

The Lookout Mountain Club

Starters

Soup of the Day

Cup \$4.00 Bowl \$6.00

Chicken Quesadilla

Grilled peppers and onion, monterey jack and cheddar cheeses, served with pico de gallo, sour cream, and chipotle sweet water pale ale sauce. \$13.00

Seared Ahi Tuna*

Served on a bed of mixed greens with wasabi, pickled ginger and sesame soy sauce. \$14.00

Roasted Brussels Sprouts

With key lime aioli. \$8.00

Asian BBQ Baby Back Ribslets ★

Four sweet soy ginger glazed baby back ribslets with napa ramen noodle slaw. \$11.00

Campechana Cocktail ★

South of the border cocktail of shrimp, avocado, cucumber, tomato, cilantro, fresh garlic and lime juice. Served with fresh fried tortilla chips. \$12.00

Corn and Crab Fritters ★

With spicy creole dipping sauce. \$14.00

Salads

Greek Salad

Chopped romaine lettuce with kalamata olives, pepperoncini peppers, marinated artichoke hearts, grape tomatoes, cucumber, feta cheese, and greek vinaigrette dressing. \$12.00

Caesar Salad

Romaine lettuce tossed with traditional caesar dressing, LMC croutons, parmesan cheese. \$9.00 Half-\$5.00
Add: grilled chicken \$7.00, salmon* \$10.00, ahi tuna* \$8.00

Ginger Salmon Bowl

Cellophane (glass) noodles and napa cabbage with house ponzu sauce. Topped with a grilled filet of salmon, fresh avocado, chilled cucumber, mandarin orange segments and toasted sesame seeds. Served with a side of sesame vinaigrette dressing. \$16.00

Baby Romaine "Wedge"

Half head of baby romaine lettuce done in the style of the classic steakhouse wedge with bacon crumbles, cherry tomatoes and blue cheese dressing. \$10.00

Burrata Arugula and Tomato Salad ★

Cream filled mozzarella cheese with peppery baby arugula, mini heirloom tomatoes, extra virgin olive oil, and white wine vinegar. \$14.00

Features Of The Week

Soup

Loaded Potato

Cup \$4.00 Bowl \$6.00

Appetizer

Rustic Flatbread

Flatbread baked with olive oil, garlic, parmesan cheese and roasted mini heirloom tomatoes. Topped with baby arugula, and aged balsamic drizzle. \$12.00

Entrées

Butternut Squash Ravioli

Brown butter sage sauce, toasted pine nuts, and fresh grated parmesan cheese. \$22.00

Beef Brisket Tacos

Three soft flour tortillas stuffed with chopped house smoked beef brisket, zaesty tequila lime slaw, and chipotle sour cream. Served with spanish rice and ranchero beans. \$18.00

Crab Stuffed Flounder *Available Wednesday*

Tender flounder filet with succulent lump crab stuffing and savory citrus butter. Served with sides of saffron rice pilaf and steamed broccolini. \$26.00

Wednesday Night Special

Southern Fried Chicken Dinner

Served with one breast, one thigh and one drumstick with creamy garlic mashed potatoes and southern style green beans. \$15.00

Thursday Night Special

House-Smoked Baby Back Pork Ribs

Creamy coleslaw and french fries.
Full Rack: \$23.88 Half Rack: \$13.88

Friday Night Special

Fish and Chips

Hand-battered basa filets with malt vinegar and sea salt fries, tartar sauce and fresh lemon. \$17.88

Saturday Night Special

Prime Rib

10 oz prime rib au jus with baked potato and steamed vegetables. \$22.00

*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

Spinach White Pizza ★

Our house made pizza crust baked with olive oil minced garlic, fresh grated parmesan cheese, and sautéed baby spinach leaves.

16 inch-\$13.00 14 inch-\$11.00 personal-\$8.00

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*

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. \$12.00

Chicken Santa Fe Sandwich★

Southwest seasoned grilled chicken breast with ancho chili mayonnaise, pepper jack cheese, lettuce and tomato on a toasted challah bun. \$12.00

Turkey Burger

1/3 lb ground turkey burger. Your choice of cheese with lettuce, tomato, and sliced red onion. \$10.00

Italian Combo Panini ★

Thin sliced salami, capicola, and prosciutto with provolone cheese, roasted red pepper, and italian vinaigrette served on ciabatta bread. \$14.00

Rum Habanero Molasses Pulled Pork Sandwich ★

House smoked pulled pork shoulder with sweet and spicy sauce. Served on a toasted hoagie roll with sides of coleslaw and french fries. \$14.00

Entrées

Filet Mignon*

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.

8 oz - \$42.00 6 oz - \$32.00

Roasted Garlic Ribeye* ★

12oz certified angus ribeye grilled to order and served with roasted garlic cloves. Served with sides of steamed broccoli and garlic mashed potatoes. \$26.00

Lemon Artichoke Chicken

Tender chicken breast sautéed with mushrooms, artichoke hearts and fresh lemon. Served with parmesan risotto and grilled asparagus. \$21.00

Cilantro Lime Chicken and Rice Bowl

With fresh avocado, black beans, sweet corn, grape tomatoes, and sweet jalapeno aioli. \$16.00

Almond Crusted Filet of Cod

8oz fresh icelandic long line cod filet, with lemon garlic butter and toasted almonds. Served with steamed broccoli, and roasted baby potatoes. \$22.00

Lemon Dill Salmon

Grilled filet of salmon with lemon dill butter, cilantro-lime rice and grilled asparagus. \$21.00

The Veg Out

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. \$15.00

Add grilled chicken \$8.00 Add grilled salmon filet \$10.00

Linguine Primavera ★

Spring vegetable medley sautéed with garlic, white wine, fresh basil, and sun-dried tomatoes. Tossed with linguine and topped with fresh grated parmesan cheese. \$17.00

Salmon Sashimi and Tuna Poke Avocado Bowl★

(Raw) salmon, (raw) ahi tuna, fresh avocado, diced mango, edamame, sushi rice, house ponzu sauce, and nori komi furikake. \$21.00