



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.

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 | Full

SPINACH & CHEESE DIP

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



SLOW-SMOKED B.B.Q.

SERVED WITH YOUR CHOICE OF TWO SIDES

ADD TO YOUR MEAL FOR AN ADDITIONAL COST: HOUSE SALAD *or* WEDGE SALAD
BBQ Ranch, Balsamic Vinaigrette, Caesar, Ranch, Thousand Island

Pick 2 COMBO

ADD A 3RD MEAT FOR AN ADDITIONAL CHARGE*

ST. LOUIS RIBS (1/3 RACK)
BABY BACK RIBS (1/3 RACK)
TEXAS-STYLE BRISKET
BBQ CHICKEN (1/2)
PULLED PORK
PULLED CHICKEN
RIB TIPS

TEXAS RED HOT SAUSAGE (2)
JALAPEÑO CHEDDAR SAUSAGE (2)
SMOKED PORK BELLY BURNT ENDS
BBQ TRI TIP
(additional charge)
BEEF RIBS (3 BONES)
(additional charge)

Lucille's Favorite BABY BACK RIBS

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



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.
Third Rack | Half Rack | Full Rack

BBQ BEEF RIBS

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

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.

✂️ TEXAS-STYLE BEEF BRISKET†

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

✂️ 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.

Smoked HALF BBQ CHICKEN

Dry-rubbed with our special blend, slow-smoked to perfection and finished on the grill. Finished with our original BBQ sauce.

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

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

Additional nutrition information available upon request.
*Approximate cooked weight.

SOUTHERN SPECIALTIES

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

BBQ Ranch, Balsamic Vinaigrette, Caesar, Ranch, Thousand Island



HOT HONEY GLAZED SALMON

Hot Honey GLAZED SALMON

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

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.

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.

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!



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 crisp shredded cabbage, tossed with balsamic vinaigrette, yellow and red peppers, red onions, cucumbers, cherry tomatoes, marinated black beans, crunchy quinoa, raisins and freshly torn mint.

Add housemade guacamole for an additional charge.

✂ 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.

SIDES

PICNIC POTATO SALAD | GARLIC MASHED POTATOES | SAUTÉED SEASONAL VEGETABLES | FRENCH FRIES
SOUTHERN BRAISED GREENS | CREAMY COLESLAW | BBQ BEANS | WATERMELON SLICES (seasonal)

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

ROASTED STREET CORN (seasonal) | LOADED MASHED POTATOES

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.*