

The Lookout Mountain Club

Starters

Soup of the Day

Cup \$4.00 Bowl \$6.00

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.

Smoked Salmon and Avocado ★

\$12.00

Half avocado stuffed with savory tomato chutney topped with sliced norwegian smoked salmon.

Caprese Portobello Mushroom ★

\$14.00

Marinated grilled portobello mushroom cap baked with mozzarella pearls, basil pesto and grape tomatoes. Finished with aged balsamic drizzle.

Blistered Shishito Peppers ★

\$12.00

With diced prosciutto and fresh grated parmesan cheese.

Salads

Greek Salad ★

\$12.00

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

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 a grilled filet of salmon, fresh avocado, chilled cucumber, mandarin orange segments and toasted sesame seeds. Served with a side of sesame vinaigrette dressing.

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.

Japanese Beef Salad ★

\$14.00

Tender roasted bistro filet on mixed baby greens with shredded carrot, sliced onion, watermelon radish, cucumber, and ginger soy vinaigrette.

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.

Cilantro Lime Chicken and Rice Bowl ★

\$16.00

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

Almond Crusted Filet of Cod ★

\$22.00

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

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.

Italian Meatball Lasagna ★

\$14.00

Classic lasagna layered with italian meatballs, bolognese sauce, mozzarella, and ricotta cheeses. Served with 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

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*

\$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.

Chicken Cordon Bleu Sandwich ★

\$12.00

Grilled chicken breast with shaved ham, swiss cheese, lettuce, tomato and mayonnaise on a toasted challah bun.

Turkey Burger ★

\$10.00

1/3 lb ground turkey burger. Your choice of cheese 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

Chicken Tortilla

Cup \$4.00 Bowl \$6.00

Appetizer

Chilled Sesame Buckwheat Soba Noodles

\$16.00

With napa cabbage and sweet chili lobster.

Entrées

Herb Crusted Halibut

\$29.00

Served on tri-colored israeli cous cous, with arugula, herb tomato confit, and fresh lemon.

24 oz Porterhouse Steak

\$36.00

Charbroiled to order and served with grilled asparagus and baked potato.

Pork Belly Burnt End Tacos

\$18.00

Tender slow smoked pork belly burnt ends stuffed in three soft flour tortillas with cumin lime cole slaw and fresh cilantro. Served with spanish rice and ranchero beans. (Gluten free corn tortillas on request.)
This item is available starting Wednesday, May 5th.

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.