



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)

Chicken, Spinach & Bacon Flatbread

Grilled chicken, creamy spinach, bacon, green onions, mozzarella and provolone. 11.99

Prime Time Flatbread

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

Barbecue Chicken Flatbread

Barbecue chicken, mozzarella cheese, mixed cheeses, bacon, peppers and red 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

14 oz. The favorite of many steak lovers! 23.99

Bone-In NY Strip

16 oz. Prime cut.- 24.99

Ribeye Steak

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

Big Ribeye

A huge 22 oz ribeye. 29.99

Double Cut Lamb Chops

Four prime chops chargrilled to perfection. 29.99

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. 19.99

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. 18.99

Blackened Mahi Mahi

Over sautéed spinach with grilled Cajun shrimp tower and our delicious lemon butter sauce. 20.99

Crab Cakes & Shrimp

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

Salmon New Orleans

Chargrilled salmon topped with scallops, shrimp and mussels in a spicy lobster cream sauce. 21.99

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 our delicious lemon butter sauce. 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

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

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 Tenders

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

Monterey Chicken

Grilled chicken topped with bacon, cheddar, peppers, onions and mushrooms served with honey mustard sauce. 17.99

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

Chicken Marsala

Tender chicken breasts sautéed with fresh mushrooms and Marsala wine sauce served with a side of fettuccine alfredo. 17.99

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. 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.

Founders All Day IPA	Michelob Ultra
Bells Two Hearted	Coors Light
Blue Moon	Miller Lite
Cheboygan Blood Orange Honey	Dirty Blonde
Bud Light	Blake's- Seasonal
Lucky's Ale	
Labatt Blue	Ask your server about our
Stella Artois	seasonal draft beer selection.
Sam Adams Lager	

BOTTLED BEER

Bud, Bud Light, Labatt Blue, Miller Lite, Michelob Ultra, Coors Light, Corona, Heineken, Guinness, Heinken 0.0

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 - 1.29 Add a House Salad or Caesar Salad - 3.79

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 D’OCG, 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

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



Prime French Dip

Sliced prime rib, provolone cheese and grilled onions on a fresh baked roll. Served with au jus for dipping and creamy horseradish sauce. 14.99

Grilled Chicken & Swiss

Tender grilled breast of chicken with Swiss cheese and bacon. Served with honey mustard sauce. 13.99

BBQ Chicken & Bacon

Delicious barbecued chicken breast with bacon, crispy onion rings and aged cheddar cheese. 13.99

Crispy Buttermilk Chicken Sandwich

With sliced pickles, shredded cabbage and spicy chipotle sauce. 13.99

Grouper Fish Sandwich

Fresh Florida grouper flash fried and served on a fresh baked bun. 13.99

SOUPS

Chunky Potato Cheese

Bacon bits and shredded cheddar cheese. 4.99/3.99

French Onion

Topped with melted provolone. 4.99/3.99

Chicken Tortilla Soup

An old time favorite! 4.99/3.99

SIDE DISHES

Jumbo Baked Potato 3.49

Redskin Mashed Potatoes 3.49

French Fries 3.49

Baked Sweet Potato 3.49

Sweet Potato Fries 3.49

Potato Au Gratin 3.49

Steak Cut Onion Rings 4.49

Cheddar Mac ‘n Cheese 4.49

Fettuccine Alfredo 4.49

Garlic Green Beans 4.49

Steamed Broccoli 3.49

Fresh Asparagus With lemon butter sauce. 4.49

Brussels Sprouts Bacon, Parmesan, balsamic vinaigrette. 4.49

Sautéed Mushrooms 4.49

Creamy Coleslaw 3.49

DESSERTS

All desserts are made in house.

Key Lime Pie

Graham cracker crust topped with fresh raspberry sauce. 7.49

New York Cheesecake

With choice of raspberry, chocolate, or caramel sauce. 7.49

Chocolate Brownie Sundae

Fresh baked brownie, rich vanilla ice cream topped with homemade chocolate sauce. 7.49

Carrot Cake

Topped with cream cheese icing. 9.99 (enough to share)

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.