SHARE

## 3-COURSE Feast FOR TWO Includes your choice of two swoon-worthy sides and freshly baked biscuits & apple butter 290 cal each **59.99**



### 1 CHOOSE ONE APPETIZER:

Select a small plate appetizer to share:

- LUCILLE'S ONION STRAWS 450 cal
- SOUTHERN FRIED DILL PICKLES 590 cal
- LOADED FRIED GREEN TOMATOES 850 cal

Or choose two of our side salads:

- TWO HOUSE (100 cal each) or CAESAR (290 cal each) SIDE SALADS



### 2 CHOOSE THREE MEATS:

Choose three delicious slow-smoked bar-b-que meats to share!

- |                                       |                                       |
|---------------------------------------|---------------------------------------|
| BABY BACK RIBS (1/3 RACK) 635 cal     | RIB TIPS 660 cal                      |
| TEXAS-STYLE BEEF BRISKET 560 cal      | TEXAS RED HOT SAUSAGE (2) 680 cal     |
| BBQ CHICKEN (1/2) 710 cal             | JALAPEÑO CHEDDAR SAUSAGE (2) 880 cal  |
| ALABAMA CHICKEN (1/2) 1650 cal        | BBQ TRI TIP 370 cal, ADD 2.00         |
| PULLED PORK 400 cal                   | BEEF RIBS (3 BONES) 710 cal, ADD 8.00 |
| SMOKED PORK BELLY BURNT ENDS 1175 cal |                                       |
| PULLED CHICKEN 295 cal                |                                       |



### 3 CHOOSE ONE DESSERT:

Your choice of one of our delicious desserts to share:

- DEEP-DISH SEASONAL COBBLER 720 cal
- SNICKERS® ICE CREAM PIE 1100 cal
- BUTTERMILK DOUBLE CHOCOLATE CAKE 1465 cal  
Add vanilla bean ice cream 120 cal 1.49
- OLD-FASHIONED BANANA PUDDING 1285 cal



See Page 10 for a list of our swoon-worthy and premium sides.

## Feasts FOR THE GROUP SERVED FAMILY-STYLE

### FAMILY SUPPER

*Suggested for parties of 6 or more.*

Two racks of baby back ribs + two half BBQ or Alabama chickens + your choice of: pulled pork | rib tips | sausages + your choice of three family-sized, swoon-worthy sides.

6460-11120 cal **149.99**

Add-on Supper Salad 380 cal **9.99**

### SUPER FEAST

*Suggested for parties of 15 or more.*

Three racks of baby back ribs + four half BBQ or Alabama chickens + your choice of two double portions of: sausages | pulled pork | rib tips | sliced brisket | tri tip (+10.00) + a large tossed green salad + your choice of three super-sized, swoon-worthy sides.

11320-22640 cal **339.99**



*New!*

## Lucille's Tour of BBQ

*Suggested for parties of 4.*

Indulge in baby back ribs, pulled pork, Texas-style beef brisket, smoked pork belly burnt ends, BBQ rib tips, Texas red hot sausage, jalapeño cheddar sausage, BBQ chicken, Texas toast, bread-and-butter pickles and pickled red onions. Served with a variety of Lucille's own bar-b-que sauces, freshly baked biscuits & apple butter and two family-size swoon-worthy sides. 950-3815 cal **119.99**

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





# SLOW-SMOKED B\*B\*Q

SERVED WITH YOUR CHOICE OF TWO SWOON-WORTHY SIDES  
AND FRESHLY BAKED BISCUITS & APPLE BUTTER *290 cal each*

★ ★ ★ ★ ★ ADD TO YOUR MEAL: ★ ★ ★ ★ ★

HOUSE SALAD *100 cal*, ADD 5.99 • CAESAR SALAD *290 cal*, ADD 5.99 • WEDGE SALAD *290 cal*, ADD 6.99

## BABY BACK RIBS *Lucille's Favorite*

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

Third Rack *635 cal* **24.99**

Half Rack *840 cal* **31.99**

Full Rack *1560 cal* **37.99**

## *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* **23.99**

### ALABAMA

Topped with tangy Alabama White sauce and more sauce for dipping. *1650 cal* **23.99**

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

## ✂️ TEXAS-STYLE BEEF BRISKET†

A half pound of beef brisket, slow-smoked and hand-carved to order. **A Texas favorite!** *680 cal* **27.99**

✂️ **WE HAND-CARVE OUR MEATS TO ORDER BECAUSE WE BELIEVE A LITTLE EXTRA CARE MAKES FOR THE MOST TENDER, SUCCULENT CUTS OF MEAT.**



BABY BACK RIBS

## 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* **36.99**

## ✂️ 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 and served with our savory mop sauce. *490 cal* **30.99**

## 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* **21.99**



DOWN SOUTH DUO

## Down South DUO

One-third rack of baby back ribs + one crispy Southern fried chicken breast and country gravy. *1320 cal* **27.99**

See Page 10 for a list of our Swoon-Worthy and Premium Sides.

## Pick 2 COMBO

**36.99**

ADD A 3RD MEAT FOR ONLY \$10†

Select two meat options below:

BABY BACK RIBS (1/3 RACK) *520 cal*

TEXAS-STYLE BRISKET *560 cal*

BBQ CHICKEN (1/2) *710 cal*

ALABAMA CHICKEN (1/2) *1650 cal*

PULLED PORK *400 cal*

PULLED CHICKEN *295 cal*

RIB TIPS *660 cal*

TEXAS RED HOT SAUSAGE (2) *680 cal*

JALAPEÑO CHEDDAR SAUSAGE (2) *880 cal*

SMOKED PORK BELLY BURNT ENDS *1175 cal*

BBQ TRI TIP *370 cal*, ADD 2.00

BEEF RIBS (3 BONES) *710 cal*, ADD 8.00

† If adding Beef Ribs as 3rd meat, add 18.00.  
If adding BBQ Tri Ti as 3rd meat, add 12.00

‡ Approximate cooked weight

*2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.*





# From the SEA



**SERVED WITH FRESHLY BAKED BISCUITS & APPLE BUTTER** 290 cal each

★ ★ ★ ★ ★ **ADD TO YOUR MEAL:** ★ ★ ★ ★ ★

**HOUSE SALAD** 100 cal, **ADD 5.99** • **CAESAR SALAD** 290 cal, **ADD 5.99** • **WEDGE SALAD** 290 cal, **ADD 6.99**



**CRISPY LOWCOUNTRY SHRIMP PLATTER**

## CRISPY LOWCOUNTRY SHRIMP PLATTER

Cornmeal-battered fried shrimp, French fries, creamy coleslaw, remoulade and fresh lemon.

815 cal **17.99**



## 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 **27.99**

### 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 **26.99**



**HOT-HONEY GLAZED SALMON**

## SWOON-WORTHY Sides

*Complimentary  
WITH YOUR Entree,  
Sandwich or Burger*

**PICNIC POTATO SALAD** 580 cal  
**GARLIC MASHED POTATOES** 240 cal  
**MACARONI & CHEESE** 290 cal  
**SAUTÉED SEASONAL VEGETABLES** 80 cal  
**SOUTHERN BRAISED GREENS** 90 cal

**CREAMY COLESLAW** 200 cal  
**BBQ BEANS** 200 cal  
**WATERMELON SLICES** 30 cal  
**FRENCH FRIES** 120 cal

## Individual Premium Sides

Upgrade to an individual premium side for 1.99  
or add a premium side for 6.99.

### HATCH GREEN CHILE CHEESE GRITS

Creamy grits with Hatch green chiles, cheddar and jack cheese, red bell peppers, green onions and cotija cheese. 330 cal

### SMOKED JALAPEÑO CHEDDAR CORNBREAD

Sweet cornbread filled with diced jalapeños, cheddar cheese and corn niblets and baked, then topped with melted cheddar cheese and finished with butter. 400 cal

### LOADED MASHED POTATOES

Lucille's own garlic mashed potatoes topped with butter, sour cream, cheddar cheese, chopped bacon and green onions. 660 cal

### BACON RANCH MAC

Rich and delicious macaroni & cheese with applewood bacon and creamy ranch. Topped with crispy parmesan and scallions. 370 cal

### COUNTY FAIR CORN PUDDING

Sweet and savory corn pudding topped with Lucille's own apple butter and scallions. 440 cal

### ROASTED STREET CORN

Tender roasted corn on the cob brushed with cilantro lime butter and rolled in cotija cheese and topped with cilantro. 490 cal

### SOUTHERN FRIED OKRA

Cornmeal-breaded, lightly fried and served with comeback sauce for dipping. 520 cal

**LOADED MASHED POTATOES**



**ROASTED STREET CORN**





# SOUTHERN *Specialties*

SERVED WITH FRESHLY BAKED BISCUITS & APPLE BUTTER 290 cal each

★★★★★ ADD TO YOUR MEAL: ★★★★★

HOUSE SALAD 100 cal, ADD 5.99 • CAESAR SALAD 290 cal, ADD 5.99 • WEDGE SALAD 290 cal, ADD 6.99



SOUTHERN FRIED CHICKEN

## *Southern* FRIED CHICKEN

Chicken breasts dipped in buttermilk, breaded, deep-fried and topped with Grandpa's pan gravy. Served with garlic mashed potatoes and seasonal sautéed vegetables. 1220 cal **21.99**



NEW ORLEANS GUMBO

## NEW ORLEANS GUMBO

A New Orleans-style gumbo with traditional savory roux broth, shrimp, chicken and andouille sausage. Served with steamed white rice. 1270 cal **18.50**



JAMBALAYA "ME-OH-MY-A"

## 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! 1800 cal **23.99**

## 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 **25.99**



CHIMICHURRI TOP SIRLOIN

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.



# LUNCH MENU

AVAILABLE 11 A.M. - 4 P.M., SEVEN DAYS A WEEK

## Build *YOUR* Own BBQ COMBO

*Two Meat* 17.99  
*Three Meat* 22.99

SERVED WITH YOUR CHOICE OF ONE SWOON-WORTHY  
SIDE AND FRESHLY BAKED BISCUIT & APPLE BUTTER 290 cal

BABY BACK RIBS (1/4 RACK) 460 cal	BBQ CHICKEN (1/4) 350 cal
TEXAS-STYLE BRISKET 375 cal	ALABAMA CHICKEN (1/4) 825 cal
PULLED PORK 260 cal	TEXAS RED HOT SAUSAGE (1) 340 cal
PULLED CHICKEN 295 cal	JALAPEÑO CHEDDAR SAUSAGE (1) 440 cal
BBQ TRI TIP 270 cal, ADD 1.00	
RIB TIPS 300 cal	



BUILD-YOUR-OWN THREE MEAT  
BBQ COMBO



## ★★★★★ Swoon-Worthy SIDES ★★★★★

PICNIC POTATO SALAD 580 cal	SAUTÉED SEASONAL VEGETABLES 80 cal	BBQ BEANS 200 cal
GARLIC MASHED POTATOES 240 cal	SOUTHERN BRAISED GREENS 90 cal	WATERMELON SLICES 30 cal
MACARONI & CHEESE 290 cal	CREAMY COLESLAW 200 cal	FRENCH FRIES 120 cal

★★★★★ SEE PAGE 10 FOR PREMIUM SIDES ★★★★★

# 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 sautéed seasonal vegetables. 740 cal **13.50**

## NEW ORLEANS GUMBO

A New Orleans-style gumbo with traditional savory roux broth, shrimp, chicken and andouille sausage. Served with steamed white rice. 640 cal **9.25**

## 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! 915 cal **14.25**

★★★★★ ADD TO YOUR MEAL: ★★★★★

HOUSE SALAD 100 cal, ADD 5.99 • CAESAR SALAD 290 cal, ADD 5.99 • WEDGE SALAD 290 cal, ADD 6.99



LUCILLE'S

# Back Porch BOWLS

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

**\$3 OFF**  
UNTIL 4 P.M.



### WINNER, WINNER CHICKEN LUNCH

Hand-battered chicken tenders, creamy garlic mashed potatoes, buttered corn and veggies, topped with country chicken gravy and scallions. The perfect meal! 900 cal **15.99**



### SHRIMP & GRITS

Cornmeal-breaded shrimp, Hatch green chile cheese grits topped with blackened tomato gravy, crispy tasso ham, roasted peppers & onions, and scallions. 1020 cal **16.99**



### CAULIN' ALL VEGANS

Roasted spiced cauliflower atop crisp shredded cabbage, tossed with balsamic vinaigrette, yellow and red peppers, cucumbers, cherry tomatoes, marinated black beans, crunchy quinoa, raisins and freshly torn mint. 460 cal **15.99**

Add housemade guacamole 40 cal **2.99**

### THREE LITTLE PIGS

Lucille's original pulled pork, bacon, crispy tasso ham and parmesan, served over griddled mac 'n' cheese with sautéed peppers and onions. 925 cal **15.99**



### *New!* GREEN CHICKEN CHILI

Smoked pulled chicken, roasted corn, pinto beans, jack cheese, tomatillo, housemade guacamole and crema over chimichurri rice. 790 cal **15.99**



### 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 **17.99**



## Greens FROM THE GARDEN

### BBQ CHICKEN SALAD

Grilled chicken breast on a bed of fresh greens, BBQ ranch dressing, tomatoes, sweet corn, cucumbers, black beans, cheddar cheese, topped with a drizzle of original BBQ sauce and onion straws.

Half 730 cal | **11.75**

Full 1190 cal | **18.75**

### *New!* SOUTHWEST BRISKET CHOPPED SALAD

Tender Texas-style beef brisket atop chopped lettuces, hatch green chiles, jack cheese, pickled onions, roasted corn, pico de gallo and marinated black beans tossed with avocado ranch, then topped with tortilla chip bits and housemade guacamole.

Half 615 cal | **12.99**

Full 1230 cal | **19.99**



WELL ISN'T THAT DANDY  
★  
Time For  
**DESSERT**★

*New!*

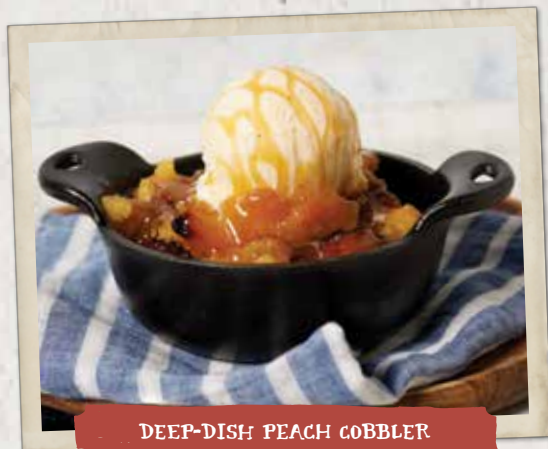
**BUTTERMILK DOUBLE CHOCOLATE CAKE**

Rich and delicious chocolate cake baked with white and dark chocolate chips and topped with a decadent chocolate frosting and more chocolate chips. Amazing! 1465 cal **7.99**

Add *vanilla bean ice cream* 120 cal **1.49**



BUTTERMILK DOUBLE CHOCOLATE CAKE



DEEP-DISH PEACH COBBLER

*New!* **DEEP-DISH PEACH COBBLER**

Peaches topped with a sweet caramelized cake topping, vanilla bean ice cream and a drizzle of caramel. 720 cal **8.99**

**OLD-FASHIONED BANANA PUDDING**

Fresh bananas atop this creamy banana pudding layered with ribbons of Nilla Wafer® crumble and topped with fresh whipped cream. 1285 cal **7.99**

*Snickers*®  
**ICE CREAM PIE**



Chopped Snickers® bars mixed with vanilla bean ice cream in a crisp chocolate cookie crust.

Served with caramel and chocolate sauce, then topped with peanuts. 1100 cal **8.99**

★ *Beverages* ★

OH, HOW  
*Refreshing*  
IT IS

**BOTTOMLESS**

⇒ *Lucille's Favorite* ⇒

- Lucille's Sidewalk Lemonade** Original 370 cal..... **4.99**
- Peach or Strawberry 430 cal ..... **5.75**
- Muddy Waters** 160 cal..... **4.99**
- Half Iced Tea and Half Lemonade

**BOTTLED**

- Mexican Coke** 150 cal..... **3.99**
- Abita Root Beer** 180 cal..... **3.75**
- Acqua Panna Spring Water** 500ml 0 cal..... **3.50**
- Pellegrino Sparkling Water** 500ml 0 cal..... **3.50**

*Complimentary Refills*



**Iced Tea** | Regular 20 cal, Peach 20 cal, Watermelon 10 cal, Sweet 190 cal  
**Sodas** 0-280 cal | Coca Cola, Diet Coke, Coke Zero, Sprite, Barq's Root Beer, Dr Pepper or Ginger Ale