

The Lookout Mountain Club



1925

Starters

Soup Of The Day

Cup - \$3.00 Bowl - \$5.00

Ahi Tuna Tartar*

Capers, egg yolk, egg white, red onion and watercress, topped with a chive aioli \$14.00

Local Cheese Board

Sequatchie Cove Creamery cheese selections, local cured meats, seasonal jams and pickled vegetables \$15.00

Fried Seafood Sampler*

Shrimp, cod, calamari and fried oysters, served with jalapeño hush puppies \$18.00

Crab Cakes

Sweet corn purée with a red pepper coulis, topped with fried leeks \$18.00

Salads

Shrimp Remoulade Salad*

White remoulade shrimp salad, butter lettuce and deviled egg, topped with pancetta Full size only - \$15.00

Bacon, Mushroom and Spinach Salad

Bacon, mushrooms, candied beets, charred oranges, goat cheese and pecans, topped with a warm bacon vinaigrette Full- \$9.00 Half - \$7.00

Caesar Salad

Romaine lettuce, parmesan cheese, herbed croutons Full - \$8.00 Half - \$6.00

Fairyland Mixed Greens Salad

Craisins, radish, candied pecans, pickled golden beets and goat cheese, served with balsamic vinaigrette Full- \$9.00 Half - \$7.00

Build Your Own Salad

Lettuce

Romaine, Mixed Greens, Spinach

Cheese

Blue Cheese Crumbles, Feta, Parmesan, Cheddar, Goat Cheese

Toppings

Bacon, Olives, Tomatoes, Cucumbers, Croûtons, Strawberries, Blueberries, Almonds, Pecans, Egg, Carrots, Craisins, Black Beans, Avocado, Mushrooms, Radish, Red Onion, Onion Straws

Dressings

Ranch, Caesar, Blue Cheese, Balsamic, Maple Vinaigrette.

Full - \$9.00 Half- \$7.00

Add Protein Any Salad

Grilled Chicken \$6.00, Grilled or Fried Shrimp* \$7.00, Salmon* \$8.00, Ahi Tuna* \$8.00

Salads with more than 8 items will have an additional charge of \$4.00

Entrée

Grilled Filet*

Grilled fillet from meyer natural farm with corn and scallion mashed potatoes, braised greens and topped with a cabernet reduction 8 oz - \$36.00 6 oz - \$26.00

Seared Chicken Breast

Airline cut chicken breast served with garlic smashed potatoes and braised greens, topped with a pan gravy \$22.00

Louisiana Black Drum*

Pan seared and served with coconut rice, shrimp and crab, topped with a creole mustard cream \$20.00

Steak Of The Week*

Weekly options that will rotate based on availability, pricing will vary

Grilled Bone-in Port Chop*

Sweet potato with bacon and maple butter with your choice of vegetable, topped with a tomato and bacon gravy \$24.75

Crusted Flounder*

Served with cheese grits, bacon collard greens and topped with tartar sauce \$16.00

Shrimp and Grits*

Riverview farms grits and wild shrimp, served with a brown butter demi glace \$16.00

Entrée Sides

Asparagus

Bacon Balsamic Collard Greens

Baked Potato

Corn and Scallion Mashed Potatoes

Broccolini

Cheese Grits

Braised Greens

Bacon Brussel Sprouts

Garlic Mashed Potatoes

Roasted Vegetables

Coconut Rice

Sweet Potato with Bacon and Maple Butter

We will be celebrating our local community and region with additional options as our features for this week.

Many of the offerings for the features and regular menu will be supported from Bloomsberry Farms, Riverview Farms, Tucker Farms, Monterey Mushrooms and Meyers Farms. We remain committed to providing the best and freshest ingredients available.

Your server will provide you with this week's offering's.

Desserts

Irish Cream Pie

White chocolate mousse, chocolate cake crumbles, irish cream \$6.00

Mississippi Mud Pie

Graham cracker crust, chocolate brownie, salted caramel ice cream, swiss meringue \$6.00

Brownie Sundae

Warm brownie, vanilla bean ice cream, white chocolate, crushed pistachios, with a caramel sauce \$6.00

Turtle Molten Cake

Chocolate bundt with toasted pecans and caramel \$6.00

Crepe Brulee

Traditional crepe brulee and strawberries \$6.00



Burgers & More

Fairyland Burger*

Your choice of cheese with lettuce, tomato, onion, pickle and rosemary gorgonzola mayo, your choice of side \$12.00
Gluten-free buns available upon request.

Bison Burger*

Your choice of cheese, grilled onion, grilled tomato and boar bacon, served with your choice of side \$16.00
Gluten-free buns available upon request.

Fairyland Club Sliders*

three sliders with american cheese and dijonaise, served with your choice of side \$11.00

Fried Chicken Sliders

Three fried chicken sliders, house made coleslaw and hot sauce, served with your choice of side \$11.00

Fish Tacos

Fried or grilled fish topped with pico, guacamole and a lemon coconut slaw, served with your choice of side \$15.00

Fairyland Wings

Available in the following seasonings:

Sweet Mango Pineapple BBQ

Sweet and Spicy Sesame

LMC Buffalo

Half- \$7.00 Full- \$14.00

Bavarian Pretzel Sticks

Served with beer cheese soup and grain mustard \$8.00

All Sandwiches Include The Choice Of:

French fries, LMC slaw, battered onion rings, beet root chip mix, side salad, sweet potato waffle fries.

Additional Sides

Fairyland Fries add 1.50, fruit add 1.00, cup of soup add 2.00

Wines by the Glass

Our wines by the glass list is a large collection that allows us to have 40 wines offered by the glass. Please ask your server for the wine portfolio that will have a listing of all we offer.

*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-\$11.25 14 inch-\$9.25 personal-\$4.25 Gluten free-\$4.25

Margherita

Pesto, fresh tomato, basil and fresh mozzarella.

16 inch-\$14.75 14 inch-\$12.75 personal-\$7.75 Gluten free-\$7.25

Veggie Lovers

Fresh tomato, mushroom, onion, bell peppers, black olives, spinach.

16 inch-\$14.75 14 inch-\$12.75 personal-\$7.75 Gluten free-\$7.75

Meat Lovers

Pepperoni, italian sausage, bacon, ham.

16 inch-\$16.75 14 inch-\$14.75 personal-\$8.75 Gluten free-\$8.75

Fairyland Special

Pesto, mozzarella, roasted red pepper, grilled chicken.

16 inch-\$14.75 14 inch-\$12.75 personal-\$7.75 Gluten free-\$7.75

Smoke Stack

Honey barbecue sauce, mozzarella and cheddar cheeses,

apple-wood smoked bacon, caramelized onions, barbecue chicken, fried onion straws.

16 inch-\$16.75 14 inch-\$14.75 personal-\$8.75 Gluten free-\$8.75

Gluten free dough available in personal size only.

Build Your Own

16 inch-\$11.25 14 inch-\$9.25 personal-\$5.25 Gluten free-\$5.25

Each topping is an additional \$1.00

Toppings

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

Cheeses

goat, ricotta, fresh mozzarella, parmesan and white cheddar.

Calzone

Filled with mozzarella and ricotta, side of sauce and your choice of toppings for \$1.00 per additional toppings \$7.00

Featured Cocktails

Chattanooga Manhattan

Chattanooga whiskey, bitters and sweet vermouth, served up or on the rocks \$8.00

Side Car

Courvoisier, triple sec, and lemon juice, served straight up \$9.00

Sazerac

Sazerac rye whiskey, pernod liqueur, peychaud bitters, served straight up \$8.00

Chattanooga Sour

Chattanooga whiskey with fresh squeezed citrus juice served on the rocks \$8.00

Apple Cinnamon Cosmopolitan

Apple cinnamon infused vodka, lime juice, triple sec, and cranberry juice served straight up \$9.00

Jalapeño Margarita

Jalapeño infused tequila, triple sec, sweet and sour mix, cocoa powder, lime juice \$9.00

Gin and Juice

Cucumber basil infused gin with house made sour mix \$9.00

Skinny Margarita

Jalapeño and pineapple infused tequila, house made sour mix, triple sec, and lime juice served straight up \$9.00