



STEAKHOUSE

Family Owned Since 1941

Appetizers

Table listing appetizers: Gulf Shrimp Cocktail, Maryland Crab Cake, Calamari, Cured Italian Meat & Cheese Plate, Provolone Pizziola, Sausage Ragu, Lucia's Sautéed Greens, Asiago Crab and Artichoke Dip. Includes prices and descriptions.

Soup and Salads

Table listing soups and salads: Italian Wedding Soup, Antipasto Salad, The Wedge, Caesar Salad, Chopped Salad. Includes prices and descriptions.

Choice of dressings:

Lucia's house Italian, buttermilk ranch, raspberry vinaigrette, white Italian, Catalina, 1,000 Island

\*Homemade Roquefort, Red Roquefort or crumbled Roquefort cheese \$2.99 additional

\*Add any of the following to our salads or entrees:

Strip Steak, Salmon, Crab Cake or Shrimp 10.99, Chicken 6.99

From the Grill\*\*

\*All steaks are center cut and broiled to order "Lucia's Style"

Table listing grill items: Petite Filet Mignon, Large Filet Mignon, Small Boston Strip Steak, Large Boston Strip Steak, Porterhouse Steak, Bone-In Ribeye, Add a Lobster Tail to any above dinner. Includes prices.

Above dinners include a choice of one side dish and house salad

Sides include baked potato, fresh cut French fries, broccoli, rice, linguini or penne in red sauce

\*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food-borne illness especially if you have certain medical conditions

## Seafood

<b>Grilled Salmon Bruchetta</b>	24.99
Served over a bed of spinach, diced tomatoes and onion with lemon wine sauce	
<b>Chilean Sea Bass</b>	31.99
Pan seared and finished with lobster sherry sauce	
<b>Jumbo Lump Crab Cakes</b>	24.99
Maryland style crab cakes served with homemade remoulade sauce	
<b>Cracker Crusted Cod</b>	21.99
Baked and served atop a roasted tomato purée	
<b>Lobster Tail</b>	25.99
Single cold water tail broiled to perfection, served with drawn butter	
<b>Twin Tails</b>	39.99
Two cold water lobster tails	

## House Specialties

<b>Chicken Parmigiana</b>	21.99
<b>Veal Parmigiana</b>	24.99
A generous slice of chicken or veal prepared in the original Italian tradition served on a bed of linguine	
<b>Chicken Marsala</b>	21.99
<b>Veal Marsala</b>	24.99
Tender chicken or veal scaloppini sautéed with fresh mushrooms and onions in Marsala wine sauce	
<b>Veal Medallions with Angel Hair Pasta</b>	23.99
Veal pan seared in garlic infused olive oil and served over angel hair pasta	
<b>Blackened Chicken Alfredo</b>	22.99
Spicy seasoned chicken tossed in creamy Alfredo sauce over a bed of linguini	
<b>Linguine in Clam Sauce (Red or White)</b>	22.99
Whole shucked steamed clams tossed in homemade red sauce or a clear brodo	
<b>Angel Hair Pasta and Broccoli Aglio é Olio</b>	16.99
Fresh broccoli crowns tossed with virgin olive oil and roasted garlic	
<b>Vegetarian Kababs</b>	16.99
Grilled skewers of mushrooms, onions, tomatoes, green and red peppers served over a bed of rice pilaf	

## Pasta

	<u>Full</u>	<u>Half</u>
Linguine Dinner	14.99	10.99
Penne Dinner	14.99	10.99
Homemade Cavatelli Dinner	16.99	11.99
Homemade Gnocchi Dinner	16.99	11.99

Served with meatball(s) in red sauce or meat sauce  
 Extra meatballs, red sauce, meat sauce or alfredo sauce available at an additional charge

## Specialty Sides

Lucia's Peppers (medium or hot)	5.99	Button Deluxe Mushrooms	4.99
Baked Potato	2.99	Side of Sautéed Onions	4.99
Home Fries	3.49	Fresh Broccoli Crowns	2.99
Fresh Cut French Fries	2.99	Sautéed Spinach	3.99
Rice Pilaf	2.99	Side of Cavatelli or Gnocchi	5.99
Lucia's Spicy Pepper Oil Bread	5.99	(served with red sauce and available only as an addition to broiled meats and seafood)	

*A charge of \$3.99 will apply to all split plates*