
BEEF, VEAL & PORK

VEAL PARMESAN \$18

Thin veal cutlets, lightly breaded and pan fried. Topped with marinara and fresh mozzarella. Served with linguine.

CHIANTI BRAISED SHORT RIBS \$15

Slowly braised then sautéed with mushrooms, spinach and heirloom tomato in a bordelaise sauce. Served atop mashed potato.

*PETITE FILET \$12

A 4 ounce filet char-broiled and served with roasted shallot butter. Your choice of two sides. *Make it twin filets for an additional \$8*

12 OZ. SIRLOIN STEAK \$18

A 3/4 pound sirloin topped with caramelized onions, Gorgonzola cheese and balsamic glaze. Your choice of side.

STEAK FRITES \$18

Marinated tenderloin tips, char-grilled and served with Parmesan truffle fries.

MURPHY'S BABY BACK RIBS \$20

Two pound rack of pork ribs, slow cooked in Murphy's Stout. Smothered with our BBQ sauce and char-grilled. Served with French fries and coleslaw.

CHICKEN

CHICKEN PARM \$14

Pan fried, lightly breaded and topped with marinara and fresh mozzarella. Served over linguini.

CILANTRO-LIME CHICKEN \$13

Cilantro and lime marinated chicken breasts, grilled and served with black bean mango salsa and patatas bravas.

SEAFOOD

SALMON AND RISOTTO \$16

Salmon fillet rubbed with tuscan spices served with sautéed spinach, mushrooms and heirloom tomato over risotto.

SEA SCALLOPS \$18

Broiled topped with seasoned ritz cracker topping or fried, with your choice of side.

BAKED HADDOCK \$14

Fresh haddock fillet, baked with white wine and butter, topped with seasoned ritz cracker topping. Your choice of side.

FISH & CHIPS \$12

Beer battered and fried. Served with French fries.

FISH TACOS \$14

Three soft tacos with southwest seasoned baked haddock, cilantro aioli, orange sriracha glaze, shredded lettuce, diced tomato, diced onion and smashed avocado. Served with cole slaw.

COCONUT SHRIMP TACOS \$14

Three soft tacos with coconut shrimp, orange sriracha glaze, diced tomato, shredded lettuce and diced onion. Served with cole slaw.

SIDES

CHIPS

COLE SLAW

FRENCH FRIES

MASHED OR BAKED POTATO

CHEF'S VEGETABLE

RISOTTO *Add \$2*



Monday - Saturday
11:30am - 9:00pm

Sundays - Closed

978.537.7100

428 Lancaster Street
Leominster, Massachusetts 01453

Visit us online at www.LuccasAmericanKitchen.com

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

APPETIZERS

HUMMUS PLATE \$10

Roasted red pepper hummus served with grilled pita bread, sliced cucumber, chilled roasted cauliflower, carrot and celery sticks with a drizzle of red pepper coulis.

CHICKEN WINGS \$10

1lb bone-in or boneless

Sweet Chili Glazed
Traditional Buffalo
Mango Habanero

Garlic Parmesan
BBQ
Honey BBQ

BRUSSEL SPROUTS \$10

Smashed brussel sprouts with lemon, parmesan and garlic.

WAFFLE FRY NACHOS \$10

Idaho waffle fries topped with a blend of three cheeses, diced applewood smoked bacon, tomato and scallions. Served with our signature dipping sauce.

PICKLED SHRIMP \$11

One half pound of white shrimp quickly poached and then pickled. Served with lemon chive aioli and toasted Italian bread.

BEEF TENDERLOIN PASTIES \$9

Roasted beef tenderloin hash wrapped in delicate pastry dough, baked to a golden brown and served with a horseradish cream sauce for dipping.

SAUTÉED MUSSELS MEUNIÈRE \$11

One pound of Mussels sautéed with shallots, garlic, fresh thyme and bay leaf. Finished with white wine and butter. Served with garlic bread.

RHODE ISLAND STYLE CALAMARI \$11

Tender rings and tentacles lightly breaded and fried with banana peppers then tossed with lemon basil garlic butter and diced tomato. Served with marinara sauce.

EGGPLANT STACK \$10

Layers of tender fried eggplant with fresh ricotta, mozzarella, tomato and basil. Served with marinara sauce.

SOUPS & SALADS

CLAM CHOWDER

Cup...\$4.5 Bowl...\$5.5

TOMATO SOUP

Cup...\$4 Bowl...\$5

ONION SOUP

Gratineé...\$5.5

STRAWBERRY COBB SALAD \$13

Chopped baby romaine, topped with chilled sliced chicken breast, strawberries, avocado, red onion, goat cheese crumbles, prosciutto, and hard cooked egg. Served with avocado ranch dressing.

*THE LUCCAS GRILLED CAESAR \$4.5 / \$9

Grilled baby romaine, scratch caesar dressing, garlic croutons and shaved parmesan. Add grilled chicken \$3.5 Add grilled salmon \$8

ANTIPASTO \$12

Sized for sharing, mixed greens with Italian hams and cheeses, pepperoncini, olive, tomato, cucumber, onion and balsamic glaze.

ASIAN CHICKEN SALAD \$14

Tender marinated grilled chicken breast, served with mixed greens, bok choy, pea pods, shredded carrot, orange segments, purple cabbage, red bell pepper, chow mein noodles and tossed with a ginger sesame dressing.

HAWAIIAN POKE BOWL \$14

(POH-Keh) Ahi tuna tossed with soy, ginger and lime. Served atop fresh greens, pickled cucumber and ginger, green onion, carrots, avocado and chopped nori.

GARDEN SALAD \$4 / \$8

Traditional garden salad with mixed greens, tomato, cucumber, and red onion. Add grilled chicken \$3.5 Add grilled salmon \$8

BURGERS

ALL BURGERS ARE SERVED WITH YOUR CHOICE OF CHIPS OR FRIES

*BACON CHEESE BURGER \$12

Locally sourced from Maine Family Farms, a half pound blend of brisket and chuck, 100% antibiotic free, grass fed, non gmo beef. Served with applewood bacon, Vermont cheddar, lettuce, tomato and onion on a grilled brioche.

ASIAN TURKEY BURGER \$11

A savory mixture of white and dark meat combined with soy sauce and sesame oil, grilled and served with fresh Kimchi and a fried egg on a grilled brioche.

*LAMB BURGER \$13

Cumin spiced ground lamb, char-grilled and topped with shallot aioli and a sunny side up egg. Served on a grilled brioche with lettuce tomato and onion.

SANDWICHES

CHICKEN PARM SANDWICH \$10

Thin chicken breast, lightly breaded and pan fried. Topped with marinara and fresh mozzarella. Served on garlic bread.

ITALIAN \$11

Hot ham, prosciutto, salami and capricola with fresh basil, fresh mozzarella and heirloom tomato. Drizzled with olive oil and aged balsamic. Served on Italian bread.

RACHEL \$10

Roast turkey and cheddar cheese with coleslaw and 1000 island dressing grilled on thick cut white bread.

REUBEN \$11

Freshly sliced red corned beef with swiss cheese, sauerkraut and thousand island dressing. Grilled on country marble rye.

*BEL-AIR \$11

Turkey and ham with applewood bacon, gruyere cheese, lettuce, tomato and herb aioli. Served on thick sliced white toast and topped with a fried egg.

KENTUCKY HOT BROWN \$10

Created at the Brown Hotel in Louisville. Egg battered bread topped with roast turkey, grilled tomato, cheddar cheese sauce and applewood bacon.

GRILLED CHEESE \$9

A gourmet grilled cheese on thick white bread. Stuffed with a mixture of creamy brie, puréed shallot, dry vermouth and Vermont cheddar cheese, served with tomato soup or a side garden salad.

PASTA & RISOTTO

VEGETABLE RISOTTO \$13

Fresh sautéed vegetables served with garlic parmesan risotto.

MAC & CHEESE \$12

Not Meme's mac, a blend of four cheeses, garlic and cream makes it rich and creamy. Baked with a crumb topping.
Add grilled or fried chicken \$3.5

SEAFOOD RISOTTO \$18

Shrimp, lobster, scallops, clams, salmon and haddock sautéed in a creamy garlic and tarragon sauce. Served with our garlic parmesan risotto.

SHRIMP AND LOBSTER SCAMPI \$18

Jumbo shrimp and lobster meat in a sauce of lemon, garlic and white wine. Served with linguini.

BOLOGNESE PARPADELLE \$15

Ground beef, veal and pork slowly cooked with carrots, onions, celery, tomato, garlic and milk. Served over parpadelle pasta.