



Happy Hour!

Monday – Friday from 4pm-7pm

(Dine-in only please)

\$1 off all drinks

Mondays: \$3 Appetizer Menu

Taco Tuesdays: \$2 Tacos

Wing-It Wednesdays: 50¢ Wings

Wine Wednesdays \$2 off all glasses of wine

Thirsty Thursdays: \$7 Domestic Beer & choice of shot (Bulleit, Skyy, Jager, José)

Fridays & Saturdays: Prime Rib Dinner Special

Served with scalloped potatoes and sautéed veggies

STARTERS

Calamari - 8 oz, marinated in buttermilk, coated in seasoned flour and flash fried, light and crispy - \$12

Stuffed Mushrooms - Button mushrooms baked, filled with cream cheese, spinach and artichoke - \$6

Garlic Cheese Bread - Three cheeses melted on toasted baguette, served with cool marinara - \$6

Spinach n Artichoke Dip - Creamy dip served with house-made corn tortilla chips - \$9

Onion Rings - Golden and crispy sweet, perfect for sharing - \$7

Mozzarella Cheese Stix - The classic melted treat, served with cool marinara - \$7

Poppers - Jalapenos filled with garlicky cream cheese, wrapped in bacon and baked not fried! - \$6

Wings - Get 'em the classic Buffalo style, or try 'em BBQ or teriyaki! - \$11

Grilled Honey Bourbon Shrimp Skewer - Jumbo shrimp basted in a tangy house-made glaze - \$13

Mac n Cheese - Rigatoni pasta smothered in rich three-cheese sauce - \$9

Fries - In a big bowl with garlic aioli for dipping - \$5 Try 'em with chili, garlic or harissa for some added fun - \$7

SOUPS & SALADS

Chili - Our special recipe of beef, chorizo, and beans topped with cheddar, served with tortilla chips bowl - \$8 cup - \$6 add "The Works" with onions, avocado and sour cream - \$1.50

French Onion - Rich classic served Monday – Thursday bowl - \$7 cup - \$5

Chefs Soup - House-made classic of the chefs choice, ask your server for details. Friday – Sunday bowl - \$7 cup - \$5

Cobb Salad - Romaine lettuce topped with chopped chicken, tomato, eggs, crumbled bleu cheese, avocado and bacon, served with dressing of choice - \$13

The California - Mixed greens in a champagne vinaigrette, tossed with avocado, crumbled bleu cheese, shaved green apples and candied walnuts - \$11

The Wedge - Iceberg lettuce wedges coated in ranch dressing and sprinkled with bacon, tomatoes and sweet onions - \$10

Caesar - Chopped romaine in classic dressing sprinkled with parmesan cheese and croutons - \$10

Spinach - Fresh spinach with sliced mushrooms and crumbled bacon, dressing of choice - \$10

Small House Salad - Mixed greens, julienned carrots, tomato, dressing of choice - \$6

House-Made Dressings

Ranch, Creamy Bleu, Champagne Vinaigrette, 1000 Island, Caesar

Add grilled shrimp to any salad or pasta \$6

Add grilled sausage to any salad or pasta \$4

Add grilled chicken to any salad or pasta \$3



SANDWICHES & LIGHT FARE

All sandwiches are served with fries or a mixed green salad

Substitute onion rings, harissa fries, garlic fries, coleslaw, steamed veggies, or mashed potatoes - \$2

BLT or ALT- On grilled sourdough - \$8

Prime Rib Dip - 6 oz of sliced prime rib on toasted baguette with Swiss cheese. Au jus for dipping - \$14

Chicken n Jack - Sliced chicken breast, pepper-jack cheese, avocado, bell peppers, & zesty mayo on a toasty baguette - \$11

BBQ Pulled Pork - Sweet tangy braised pork with caramelized onions, garlic aioli on grilled sesame bun - \$11

Meatball Sub - House-made meatballs topped with family recipe marinara and mozzarella - \$10

The Club - Smoked turkey, bacon, avocado, lettuce, tomato layered on grilled sourdough - \$12

Grilled Portobello Mushroom Sandwich - Stuffed in a toasted baguette with sliced roma tomatoes, basil, mixed greens, mozzarella cheese and garlic aioli - \$10

Grilled Italian Sausage - Sliced and cooked with bell peppers and onions, served over mixed greens with seasoned toast and deli mustard for dipping - \$11

Fish Tacos - Two beer battered, crispy fried fish tacos topped with tangy slaw. Served with spicy aioli and green tomatillo salsa - \$10

Shrimp "Po-Boy" - Grilled shrimp stuffed in a toasted baguette topped with spicy aioli dressed mixed greens and fried onion straws - \$14

Lucca Burger - Niman Ranch patty on a sesame bun, with lettuce, tomato, sweet onions and 1000 island - \$8

Add-Ons: Cheese, avocado, mushrooms - \$1

Bacon, chili, fried egg - \$2

Extra patty - \$3

PASTAS

Angel Hair - Lightly tossed with tomatoes, basil and garlic in a white wine butter sauce - \$10

Spaghetti & Meatballs - House-made meatballs, family recipe marinara, topped with parmesan - \$12

Rigatoni Bolognese - Spicy Italian sausage sauce over tender rigatoni topped with parmesan - \$12

Rigatoni Alfredo - Classic creamy sauce over rigatoni and fresh veggies - \$13

ENTREES

Slow-Braised Pork - Braised in red wine, coriander, and fennel, over mashed potatoes and sautéed vegetables topped with crispy onion straws - \$16

The Meatloaf - Bacon wrapped, house-made, served over mashed potatoes & sautéed vegetables - \$16

Chicken and Mushrooms - Slow-cooked chicken thighs covered in flavorful tomato mushroom gravy, served with mashed potatoes and sautéed vegetables - \$15

Honey Bourbon Glazed Pork Chop - Grilled and basted with sweet glaze. Served over bell pepper and cilantro white jasmine rice - \$17

Ribeye Steak - Grilled to order. Served over mashed potatoes and sautéed vegetables - \$20

Fish & Chips - Our Sierra Nevada beer battered fish served with fries, tartar and coleslaw - \$14

Shrimp Skewers - Two jumbo shrimp skewers basted in a sweet house-made glaze over bell pepper and cilantro white jasmine rice - \$18

Blackened Tilapia - Whole filet grilled with blackened spice rub. Served over bell pepper and cilantro white jasmine rice and topped with tomato avocado salsa - \$16



Cocktails

Lucca Rita	Herradura Blanco Tequila, Triple Sec, orange juice, fresh lime juice, sweet & sour, Rose's Lime, splash of 7UP, floated with Grand Mariner - \$7.00
Sinatra Margarita	Don Julio Blanco Tequila, Triple Sec, fresh lime juice, sweet & sour, float of Blue Curacao - \$9.75
Lucca Mary	Belvedere "Bloody Mary" Vodka & Ketel One Citroen along with a mixture of our own spices & tomato juice. Garnished with asparagus and olives - \$7.00
Carmine Tini	Skyy Pineapple Infusion Vodka, Chambord, a splash of Grand Mariner and pineapple juice. Served chilled and up - \$7.75
Dirty Martini	One of our favorites! Ketel One Vodka and olive juice, shaken. Served up with two olives - \$7.75
Lemon Drop	An old faithful. Ketel One Citroen Vodka, Triple Sec, 7UP, sweet & sour, fresh squeezed lemon juice. Shaken and served up in a sugar-rimmed glass - \$7.75
Espresso Martini	Espresso, Kahlua Mocha, Frangelico, Stoli Vanilla Vodka, Kahlua, and Tuaca. Topped with house-made whipped cream, served up - \$7.75
Masterpiece Manhattan	Makers Mark, sweet vermouth, dash of bitters. Shaken & served frothy and up with a cherry - \$10.00
Blood Orange Cosmo	Charbay Blood Orange Vodka, Triple Sec, lime juice & cranberry. Served up in a chilled glass - \$7.75
Green Tea Lemonade	Charbay Green Tea Vodka, Grand Marnier, fresh squeezed lime juice, simple syrup. Served up in a sugar rimmed glass - \$7.75
Mojito	Parrot Bay Key Lime Rum, mint leaves, sugar, fresh lime juice, club soda - \$7.00
First Street Punch	Ketel One Oranje, Absolut Pears, Ketel One Citroen, Three Olives Watermelon Vodka, Stoli Raz, Triple Sec, and a mix of juices. Served over ice - \$7.75
Passion Fruit Lemonade	Skyy Passion Fruit Vodka, Triple Sec, club soda, and lemonade - \$5.75

Beers

On Draft	Bottled Domestic	Bottled Imports	Craft	Non-Alcoholics
Guinness	Miller Lite	Amstel Light	Rampage Imperial IPA 22oz	St. Pauli
Stella Artois	Miller Genuine Draft	Bass	Pyramid Hefeweizen	Kaliber
Sierra Nevada	Michelob Ultra	Becks	Trumer Pils	
Harp	Budweiser	Boddingtons	Fat Tire Amber Ale	
Newcastle	Bud Light	Heineken	Sam Adams	
Blue Moon	Coors	Corona	Shock Top	
	Coors Light	Hoegaarden	Fox Barrel Pear Cider	
	Pabst Blue Ribbon	Pacifico	Lagunitas IPA	
	Schlitz	Dos Equis	Matilda	
		Samuel Smith Oatmeal Stout		

Wines

Whites

<u>Sparkling</u>				
Segura Viudas	Brut Reserva	ES	6.00	24
Aria Pinot Cava		ES	7.50	30
"J" Cuvee 20	Healdsburg	CA	12.00	48
<u>Chardonnay</u>				
Clos LaChance	Monterey	CA	6.00	24
Chalone	Monterey	CA	6.50	26
Clos Du Bois	Russian River	CA	8.00	32
Kunde Estate	Sonoma	CA	8.50	34
<u>Sauvignon Blanc</u>				
Odd Lot	Napa Valley	CA	6.00	24
Matua	Marlborough	NZ	6.25	25
Hanna	Russian River	CA	8.50	34
<u>Interesting Whites</u>				
Stonewood Cellars	White Zin	CA	5.75	23
Ch. St. Michelle	Riesling	CA	6.25	25
Cline Cellars	Viognier	CA	7.25	29
Forefront	Pinot Gris	OR	7.25	29
Don David	Torrontes	AG	8.25	33

Reds

<u>Pinot Noir</u>				
Valmoissine	Verdon	FR	7.25	29
Chalone	Monterey	CA	8.75	35
<u>Merlot</u>				
Rodney Strong	Sonoma	CA	6.50	26
Sterling	Napa	CA	7.75	31
<u>Cabernet Sauvignon</u>				
Heavyweight	Central Valley	CA	8.25	33
Conn Creek	Napa	CA	11.00	44
<u>Zinfandel</u>				
Sobon Old Vine	Amador	CA	6.75	27
Seghesio	Healdsburg	CA	10.00	40
<u>Interesting Reds</u>				
Cline Cool Climate	Sonoma	CA	9.50	38
Trapiche Malbec		AG	6.25	25
Cline Mourvedre	Contra Costa	CA	8.75	35
Fidelity Merlot/Cab Franc	Alexander	CA	8.00	32