

The Lookout Mountain Club

Starters

Soup of the Day

Cup \$4.00 Bowl \$6.00

Chicken Fingers (4) ☆

\$5.25

Regular or buffalo, with a choice of thai sweet chili aioli, honey mustard sauce or bourbon bbq sauce.

Fairyland Wings

\$14.00 Half- \$7.00

Available in the following seasonings: sweet and spicy sesame or lmc buffalo, with carrots and celery sticks.

Chicken Quesadilla

\$13.00

Grilled peppers and onion, monterey jack and cheddar cheeses, served with pico de gallo, sour cream, and chipotle sweet water pale ale sauce.

*Seared Ahi Tuna**

\$14.00

Served on a bed of mixed greens with wasabi, pickled ginger and sesame soy sauce.

Roasted Brussels Sprouts ☆

\$8.00

With key lime aioli.

Nachos ☆

\$15.00

Freshly fried corn tortilla chips, seasoned ground beef, shredded cheddar cheese, pico de gallo, shredded lettuce, picante salsa, sour cream, guacamole and jalapeños.

Crab & Artichoke Dip with Naan Dippers ☆

\$14.00

Crab, artichoke, parmesan and cream cheese dip served with naan dipping chips.

Salads

Burrata Arugula and Tomato Salad ☆

\$12.00

Cream filled mozzarella cheese with peppery baby arugula, mini heirloom tomatoes, extra virgin olive oil and white wine vinegar.

Caesar Salad

\$9.00 Half-\$5.00

Romaine lettuce tossed with traditional caesar dressing, LMC croutons, parmesan cheese. Add: grilled chicken \$7.00, salmon* \$10.00, ahi tuna* \$8.00

Ginger Salmon Bowl ☆

\$16.00

Cellophane (glass) noodles and napa cabbage with house ponzu sauce. Topped with grilled filet of salmon, fresh avocado, chilled cucumber, mandarin orange segments and toasted sesame seeds. Served with a side of sesame vinaigrette dressing.

Gorgonzola Pear Salad ☆

\$10.00

Baby spanish pears, toasted walnuts, gorgonzola cheese, butter lettuce and champagne vinaigrette.

Baby Romaine "Wedge" ☆

\$10.00

Half head of baby romaine lettuce done in the style of the classic steakhouse wedge with bacon crumbles, cherry tomatoes and blue cheese dressing.

Entrées

*Filet Mignon**

8 oz - \$36.00 6 oz - \$26.00

Grilled certified angus filet of beef with your choice of: garlic mashed potatoes or baked potato and vegetable choice of: broccoli, asparagus or roasted brussels sprouts

Black and Bleu Ribeye Steak ☆*

\$26.00

12oz certified angus ribeye grilled to order with cajun seasoning and our creamy bleu cheese compound butter. Served with sides of steamed broccoli and garlic mashed potatoes.

Lemon Artichoke Chicken ☆

\$21.00

Tender chicken breast sautéed with mushrooms, artichoke hearts and fresh lemon. Served with parmesan risotto and grilled asparagus.

Chicken Parmesan ☆

\$19.00

Pan fried and topped with fresh mozzarella and served on a bed of spaghetti al pesto.

Crusted Atlantic Flounder

\$19.00

Served with stone ground smoked cheddar grits, bacon collard greens and topped with tartar sauce.

Lemon Dill Salmon ☆

\$21.00

Grilled filet of salmon with lemon dill butter, cilantro-lime rice and grilled asparagus.

The Veg Out ☆

\$15.00

Steamed broccoli, cauliflower and carrots with zucchini, yellow squash and roasted red peppers in seasoned butter with garlic sautéed spinach and parmesan broiled roma tomatoes. Add grilled chicken \$8.00 Add grilled salmon filet \$10.00

Spaghetti Bolognese ☆

\$16.00

With fresh grated parmesan cheese and toasted garlic bread.

Grilled Chicken and Shrimp Fettuccine Alfredo ☆

\$23.00

Tender chicken and jumbo shrimp in creamy alfredo sauce with fettuccine and fresh grated parmesan cheese. Served with toasted garlic bread.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially, if you have certain medical conditions.

Pizzas

Cheese Pizza

16 inch-\$12.00 14 inch-\$10.00 personal-\$7.00

Margherita

Pesto, fresh tomato, basil and fresh mozzarella.
16 inch-\$15.00 14 inch-\$13.00 personal-\$9.00

Veggie Lovers

Fresh tomato, mushroom, onion, bell peppers, black olives, spinach.
16 inch-\$15.00 14 inch-\$13.00 personal-\$9.00

Meat Lovers

Pepperoni, italian sausage, bacon, ham.
16 inch-\$17.00 14 inch-\$15.00 personal-\$11.00

Fairyland Special

Pesto, mozzarella, roasted red pepper, grilled chicken.
16 inch-\$15.00 14 inch-\$13.00 personal-\$9.00

Thai Chicken

Thai peanut sauce, mozzarella, grilled chicken, baked and topped with crispy bean sprouts, julienned carrots, shaved scallions, and fresh cilantro.
16 inch-\$17.00 14 inch-\$15.00 personal-\$11.00

Gluten-free crust available in personal size only.

Build Your Own

16 inch-\$12.00 14 inch-\$10.00 personal-\$7.00

Each topping is an additional \$1.00

Toppings

mushroom, fresh onion, caramelized onion, fresh tomato, artichoke, green bell pepper, jalapeño, spinach, basil, black olives, pepperoni, sausage, bacon, ham, prosciutto, grilled chicken, ground beef

Cheeses

fresh mozzarella and parmesan

Calzone

Filled with mozzarella, side of sauce and your choice of toppings for \$1.00 per additional toppings \$8.00

Burgers & More

All Sandwiches Include The Choice Of:

Beer battered french fries, beer battered onion rings add \$1.50, fruit add \$1.00, cup of soup add \$2.00, side salad add \$1.00

LMC Char-grilled Burger*

\$12.00

Featuring black hawk farms american wagyu beef. Your choice of cheese with lettuce, tomato, onion, pickle and your choice of side. Gluten- free buns available upon request.

LMC Chicken Sandwich☆

\$12.00

Blackened chicken breast with lettuce, tomato and pickles on a toasted challah bun with our house honey sriracha mayonnaise.

Chipotle Black Bean Burger*☆

\$12.00

Zesty black bean patty with corn, bell peppers and a hint of chipotle pepper. Served with lettuce, tomato and sliced red onion.

Turkey Bacon Avocado Panini ☆

\$14.00

Sliced roasted turkey, avocado, crispy bacon, provolone cheese and creamy jalapeño-cilantro mayonnaise served on ciabatta bun.

Grilled Ribeye Sandwich☆

\$14.00

6oz grilled ribeye steak with horseradish sauce, fried onion rings and swiss cheese on a toasted hoagie roll.

☆ Features Of The Week ☆

Soup

Tuscan White Bean with Ham

Cup \$4.00 Bowl \$6.00

Appetizer

Corn and Crab Fritters

\$14.00

Served with spicy creole dipping sauce.

Entrées

Wiener Schnitzel (Viennese Cutlet)

\$21.00

Twin four ounce veal cutlets, lightly breaded and pan fried. Served with french fries, dilled cucumber salad, and fresh lemon.

Prosciutto Wrapped Chicken

\$21.00

6oz chicken breast pan seared and wrapped in tender prosciutto ham. Baked in tomato vodka sauce with wild mushrooms and tender green onions. Served on whole wheat penne pasta with garlic sautéed green beans.

Citrus Broiled Filet of Red Snapper

\$29.00

Served with sweet potato black bean cake, southern succotash, and key lime butter.

Wednesday Night Special

Southern Fried Chicken Dinner

\$15.00

Served with one breast, one thigh and one drumstick with creamy garlic mashed potatoes and southern style green beans.

Thursday Night Special

House-Smoked Baby Back Pork Ribs

Full Rack: \$23.88

Creamy coleslaw and french fries.

Half Rack: \$13.88

Friday Night Special

Fish and Chips

\$17.88

Hand-battered basa filets with malt vinegar and sea salt fries, tartar sauce and fresh lemon.