



STARTERS

TUNA TARTARE* GF - 19

avocado, soy, wasabi, cucumber, house chips

HUMMUS VG - 17

chickpea, sumac, pickled vegetables, cucumber, pita

BRUSSELS SPROUTS GF - 15

chimichurri, herb yogurt, bacon crumble

CRISPY RIBS GF - 19

black garlic glaze, chives, cashews

MEATBALLS - 16

tomato ragú, pecorino, parmesan, basil, grilled baguette

CHILLED SHRIMP COCKTAIL GF - 24

chilled jumbo shrimp, spicy cocktail sauce, lemon aioli, horseradish

HALF DOZEN OYSTERS GF - 5.00/EACH

daily selection served with cocktail sauce, hot sauce, lemon, horseradish and mignonette

CHARCUTERIE & ARTISAN CHEESE - 22

mustard, fig, cornichon

SOUP

CLAM CHOWDER - 10

bacon, fingerling potatoes, clams, brioche, chive oil

FRENCH ONION SOUP - 14

gruyere, provolone, mozzarella, croutons

SALAD

CAESAR - 16

gem lettuce, croutons, parmesan crisps

BABY KALE SALAD GF - 13

sweet tomato, cucumber, feta, pickled onion, sunflower seeds, oregano vinaigrette

OLIVE OIL CURED TUNA GF - 21

soft poached egg, tomato, persian cucumber, green beans, crispy fingerling potatoes

ADD A PROTEIN TO ANY SALAD

ROAST SALMON* 16

ROAST CHICKEN BREAST 14

ALL MENU ITEMS HAVE BEEN LABELED WITH THE FOLLOWING:

V = VEGETARIAN

VG = VEGAN

GF = GLUTEN-FREE

IN MANY CASES, WE ARE ABLE TO ACCOMMODATE ADDITIONAL DIETARY RESTRICTIONS THAT ARE NOT LISTED. PLEASE ASK YOUR SERVER AND WE WILL DO OUR BEST TO MAKE YOU HAPPY!

Before placing your order, please inform your server if a person in your party has a food allergy. *These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

LUCIE'S SUPPER - 49

three-course dinner with a glass of house wine

Choice of one starter

CLAM CHOWDER

bacon, fingerling potatoes, clams, brioche, chive oil

CAESAR

gem lettuce, croutons, parmesan crisps

STEAK FRITES* GF

grilled 10oz prime hanger steak, herbed garlic butter, fries

CHOCOLATE MOUSSE

crème anglaise, fudge brownie

PIZZA (GLUTEN-FREE OPTIONS ARE AVAILABLE)

MARGHERITA V - 17

buffalo mozzarella, basil, san marzano tomato

FIG & PROSCIUTTO - 22

white sauce, goat cheese, arugula

PEPPERONI - 18

san marzano tomato, basil, mozzarella

MAINS

NY SIRLOIN STEAK* GF - 46

roast mushroom & kale, butterball potatoes, bourbon barrel steak sauce

PEPPERCORN CRUSTED TUNA* - 32

cous cous, braised sweet peppers

ROAST SALMON* GF - 34

lentils, bacon lardons, raw vegetable salad

ROAST LEMON CHICKEN GF - 31

yukon mashed potatoes, sautéed spinach, lemon jus

BOLOGNESE - 28

rigatoni, ground beef, veal & pork sausage, parmesan, basil

MACARONI ALLA VODKA V - 24

macaroni, parmesan

LUCIE BURGER* - 21

prime butter burger, coopers american cheese, tomato, lettuce, B&B pickles, awesome sauce, seeded brioche roll

MUSSELS MARINIÈRE - 17 | 29

white wine, garlic, shallots, fine herbs, citrus, fries

SIDES

FRIES GF V - 9

GARLICKY GREEN BEANS GF V - 10

SAUTÉED SPINACH GF V - 8

YUKON WHIPPED POTATOES GF - 10

MAC & CHEESE - 13