LUCCAS

EST. 2017

AMERICAN KITCHEN

978.537.7100
WWW.LUCCASAMERICANKITCHEN.COM

428 LANCASTER STREET
LEOMINSTER, MA 01453

MONDAY - SATURDAY: 11:30AM - 9:00PM

SUNDAY: CLOSED

APPETIZERS

COCONUT SHRIMP *$10*
Served with an orange sriracha dipping sauce.

CHICKEN WINGS *$10*
1lb bone-in or boneless

Traditional Buffalo	*Mango Habanero*	*Teriyaki*
Honey BBQ	*Garlic Parmesan*	*Sweet Chili*

BRUSSEL SPROUTS (V/GF) *$10*
Smashed brussel sprouts with lemon, Parmesan and garlic.

EGGPLANT STACK (V) *$10*
Layers of tender fried eggplant with fresh ricotta, mozzarella, tomato and basil. Served with marinara sauce.

SAUTÉED MUSSELS MEUNIÈRE (GF) *$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.

SWEET POTATO WEDGES (V/GF) *$9*
Vanilla and maple glazed with rosemary and candied pecans.

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.

SANDWICHES

ALL SANDWICHES ARE SERVED WITH YOUR CHOICE OF CHIPS OR FRIES

CHICKEN PARM SANDWICH (V) *$11*
Thin chicken breast, lightly breaded and pan fried. Topped with marinara and fresh mozzarella. Served on garlic bread.
Try it with our fried eggplant instead of chicken!

ITALIAN *$12*
Hot ham, prosciutto, salami and capicola with fresh basil, fresh mozzarella and heirloom tomato. Drizzled with olive oil and aged balsamic. Served on Italian bread.

RACHEL *$12*
Roast turkey and cheddar cheese with coleslaw and thousand island dressing grilled on thick cut white bread.

REUBEN *$12*
Freshly sliced red corned beef with Swiss cheese, sauerkraut and thousand island dressing. Grilled on country marble rye.

GRILLED CHEESE (V) *$10*
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 your choice of French fries, pumpkin soup or a side garden salad. Add bacon + tomato $3

THANKSGIVING SANDWICH *$13*
Roast turkey, candied onions, cornbread stuffing and cranberry mayo on ciabatta bread.

CUBAN *$13*
Slow roasted pork with smoked ham, Swiss cheese, diced pickles and mustard. Grilled on soft Cuban bread.

COCONUT SHRIMP TACOS *$14*
Three soft tacos with coconut shrimp, orange sriracha glaze, diced tomato, shredded lettuce and red onion. Served with coleslaw.

FISH TACOS *$14*
Three soft tacos with southwest seasoned grilled haddock, cilantro aioli, shredded lettuce, diced tomato, red onion and avocado. Served with coleslaw.

SOUPS & SALADS

CORN & CRAB CHOWDER
Cup...$4.5 Bowl...$5.5

ONION SOUP
Gratineé...$5.5

KABOCHA PUMPKIN
Cup...$4.5 Bowl...$5.5

***STEAKHOUSE SALAD** (GF) *$14*
Chopped romaine lettuce and baby spinach tossed with red onion, Gorgonzola cheese, applewood bacon, diced tomato and red bell pepper. Topped with marinated steak tips and fried onion strings.

THE LUCCAS GRILLED CAESAR (GF) *$4.5 / $9*
*Grilled baby romaine, scratch Caesar dressing, garlic croutons and shaved Parmesan. Add grilled chicken $4 *Add grilled salmon $8*

ANTIPASTO (GF) *$13*
Sized for sharing, mixed greens with Italian hams and cheeses, pepperoncini, olive, tomato, cucumber, onion and balsamic glaze.

ASIAN CHICKEN SALAD (GF) *$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.

BRUSSEL & KALE SALAD (GF) *$14*
Crisp kale and grilled brussel sprouts, candied pecans, bacon, Gorgonzola cheese, craisins, grilled chicken and a balsamic drizzle.

GARDEN SALAD (V/GF) *$4 / $8*
*Traditional garden salad with mixed greens, tomato, cucumber, and red onion. Add grilled chicken $4 *Add grilled salmon $8*

HARVEST COBB SALAD (GF) *$14*
Chopped romaine, roasted butternut, craisins, tomatoes, cucumbers, goat cheese, bacon, grilled chicken and a maple vinaigrette.

BURGERS

ALL BURGERS ARE SERVED WITH YOUR CHOICE OF CHIPS OR FRIES

***BACON CHEESE BURGER** (GF) *$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.

VEGGIE BURGER (V/GF) *$16*
A vegan meatless patty grilled and topped with shredded lettuce, sliced tomato, red onion, avocado and smoked paprika aioli on a grilled brioche.

***WAGYU BURGER** (GF) *$17*
American kobe beef with cheddar cheese, bacon and shallot jam on a grilled brioche.

CHICKEN & TURKEY

CHICKEN PARM *$15*
Pan fried, lightly breaded and topped with marinara and fresh mozzarella. Served over linguine.

CHICKEN FRIED CHICKEN *$16*
Cornflake breading, supreme sauce, mashed potato and Chef's vegetable.

BUTTERNUT RAVIOLI (V) *$17*
Sautéed chicken with roasted butternut, spinach, red bell pepper, sage and shiitake mushrooms in a maple cream sauce over butternut ravioli.

STUFFED TURKEY TENDERLOIN *$17*
Stuffed, roasted and served with cranberry, sage and cornbread stuffing. Served with Chef's vegetable, mashed potatoes and gravy.

PASTA & RISOTTO

VEGETABLE RISOTTO (V/GF) *$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 with your choice of sauce $4

SEAFOOD RISOTTO (GF) *$18*
Shrimp, lobster, scallops, mussels, 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 linguine.

STREET NOODLES (V) *$15*
Veggie, chicken, shrimp or all three. Sautéed in an Asian sesame sauce. Served over fresh lo mein noodles.

TUSCAN SALMON RISOTTO (GF) *$16*
Salmon fillet rubbed with Tuscan spices served with sautéed spinach, mushrooms and heirloom tomato over risotto.

BEEF, VEAL & PORK

VEAL PARMESAN *$18*
Thin veal cutlets, lightly breaded and pan fried. Topped with marinara and fresh mozzarella. Served with linguine.

SHORT RIBS *$22*
Chianti braised short ribs sautéed with spinach, diced tomato and mushrooms in a chianti brown sauce over mashed potato.

***PETITE FILET** (GF) *$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

***STEAK FRITES** (GF) *$20*
Marinated tenderloin tips, char-grilled and served with Parmesan truffle fries.

HALF MAC & RACK *$16*
Half rack of our Murphy's Baby Back ribs served with a half portion of mac & cheese. Make it a full rack for an additional $5

***PORK PORTERHOUSE** *$18*
Cider braised with sweet potato hash, roasted apple and pear chutney and cranberry cornbread stuffing.

SEAFOOD

***SEA SCALLOPS** (GF) *$19*
Baked topped with seasoned Ritz cracker topping or fried, with your choice of side.

BAKED HADDOCK (GF) *$14*
Fresh haddock fillet, baked with white wine and butter, topped with seasoned Ritz cracker topping. Your choice of side.

FISH & CHIPS *$14*
Fresh Haddock, beer battered and fried. Served with French fries and coleslaw.

LOBSTER STUFFED HADDOCK *$22*
Atlantic haddock stuffed with lobster and bread stuffing, baked and served in roasted sweet corn chowder.

SEAFOOD CAZUELA *$26*
Sautéed shrimp, scallops, haddock, salmon, lobster and crab meat in a sauce of tomato and chorizo. Topped with fried calamari and served with garlic bread and risotto.

SIDES

French Fries (V/GF)
Baked Potato (V/GF)
Mashed Potato (V/GF)
Chips (V/GF)
Coleslaw (V/GF)
Chef's Vegetable (V/GF)
Gluten-Free Bun *+$2*
Risotto to Share (V/GF) *+$5*
Truffle Fries (V/GF) *+$5*

GF - MENU ITEM CAN BE MADE GLUTEN-FREE UPON REQUEST
V - MENU ITEM CAN BE MADE VEGETARIAN UPON REQUEST

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if a person in your party has a food allergy.*

LUCCAS CATERING OPTIONS

LUNCH PACKAGES

DELUXE LUNCH ***$7/PERSON | 10 PERSON MIN.***
- Assorted ½ Sandwiches & Wraps
- Garden Salad with 2 Dressings
- House Fried Chips
- Pickles
- Cookies

STANDARD LUNCH ***$5/PERSON | 10 PERSON MIN.***
- Assorted ½ Sandwiches & Wraps
- House Fried Chips
- Pickles

ADD-ON ITEMS
- 10 Brownies $25
- 10 Chocolate Chip Cookies $16
- Caesar or Garden Salad (10 People) $25

PARTY PLATTERS

	SMALL	*LARGE*
ROASTED RED PEPPER HUMMUS	$25	$45
CAESAR SALAD	$25	$50
GARDEN SALAD	$25	$50
CHEESE & CRACKERS	$30	$60
CHICKEN WINGS OR BONELESS	$25	$50
ANTIPASTO	$30	$60
MEATBALLS	$40	$65
CHEESE LASAGNA	$35	$70
PENNE PASTA & MARINARA	$25	$45
CHICKEN PARMIGIANA	$40	$75
CHICKEN MARSALA OR PICCATA	$35	$70
TENDERLOIN TIPS OVER RICE PILAF	$65	$120
BAKED HADDOCK	$45	$90

FOR MORE INFORMATION ON CATERING OR TO ORDER PLEASE CALL 978.537.7100