

# 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*

### *Tomato Basil*

Cup \$4.00 Bowl \$6.00

## *Appetizer*

### *Ahi Tuna Poke Lettuce Wraps*

\$12.00

## *Entrées*

### *Seared Jumbo Scallops with Sautéed Shrimp*

\$28.00

With basil garlic butter, green pea and pancetta risotto.

### *Sautéed Chicken Marsala*

\$18.00

Sautéed chicken breast with mushrooms, and marsala wine. Served with angel hair pasta and steamed broccoli.

### *Country Fried Boneless Pork Chops*

\$20.00

With garlic mashed potatoes, southern green beans, and a generous side of our house made cream gravy.

## *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.