

# LUCKY'S

steaks / chops / seafood

## ♦ Seafood Appetizers ♦

Giant Shrimp Cocktail.....	\$18.
Jumbo Lump Crabmeat Cocktail.....	19.
Smoked Scottish Salmon.....	17.
<small>Capers, Onions, Toasted Brioche</small>	
Fried Calamari, with Two Sauces.....	14.

## ♦ Warm Appetizers ♦

French Onion Soup, Gratinée with Cheeses.....	\$11.
Soup of the Day.....	10.
Gianni's Escargots in Garlic Butter, One-half Dozen.....	10.
Sea Scallops Baked in Escargot Butter.....	13.
Macaroni and Cheese.....	7.
Lucky Chili with Cheddar and Onions.....	15.

## ♦ Salads ♦

Lucky's Salad.....	\$14.
Chopped Salad.....	14.
<small>with Arugula, Radicchio, Shrimp, Prosciutto, Cannelini Beans &amp; Onions</small>	
Wilted Spinach Salad.....	10.
<small>with Bacon, Mushrooms &amp; Croûtons</small>	
Warm Goat Cheese Salad, with Hazelnuts.....	12.
Caesar Salad.....	10.
Ripe Tomato and Red Onions.....	10.
Mixed Farm Greens with Diced Tomato.....	8.
Jimmy the Greek Salad with Feta.....	10.
Wedge of Iceberg.....	10.
<small>with Roquefort or Thousand Island dressing</small>	

## ♦ PLATS DU JOUR ♦

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
CHICKEN POT PIE IN PUFF PASTRY	MARKET STREET MEATLOAF <small>SPINACH &amp; MASHED</small>	FILET MIGNON STROGANOFF <small>WITH BUTTERED NOODLES</small>	KUROBUTA PORK CHOP <small>CALVADOS &amp; APPLES</small>	BRAISED SHORT RIBS <small>GARLIC MASHED</small>	BRAISED LAMB SHANK RED WINE <small>PEARL ONIONS GARLIC MASHED</small>	PRIME RIB <small>YORKSHIRE PUDDING</small>
\$27.	\$27.	\$29.	\$32.	\$32.	\$32.	\$39.

## ♦ Steaks and Chops ♦

Aged USDA Prime Served Exclusively

Filet Mignon	
10 oz.....	\$42.
12 oz.....	48.
Petit Filet Mignon, 7 oz.....	33.
Bone-In New York, 16oz. Delmonico.....	49.
New York Strip Steak	
14 oz.....	48.
10 oz.....	39.
Porterhouse, 24 oz.....	69.
Bone-In Rib Chop, 18 oz.....	49.
Double Cut Lamb Chops.....	42.
BBQ Pork Baby Back Ribs.....	27.

## ♦ Special Steaks ♦

New York Pepper Steak with Cognac.....	\$50.
Filet Mignon Pepper Steak with Cognac.....	44.
New York Strip Steak with Roquefort.....	52.
Gene's Filet Mignon, 12 oz., Red Wine Horseradish Sauce.....	48.
Surf 'n Turf – Petit Filet and ½ Lobster.....	69.

Béarnaise ♦ Red Wine with Shallots ♦ Peppercorn Cream ♦ Hollandaise ♦ Ragoût of Mushrooms ♦ Maitre d' Butter ♦ Tomato & Herbs  
Split or extra plate charge: \$5.

## ♦ Potatoes ♦

Hashed Brown Potatoes.....	\$6.
Hashed Brown Potatoes with Gruyère Cheese.....	9.
Baked Idaho Russet Potato.....	6.
Lucky's French Fried Potatoes.....	7.
Our Garlic Mashed Potatoes.....	7.
Lucky's Home Fried Potatoes.....	7.
Herbie's Potato Skins with Sour Cream & Chives.....	9.
Sweet Potato Home Fries.....	9.

## ♦ Sandwiches & Other Dishes ♦

Sliced Filet Mignon	
Open Faced Sandwich, with Mushrooms.....	\$19.
<small>Home-made French-Fried Potatoes</small>	
Lucky Burger, 8 oz. All Natural Chuck, Turkey or Veggie, Choice of Cheese... 16.	
<small>Home-made French-Fried Potatoes, Soft Bun or Kaiser Roll</small>	
Sliced Steak Salad, with Arugula, Radicchio and Sautéed Onion.....	24.
Grilled Chicken Breast Salad.....	24.
<small>Goat Cheese, Roast Peppers, Pine Nuts &amp; Sun-Dried Tomatoes</small>	

## ♦ Chicken, Vegetables, Seafood ♦

Grilled Free Range Chicken Breast.....	\$20.
Grilled Vegetable Plate.....	17.
Wild King Salmon, Grilled -or- Steamed 9 oz.....	32.
Dover Sole, Meunière, -or- Grilled	
with Maitre d' Butter.....	44.
Sea Scallops Baked in Escargot Butter.....	24.
Maine Lobster, Steamed in the Shell, 2½ - 3 pound.....	89.
One-half Maine Lobster, Steamed in the Shell.....	51.

## ♦ Side Orders ♦

Skinny Onion Rings.....	\$9.
Creamed Spinach.....	8.
Sautéed Mushrooms.....	12.
Sweet Corn Soufflé.....	7.
Jumbo Asparagus with Hollandaise.....	12.
Rapini with Garlic.....	7.
Steamed Broccoli with Hollandaise.....	7.
Other Vegetables.....	Market Price

## ♦ Molten Triple Chocolate Cake or Grand Marnier Soufflé ♦

Please order ahead & allow fifteen minutes

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