



## FOR IMMEDIATE RELEASE

### TROPICAL BAR AND GRILL CHAIN, CHEESEBURGER IN PARADISE, INTRODUCES A SPECIAL MENU FOR DINERS SEEKING TO MINIMIZE GLUTEN IN THEIR DIET

**Houston, TX – January 30, 2015** – [Cheeseburger in Paradise](#) kicks off 2015 with a dedicated menu designed for guests hoping to substantially reduce their gluten intake while still enjoying fulfilling foods and flavors. Boatloads of options, ranging from appetizers and salads to specialties and sides, make finding a diet-friendly option a breeze. Cheeseburger in Paradise is listed on [Gluten Free Registry](#), a database of more than 39,000 gluten-free friendly restaurants around the world.

A showcase of the “[Gluten-Friendly](#)” program is a delicious, new gluten-free bun paired with some of the tropical bar and grill chain’s most popular burgers – six in total – which also avoid traditionally gluten-laden ingredients. Options include the Baja with fresh avocado, sour cream, shredded lettuce, jalapenos, onions, pepper jack cheese and salsa; the Cajun spiced Black and Bleu with bleu cheese, applewood smoked bacons, shredded lettuce, tomatoes and red onions; plus the Good Egg featuring bacon, American cheese, mayonnaise and a topper of an over-easy fried egg.

Diners can indulge in First Wave appetizers including Loaded Chips, Kickin’ Chicken Nachos with corn tortillas and grilled chicken or an assortment of Dippers; three salads with a choice of dressings and the option of adding a protein like blackened shrimp or grilled salmon; as well as mouth-watering entrees such as the St. Bart’s Citrus Chicken showcasing two citrus-marinated and grilled chicken breasts. Entrees are served with a choice of two sides with choices that include French Fried Potatoes and steamed broccoli.

The menu also makes the addition of a dessert or a nightcap a treat with Hand-Dipped Milkshakes and cocktails including the Strawberry Sangria and Coco Melon Mojito.

No matter what the selection, diners will enjoy a colorful and festive setting that feels miles away from the everyday. For more information about Cheeseburger in Paradise, visit [www.cheeseburgerinparadise.com](http://www.cheeseburgerinparadise.com) or follow us on Facebook: [cheeseburgerinparadise](#) and Twitter: [@cometoparadise](#)

#### **About Luby’s, Inc.**

Luby’s, Inc. (NYSE: LUB) operates restaurants under the brands Luby’s Cafeteria, Fuddruckers and Cheeseburger in Paradise and provides food service management through its Luby’s Culinary Services division. The company-operated restaurants include 94 Luby’s Cafeterias, 74 Fuddruckers restaurants, eight Cheeseburger in Paradise full service restaurants and bars and one Bob Luby’s Seafood Grill. Its 94 Luby’s Cafeterias are located primarily in Texas. In addition to the 74 company-operated Fuddruckers locations, Luby’s is the franchisor for 110 Fuddruckers franchise locations across the United States (including Puerto Rico), Canada, Mexico, Italy, Chile and the Dominican Republic. Luby’s Culinary Services provides food service management to 25 sites consisting of healthcare, higher education and corporate dining locations.

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