ENTRÉES FROM THE GRILL

choice of potato or wild rice medley
we select, age and hand cut only the finest choice and prime graded beef

Top Sirloin Steak
six ounces $13.75
ten ounces $17.50
one pound $23.25

New York Sirloin Steak
ten ounces $21.50
fourteen ounces $27.50

Chopped Sirloin Steak
with mushroom gravy
$11.25

Thick Center Cut Pork Chop
cider glaze and baked apple
$16.75

Loin Lamb Chops
three with mint jelly
$18.50

Elk Sirloin
sauteed portobellini mushrooms
$22.50

Rotisserie Chicken
all natural one half with honey herb glaze
$13.75

Grilled Vegetable Kebabs
mushroom, eggplant, zucchini, bell pepper, tomato and onion
$12.75

Salmon Fillet
grilled fresh Atlantic salmon
$17.50

Fresh Fish of the Day
market price
LUNCH
choice of Caesar, garden salad, or fries

Top Sirloin Steak
six ounces served open-faced
$8.75

New York Steak Sandwich
served open-faced with crispy onions
$10.50

French Dip
thickly sliced roast beef served with au jus
$8.50

Reuben
corned beef, sauerkraut, Swiss cheese,
and Russian dressing
on pumpernickel
$8.75

Chopped Sirloin Steak
ten ounces with mushroom gravy
$7.50

Hamburger Deluxe
½ pound lean ground sirloin $6.75
with cheddar, Swiss, or Monterey jack, add $.75
with mushrooms or pancetta, add $1.25

Grilled Fresh Fish Sandwich
homemade tartar sauce
$8.75

Herb Roasted Chicken Sandwich
all natural basted with honey and herbs
$8.50

Veggie Potato Sizzle
choice of cheese
$6.75

Grilled Portabella Mushroom and
Fresh Mozzarella Sandwich
eggplant, zucchini, tomato, and onion
$8.75

LUNCH SALADS
Seventh Street Salad
strawberries, Gorgonzola, and toasted walnuts
on mountain greens with honey-poppyseed vinaigrette
small $5.50  large $7.00

Caesar
freshly grated imported Parmesan, croutons, and anchovy
small $4.75  large $6.25

Lucy’s Garden Salad
fresh herb vinaigrette
small $4.25  large $5.75

Spinach and Pancetta Salad
mushrooms, tomato, and Parmesan crisps
with sweet sesame vinaigrette
small $5.75  large $7.25

Try adding:
Grilled Top Sirloin
$4.75
Herb Roasted Chicken
$3.50
Grilled Fish of the Day
$3.75

LUNCH SIDES
Beer Batter Onion Rings
$4.25

Fresh Cut French Fries
$2.75

all dinner sides and entrées are available at lunch with the exception
of baked potato and béarnaise sauce

MORE EATS

MORE EATS
MORE ENTRÉES

FILET MIGNON
six ounces $24.50
nine ounces $29.75

T-BONE STEAK
one and one quarter inches thick
$31.75

PORTERHOUSE
while they last
$35.75

STEAMED KING CRAB LEGS AND CLAWS
one pound $29.75
half pound $18.50

STEAK AND CRAB
with six ounce top sirloin $25.75
with six ounce filet mignon $32.75

DINNER SIDES

BEER BATTER ONION RINGS
$4.25

SAUTÉED BUTTON MUSHROOMS
with brandy and fresh herbs
$5.25

MASHED POTATOES
$3.75

BAKED POTATO
$3.50

LUCY'S AU GRATIN
$3.75

FRESH CUT FRENCH FRIES
$2.75

SAUTÉED FRESH SPINACH
with walnuts or creamed
$4.25

SEASONAL VEGETABLE
$3.75

WILD RICE MEDLEY
$3.50

MELTED GORGONZOLA
$1.25

BÉARNAISE SAUCE
$1.25
APPETIZERS

Steamed Artichoke
drawn butter and mayonnaise
$5.75

Shrimp Martini
chilled colossal shrimp with cocktail sauce
$8.75

Brie Stuffed Portabellini Mushroom
baked with pesto and topped with honey-roasted walnuts
$7.25

Calamari Rings
seasoned and quick-fried
$5.75

Fresh Mussels
Chardonnay, garlic, and fresh herbs
$7.50

Soup of the Day
cup $3.75

SALADS

Seventh Street Salad
strawberries, Gorgonzola, and toasted walnuts
on mountain greens with honey-poppyseed vinaigrette
$5.50

Caesar
freshly grated imported Parmesan, croutons, and anchovy
$4.25

Lucy's Garden Salad
fresh herb vinaigrette
$4.25

Spinach and Pancetta Salad
mushrooms, tomato, and Parmesan crisps
with sweet sesame vinaigrette
$5.75