



STARTERS

Maryland Crab Cakes

Two crab cakes with lobster cream sauce. 11.99

Crispy Mozzarella Ravioli

With fresh marinara sauce or our house ranch dressing. 10.99

Buffalo Chicken Tenders

Buffalo style, garnished with French fries. 10.99

Quesadillas

Chicken or steak, grilled peppers and onions. 10.99

Fish Tacos (2)

Fresh fried fish, shredded cabbage, pico de gallo, mixed cheeses and spicy cream sauce served with flour tortillas. 10.99

Dynamite Shrimp

Lots of crispy shrimp, green onions in a spicy lobster cream. 11.99

Steak Cut Calamari

Flash fried, lemon butter sauce, roasted peppers and feta. 11.99

Shrimp Cocktail

Six large shrimp served chilled with cocktail sauce. 11.99

Stuffed Mushrooms

Baked with shrimp and crabmeat, served with lobster cream sauce. 10.99

Combo Appetizer Platter

BBQ Baby Back Ribs, Buffalo Tenders or Chicken Fingers, Loaded Cheese Fries and Steak Cut Onion Rings. 16.99 (No substitutions)

Prime Time Flatbread

Steak, onions, mushrooms, peppers, chili flakes, mozzarella cheese and balsamic glaze. 11.99

Barbecue Chicken Flatbread

Barbecue chicken, mozzarrella cheese, mixed cheeses, bacon, peppers and red onions. 11.99

Italian Sausage & Pepperoni Flatbread

Fresh tomato sauce, mozzarella, peppers and onions. 11.99

SALADS

Lucky’s Salad

Seasoned chicken breast served on a bed of fresh greens with mixed cheeses, bacon, chopped egg, tomato and toasted almonds. 15.99

Caesar Salad

Romaine lettuce tossed in our homemade caesar dressing and topped with parmesan cheese and croutons. 11.99
With Grilled Chicken 15.99 With Grilled Shrimp 15.99
Blackened Salmon Caesar Salad 16.99

Salmon Salad

Grilled salmon, roma tomatoes, grilled asparagus, fresh mozzarella cheese, balsamic glaze, feta and house vinaigrette. 17.99

Steakhouse Salad

Sliced sirloin steak (8 oz.) cooked to order with tomatoes, red onions, roasted red peppers, crumbled bleu cheese and balsamic glaze. Served with creamy horseradish. 17.99

Pecan Crusted Chicken Salad

Pecan crusted chicken served over fresh greens with sundried cherries, crumbled bleu cheese, pecans, tomatoes and red onions. Served with our house special raspberry vinaigrette dressing. 15.99

Buffalo Chicken Salad

Chopped Buffalo tenders, mixed greens, shredded cheese, crumbled bleu cheese, egg, bacon, tomatoes and onions. 15.99

Tomato & Mozzarella Caprese

Fresh mozzarella, sliced tomatoes over mixed greens, drizzled with pesto and balsamic glaze. 10.99

The “Wedge”

With bleu cheese, tomato and crumbled bacon. 9.99

Your steak is chargrilled to your specifications with Lucky’s house blend of spices. All steaks come with our house special zip sauce. Creamy horseradish sauce comes with Prime Rib upon your request! All entrées are served with homemade bread, house salad, Caesar salad or cup of soup and choice of one side item (except dishes served with pasta). Substitute a Wedge Salad for 1.79

STEAK & CHOPS

Aged Prime Rib

Slow roasted U.S.D.A. prime rib served with au jus.
10oz. 21.99 16oz. 25.99 22oz. 29.99

Smaller Filet

A 7 oz. cut of tender filet. 24.99

Filet Mignon

Most tender 9 oz. cut of prime beef. 26.99

NY Strip Steak

The favorite of many steak lovers! 14 oz. 23.99

Ribeye Steak

16 oz. of U.S. prime beef, juicy and well marbled for peak flavor. 25.99

Gorgonzola Ribeye

16 oz. ribeye covered with sautéed mushrooms, grilled onions and crusted gorgonzola cheese. 26.99

Cajun Ribeye

16oz. ribeye blackened and topped with grilled sweet onions and roasted red peppers. 26.99

The Perfect Complement to your Steak

Sautéed Mushrooms 3.99 • Grilled Onions & Mushrooms 3.99 • Cajun Grilled Shrimp 5.99
Crusted Gorgonzola 2.49 • Grilled Onions & Roasted Red Peppers 3.99 • Lobster Tail 13.99

SURF & TURF

Filet & Lobster

7 oz. filet with a cold water lobster tail served with drawn butter - 32.99

Filet Mignon & Grilled Cajun Shrimp Tower

9 oz. filet mignon, grilled cajun shrimp topped with our delicious lemon butter sauce. 30.99

Prime Rib & Lobster

10 oz. prime rib with a cold water lobster tail served with drawn butter - 30.99

Chargrilled Salmon

Chargrilled Atlantic salmon served with fresh dill sauce. 20.99

Parmesan Crusted Grouper

Pan crusted and topped with grilled asparagus and lemon butter sauce. 18.99

Crab Stuffed Grouper

Baked with shrimp and crab meat, topped with lobster cream. 19.99

Blackened Mahi Mahi

With grilled Cajun shrimp tower and our delicious lemon butter sauce. 20.99

Florida Mahi Mahi

Chargrilled Mahi over sautéed spinach, topped with scallops, shrimp and mussels in a light sauce of fresh garlic, crushed tomatoes, white wine and herbs. 21.99

Salmon New Orleans

Chargrilled salmon topped with scallops, shrimp and mussels in a spicy lobster cream sauce. 22.99

Crab Stuffed Salmon

Baked with shrimp and crabmeat topped with lobster cream. 20.99

Lobster Tails

Cold water tails served with drawn butter.
Two Tails. 26.99 Three tails. 32.99

Jumbo Shrimp Scampi

Sautéed with fresh garlic, white wine and roasted tomatoes, tossed in a lemon butter sauce over angel hair pasta. 19.99

Jumbo Fried Shrimp Dinner

Served with cocktail sauce and a fresh lemon. 19.99

Lake Perch

Lightly breaded topped with delicious lemon butter sauce served over garlic mashed. 19.99

Crab Cakes & Shrimp

Three Maryland crab cakes topped with sautéed shrimp and lobster cream sauce. 21.99

Fish & Chips

Icelandic cod lightly battered and fried. 18.99

Baby Back BBQ Ribs

Full rack, hickory smoked with our own barbecue sauce served with cinnamon apples. 21.99

BBQ Ribs & Prime Rib

Half rack of BBQ ribs and 10 oz. prime rib served with au jus. 25.99

Fettuccine Alfredo

Fresh fettuccine tossed in a creamy butter and Parmesan sauce. 14.99
With Grilled Chicken - 17.99 With Grilled Shrimp - 18.99

Lobster & Shrimp Fettuccine

Cold water lobster tail tossed with sautéed shrimp, grilled asparagus, garlic and white wine in a spicy lobster cream sauce. 24.99

Gnocchi Carbonara

Grilled chicken, smoked bacon, sage, spinach and Parmesan garlic cream sauce. 17.99

Mac ‘N Cheese with Crispy Chicken

Sharp cheddar, mild Piconning cheese, smoked bacon, crunchy bread crust, drizzled with house BBQ sauce. 17.99

SPECIALTIES

Maryland Chicken

Parmesan crusted chicken baked with shrimp and crabmeat, grilled asparagus and lobster cream sauce. 17.99

Chicken Piccata

Tender chicken breasts sautéed with fresh sliced mushrooms, in a white wine lemon butter sauce. 17.99

Chicken Parmesan

Parmesan crusted chicken topped with marinara sauce, mozzarella cheese and a side of fettuccine alfredo. 17.99

Chicken Marsala

Pan seared chicken sautéed with fresh mushrooms and marsala wine sauce served with a side of fettuccine alfredo. 17.99

Chicken Tenders

South Carolina “low country” recipe served with honey mustard sauce. 16.99

MARTINIS

Classic Martini

Chilled Ketel One vodka or Tanqueray gin served straight up with olives.

Grand Martini

Belvedere vodka, Grand Marnier and fresh squeezed orange juice.

Cosmopolitan

Absolut Mandrin, Cointreau, splash of lime and a splash of cranberry.

Chocolate Martini

Stolichnaya Vodka and White and Dark Chocolate liqueurs, garnished with chocolate sprinkles.

Georgia Peach

Stoli vodka, peach schnapps, a splash of orange juice and garnished with an orange slice.

Raspberry Martini

Stolichnaya Raspberry Vodka, Razzmatazz, with a splash of Sprite and sour mix.

Sour Apple Martini

Three Olives Apple Vodka combined with Sour Apple Schnapps and a splash of Sprite.

Key Lime Martini

Vanilla vodka, pineapple juice, and a splash of lime.

Lemon Drop Martini

Skyy Citrus and lemonade, chilled and served with a sugared rim.

Espresso Martini

Stolichnaya Vanilla Vodka, Tia Maria and espresso served with a sugared rim.

BEER

BEER ON TAP 16 oz. or 22 oz.

- Bells Two Hearted
- Busch Light
- Labatt Blue
- Boston Lager
- Blue Moon
- Bud Light
- Cheboygan Blood Orange Honey
- Miller Lite
- Lucky’s Ale
- Blake's Triple Jam

BOTTLED BEER

Modelo, Corona, Bud, Labatt Light, Michelob Ultra, Coors Light, Guinness, Heineken, Heineken O.O, Stella Artois O.O, High Noon, Nutri

BEVERAGES

Fresh Brewed Coffee, Tea, Iced Tea, Coke Products, Pellegrino (500ml)

KIDS

Ages 10 and under. Includes a soft drink. • No Substitutions

Grilled Cheese with fries. 5.99

Grilled Chicken with broccoli. 8.99

BBQ Ribs with fries. 10.99

Macaroni & Cheese 5.99

Junior Sirloin with fries. 10.99

Cheeseburger with fries. 5.99

Fish ‘n Chips with fries. 7.99

Chicken Fingers with fries. 8.99

Pepperoni & Cheese Pizza 8.99

Pasta Alfredo 6.99

With grilled chicken. 7.99

Kid’s Sundae 2.29

BURGERS & SANDWICHES

We grind fresh chuck and steak trimmings daily for our hand pattied burgers, all served with French fries, lettuce, tomato and dill pickle. Substitute Steak Cut Onion Rings - 99¢ Add a House Salad or Caesar Salad - 2.79

Old Fashioned Burger

A half pound, old fashioned hamburger served with sweet grilled onions. Add cheese with no additional charge. 13.99

Lucky’s Burger

Double patty, signature sauce, caramelized onions, American cheese and crispy bacon. 15.99

Cheddar & Bacon Burger

Aged cheddar cheese and crispy bacon strips. 14.99

Mushroom & Swiss Burger

Grilled onions, mushrooms and Swiss cheese. 14.99

Black & Bleu Burger

Blackened and topped with grilled onions and melted bleu cheese. 13.99

WINES

SPARKLING

Prosecco Lamarca, Italy 7.95/24.95

Asti Martini & Rossi 6.95/23.95

WHITES

SLIGHTLY SWEET

White Zinfandel, Beringer, CA 7.95/23.95

Moscato, Beringer, CA 7.95/23.95

Riesling, Chateau Grand Traverse, Harvest Select, MI 8.25/24.95

LIGHT & CRISP

Pinot Grigio, Canyon Road, CA 7.95/23.95

Pinot Grigio, Eco Domani, Italy 8.50/25.95

Sauvignon Blanc, Nobilo, Marlborough, New Zealand 8.75/26.95

FULL & RICH

Chardonnay, Canyon Road, CA 7.95/23.95

Chardonnay, Kendall Jackson, CA 9.50/28.95

Chardonnay, La Crema, CA 9.95/30.95

REDS

MEDIUM BODIED

Merlot, Canyon Road, CA 7.95/23.95

Cab Shiraz, Penfolds, “Koonunga Hill” Australia 8.75/26.95

Pinot Noir, Beringer, Founders Estate, CA 8.50/25.95

Pinot Noir, Mark West, CA 8.95/27.95

Chianti, Placido DOCG, Tuscany, Italy 8.95/27.95

Merlot, Blackstone, CA 8.95/27.95

FULL BODIED

Cabernet, Canyon Road, CA 7.95/23.95

Cabernet, 14 Hands, WA 8.95/27.95

Red Blend, 19 Crimes, South Australia 8.95/27.95

Malbec, Kaiken, Mendoza, Argentina 8.95/27.95

Cabernet, J. Lohr, Seven Oaks, CA 9.50/28.95

Cabernet, Francis Coppola Collection, Claret, CA 9.50/28.95

Red Blend, Conundrum, by Caymus, CA 9.50/28.95

WINES BY THE BOTTLE

Cabernet, Quilt by Caymus, Napa, CA 50

Cabernet, Franciscan, Monterey, CA 40

Pinot Noir, Meiomi “Select”, Central Coast, CA 40

Merlot, Markham, Napa Valley, CA 47

Red Blend, By Caymus Suisun, Grand Durif, Suisun Valley, CA 48

Cabernet Sauvignon, Caymus, Napa Valley, CA 92

GIFT CERTIFICATES AVAILABLE

VISIT OUR OTHER RESTAURANTS



Lucky’s Blind Fish Lapeer



Lucky’s Prime Time
Rochester Hills, Petoskey



Lucky's Steakhouse
Davison, Imlay City, Clio, Fenton,
Bay City, Midland, Okemos, Gaylord
West Branch

Ask your server about menu items that are cooked to order or served raw. *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



18% gratuity on parties of eight or more. • Visit us online!