

The Lookout Mountain Club



1925

Starters

SOUP OF THE DAY

Cup - \$3.00 Bowl - \$5.00

SEARED AHI TUNA* ★

Served on a bed of mixed greens with wasabi, fresh ginger and sesame soy sauce \$11.00

LOCAL CHEESE BOARD

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

CLASSIC SHRIMP COCKTAIL* ★

lemon and house made cocktail sauce \$11.00

CRAB CAKES

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

Salads

ADD PROTEIN ANY SALAD

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

GOLF CLUB SIGNATURE HOUSE SALAD ★

Fresh arcadian mixed greens with strawberries, red onions, bleu cheese crumbles, fried artichokes, candied pecans and cheese toast. Full - \$12.95 Half - \$8.95

SOUTHWEST CAESAR SALAD ★

Classic Caesar Salad with heirloom cherry tomatoes, diced red onion, and dice jalapeño Full \$9.50 Half \$4.75

CAESAR SALAD

Romaine lettuce, parmesan cheese, herb croûtons Full - \$8.50 Half - \$4.25

FAIRYLAND MIXED GREENS SALAD

Craisins, radish, candied pecans, pickled golden beets and goat cheese, served with balsamic vinaigrette Full - \$10.00 Half - \$5.00

SOUTHWEST SALAD ★

Romaine lettuce, roasted street corn salsa, tomato, avocado and garbanzo beans, topped with fried tortilla strips, served with jalapeño-honey vinaigrette Full - \$10.00 Half - \$5.00

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, Jalapeño-Honey Vinaigrette

Full - \$10.00 Half - \$5.00

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

SLOW ROASTED POT ROAST ★

Garlic mashed potatoes, grilled corn on the cob \$18.00

SEARED CHICKEN BREAST

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

FAIRYLAND SIGNATURE CRUSTED FLOUNDER*

Served with cheese grits, bacon collard greens and topped with tartar sauce \$18.00

SHRIMP SCAMPI WITH ANGEL HAIR PASTA* ★

Angel hair pasta topped with classic shrimp scampi Whole - \$19.00 Half - \$12.00

SESAME SOY SALMON* ★

Fresh atlantic salmon, pan seared with sesame soy glaze, stir fry vegetables and cilantro lime rice \$21.00

ENTRÉE SIDES

Asparagus

Bacon Balsamic Collard Greens

Baked Potato

Corn and Scallion Mashed Potatoes

Cheese Grits

Garlic Mashed Potatoes

Braised Greens

Bacon Brussel Sprouts

Broccoli ★

Cilantro Lime Rice ★

Grilled Corn on the Cob ★

Stir Fry Vegetables ★

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

BROWN BUTTER CAKE

Creme anglaise \$6.00

RED VELVET CAKE

Mixed berries \$6.00

NEW YORK CHEESE CAKE

Strawberry coulis \$6.00

Ice Creams

CHOCOLATE \$3.75

COFFEE \$3.75

VANILLA BEAN \$3.75

SORBET \$3.75



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.

ROSEMARY BEEF TENDERLOIN SLIDERS* ★

Two sliders with artisan lettuce, sweet onion tomato, creamy horseradish sauce, your choice of side \$17.50

FAIRYLAND CLUB SLIDERS*

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

RIBEYE DIP*

8oz. of slow roasted prime rib, grilled onions, swiss cheese, with a side of au jus. Served on a toasted artisan french baguette.
Served with your choice of side \$13.95

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 grouper topped with pico, guacamole and a lemon coconut slaw, served with your choice of side \$15.00

CRACKLE WRAP ★

fried chicken fingers, cheddar cheese, romaine lettuce, nacho cheese doritos and ranch, served with your choice of side \$8.00

FAIRYLAND WINGS

Available in the following seasonings:

Sweet Mango Pineapple BBQ

Sweet and Spicy Sesame

LMC Buffalo

Half- \$7.00 Full- \$14.00

ALL SANDWICHES INCLUDE THE CHOICE OF:

French fries, LMC slaw, battered onion rings, 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-\$5.75 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-\$5.75 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

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

CUCUMBER MARTINI

Effen cucumber vodka, agave nectar, served straight up with a slice of jalapeño \$8.50

SKINNY MARGARITA

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

FAIRYLAND FLOWER

Peach infused gin, st. germain liqueur, lemonade served on the rocks \$9.00

FAIRYLAND '75

Tanqueray gin, chambord liqueur, shaken and topped with prosecco, served straight up \$10.00