



Lucky's Beverages

Don't forget to check out our drink selection in The Pantry, available for dine in!

Kombucha Brava on draft! rotating flavors	4.09/8.09
Lemonade house recipe - real lemon juice	3.59
Berry Lemonade house recipe	3.99
Fresh Squeezed O.J.	3.49/4.69
Cream Soda housemade vanilla cream treat	3.99
Hot Chocolate with a housemade marshmallow	4.49
La Croix rotating flavors	2.99

Salads

*Choice of Toasted Sesame, Soy Mustard, Ginger Lime, Balsamic or Green Goddess dressing
add chicken, roasted portabella or tofu 5.29
add steak or salmon 8.99*

House Salad	8.79/11.79
mixed greens, apples, raisins, walnuts, grape tomatoes, feta cheese	
Skirt Steak Salad	19.99
mixed greens, grilled angus steak, roasted red peppers, avocado, garlic croutons, feta cheese	
Nicoise Salad	14.39
mixed greens, arugula, roasted potatoes, green beans, pickled red onion, artichokes, grape tomato, kalamata olives, hard boiled egg & feta tossed in our house red wine vinaigrette. <i>ADD Tuna salad for \$4</i>	
Green Goddess	14.29
mixed greens, arugula, quinoa, pickled onions, sunflower seeds, cranberries, goat cheese, hardboiled egg, tossed with our green goddess dressing	
Avocado Salad	10.09/12.69
mixed greens, avocado, sundried tomatoes, artichoke hearts and housemade garlic croutons	
The Chopped (No substitutions, no omissions please)	9.19/12.19
mixed greens, jicama, red & green peppers, corn, red onion, carrots, tomato, choice of, feta or bleu cheese	
Tandoori Chicken	14.19/17.59
mixed greens, chicken, tomato apricot chutney, sundried tomatoes, artichokes, garlic croutons and feta cheese	

GF

HOUSEMADE SOUPS

Carribbean Pumpkin Soup

cup 4.59 / bowl 6.39

platter famous secret recipe

Tomato Bisque Soup

cup 4.59 / bowl 6.39

Classic homemade style

DINNER

Starters

(all gluten free)

Buffalo Cauliflower

12.19

Crispy fried cauliflower, buffalo sauce, ranch drizzle, green onions and blue cheese crumbles

Pulled Pork Tacos

10.69

3 slow cooked pulled pork tacos with onion, cilantro and a housemade pineapple salsa

Fried Green Tomatoes

9.89

fried green tomatoes, roasted vegetable ragu, remoulade drizzle

Mushroom Quesadilla

14.19

mushrooms, red peppers, pepperjack, onion strings, cilantro, green onions, chipotle mayo, with sides of gingered fruit, black beans, salsa

Chicken Tenders

10.69

housemade tenders choice of bbq, ranch, honey mustard

Fried Pickles

9.29

battered dill pickles and creamy ranch

- SANDWICHES -

Served with a choice of one side - ask for gluten free bun for an additional 1.99

Cubano	16.19
Ham, pulled pork, dill pickle chips, pickled onions, housemade pineapple salsa, melted swiss cheese on housemade bread. Side of remoulade sauce.	
“Beyond” Philly Cheesesteak	16.09
made with plant protein “Beyond Meat”, sauteed mushrooms, onions & peppers, with melted provolone, mayo and arugula	
“Adulting” Grilled Cheese	14.09
Smoked Gouda, Provolone, Swiss & Cheddar w/sundried tomato pesto aioli on our housemade wheat bread.	
Grilled Portabella	15.19
marinated portabella mushroom, roasted red peppers, lettuce, goat cheese, chipotle mayo, cucumbers, onion strings	
Fried Chicken Sandwich	16.19
hand breaded breast, pickle relish, “ranch slaw”, red leaf lettuce, chipotle mayo	
Chicken Caprese	15.99
grilled chicken breast, burrata cheese, sundried tomato pesto mayo, baby arugula	
Shrimp Po’ Boy	16.59
cajun shrimp, fried green tomatoes, arugula, chipotle mayo with banana peppers on the side	
Tuna Melt	14.09
open faced with cheddar, tomato, avocado atop toasted cornbread	
Pulled Pork BBQ Sandwich	15.19
slow cooked pulled pork, pickled relish, onion strings, housemade BBQ	

SIDES	Sweet Potato Fries	6.29	Roasted Beets, Goat Cheese, Walnuts	5.29
	Thai Braised Kale	4.69	Steamed Broccoli & Romano	4.39
	Sauteed Spinach	4.39	Sweet Mashed Potato	4.39
	Mac n’ Cheese	4.69	Gingered Fruit	5.19
	French Fries	6.29	Fruit Cup	4.49
	Beans & Rice	4.49	Mashed Potato	4.39

GF

Many items on this menu are gluten free or can be modified gluten free - ask your server

*As with most from scratch menus, not all ingredients are listed. Please inform your server of any and all dietary restrictions/preferences.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition*

- Burgers-

Burgers made with 100% Angus chuck. Subsitute black bean patty on any burger.
Served with a choice of one side - ask for gluten free bun for an additional 2.00

Texas Burger glazed bacon, cheddar, cucumbers, lettuce, onion strings, houmade BBQ sauce	18.09	California Burger fresh spinach, roasted red peppers, avocado, garlic aioli, feta cheese	18.09
The Classic no frills burger with lettuce, cucumber, grilled onion <i>add cheese 1.99</i>	15.19	Black Bean Veggie Burger housemade black bean burger, spicy sriracha slaw, pickled onions, fresh cucumber	15.99
Gouda Burger smoked gouda, carmelized onion, lettuce, cucumber, garlic aoli	18.09	Chorizo Burger housemade chorizo, melted pepperjack, avocado, chipotle mayo, lettuce, cucumber	18.09

- Entrees-

THE POT PIE 18.99
homemade flakey crust, tender pulled chicken,
roasted vegetables, feta & cheddar cheese
served with a side of housemade gravy &
choice of one side

Buttermilk Fried Chicken  20.99
buttermilk brined chicken, housemade coleslaw,
creamy mashed potatoes. Yes, it's gluten free!

Yankee Pot Roast 23.99
slow cooked roast, baby bok choy, housemade gravy,
sauteed onions, over creamy mashed potatoes

Grilled Skirt Steak 25.99
angus skirt steak, roasted, mushrooms, sauteed spinach,
bleu cheese, mashed potatoes

Platter Pantry

Make sure you check out all our new offerings
on your way out in the new Platter Pantry.
Flakies are now available all day!!

Pantry Hours

Tuesday- Saturday 8:30am to 8pm
Sunday 8:30am to 2pm

Lemon Pepper Salmon 23.49
peppered salmon, basmati rice, capers, baby bok choy,
lemon butter sauce

Tandoori Salmon 24.99
tomato apricot chutney, baby bok choy,
mashed sweet potatoes

Louisiana Crab Cakes 24.99
succulent crab cakes, southern style cole slaw,
lemon butter sauce

Chicken Piccata 17.19
grilled chicken breast, capers, parsley and noodles tossed
in house lemon butter sauce.

Please pay in the
Platter Pantry Store
WATCH YOUR STEP

● ● ● Friday Special ● ● ●

Fish and Chips (Friday only) Yes it's gluten free!  20.49
generous portion of Atlantic Cod breaded in rice flour
served with coleslaw and french fries

- Desserts -

Pasteis de Nata - traditional Portuguese egg/ cream custard tart (classic, apricot or nutella)	4.29
Key Lime Pie - tried and true recipe, graham cracker crust, walnuts, whipped cream	7.99
Devil's Food Chocolate Cake - triple layer, moist cake with chocolate ganache, whipped cream	7.99
Chocolate Pudding - served with whipped cream and housemade sugar cookies	5.49
Butterscotch Pudding - served with whipped cream and housemade sugar cookies	5.49



Sign up for our monthly newsletter, Platter Chatter on our website or leave your email address
with your server to receive Platter news & thank you gifts!
luckyplatter.com & luckyplatter@gmail.com

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