
LUCKY'S

steaks / chops / seafood . . . and brunch

♦ Morning Starters and Other First Courses ♦

Fresh Squeezed OJ or Grapefruit Juice.....	\$4.50/6.50.
Bowl of Chopped Fresh Fruit.....	9.
with Lime and Mint	
Chilled Jumbo Asparagus Vinaigrette.....	10.
Grilled Artichoke with Choice of Sauce.....	9.
Italian Buffalo Mozzarella, Basil and Ripe Tomato.....	17.
Today's Soup.....	8.
French Onion Soup, Gratinée with Cheeses.....	10.
Matzo Ball Soup.....	10.
Lucky Chili.....	12.
with Cheddar & Onions	

♦ Eggs and Other Breakfast Dishes ♦

Eggs Served with choice of Hash Browns, Fries, Sliced Tomatoes, Fruit Salad

Classic Eggs Benedict.....	\$15.
with Julienne Canadian Bacon and Hollandaise	
Wild Mushroom and Gruyere Omelet.....	14.
with Herbs	
Smoked Salmon and Sautéed Onion Omelet.....	16.
with Sour Cream & Chives	
Home Made Spanish Chorizo Omelet.....	16.
with Avocado	
Top Sirloin Steak 9 oz. and Two Eggs Any Style.....	19.
Corned Beef Hash (made right here) and Two Poached Eggs.....	16.
Huevos Rancheros, Two Eggs Any Style.....	13.
Tortillas, Melted Cheese Avocado & Warm Salsa	
Brioche French Toast.....	14.
with Fresh Berries and Maple Syrup	
Waffle Platter.....	10.
with Fresh Berries, Whipped Cream, Maple Syrup	
Smoked Scottish Salmon.....	18.
Toasted Bialy or Bagel, Cream Cheese & Olives, Tomato & Cucumber	

♦ Sandwiches ♦

With choice of Hash Browns, Fries, Mixed Green, Caesar Salad, Fruit Salad

Lucky Burger, 8 oz All Natural Chuck, Turkey or Veggie.....	\$15.
Choice of Cheese, Home-made French-Fried Potatoes, Soft Bun or Kaiser Roll	
Grilled Chicken Breast Sandwich.....	14.
with Swiss, Garlic and Basil on a Kaiser Roll	
Sliced Filet Mignon Open Faced Sandwich.....	19.
with Mushrooms	
Hot Pastrami or Hot Corned Beef.....	14.
on a Kaiser Roll or D'Angelo Rye	
Rueben Sandwich.....	16.
with Corned Beef, Sauerkraut & Gruyere on D'Angelo Rye	
Old Fashioned Tuna Melt.....	12.
on Crusty Sourdough	

♦ Salads and Other Specialties ♦

Wedge of Iceberg.....	\$10.
with Roquefort or Thousand Island Dressing	
Caesar Salad.....	10.
with a Grilled Chicken Breast.....	14.
with Three Large Grilled Shrimp.....	17.
Grilled Chicken Breast Salad.....	20.
Farm Greens, Goat Cheese, Roast Peppers, Pine Nuts & Sun Dried Tomatoes	
Charred Rare Tuna Nicoise Salad.....	22.
Lucky's Salad.....	14.
with Romaine, Shrimp, Bacon, Green Beans & Roquefort	
Cobb Salad.....	14.
Tossed with Roquefort Dressing	
Chopped Salad.....	14.
with Arugula, Radicchio, Shrimp, Prosciutto, Cannellini Beans & Onions	
Sliced Steak Salad.....	20.
with Arugula, Radicchio and Sautéed Onion	
Fresh Santa Barbara Abalone.....	28.
with Beurre Blanc (4 pieces)	

Split or Extra Plate Charge \$3

Our Corkage Fee is \$25 per 750ml bottle with a 2-bottle limit per table
