

The Lookout Mountain Club



Starters

SOUP OF THE DAY

Cup - 3 Bowl - 5

AHI TUNA TARTAR

Capers, egg yolk, egg white, red onion and watercress
Topped with a chive aioli. 14

LOCAL CHEESE BOARD

Sequatchie Cove Creamery cheese selections, local
cured meats, seasonal jams and pickled vegetables 15

FRIED SEAFOOD SAMPLER

Shrimp, cod, calamari and fried oysters.
Served with jalapeño hush puppies. 18

CRAB CAKES

Sweet corn purée with a red pepper coulis
Topped with fried leeks. 18

Salads

SHRIMP RÉMOULADE SALAD

White rémoulade shrimp salad, butter lettuce and
deviled egg Topped with pancetta. Full size only - 15

BACON, MUSHROOM AND SPINACH SALAD

Bacon, mushrooms, candied beets, charred oranges,
goat cheese and pecans. Topped with a warm bacon
vinaigrette. Full- 9 Half - 7

CAESAR SALAD

Romaine lettuce, Parmesan cheese, herbed croûtons
Full - 8 Half - 6

FAIRYLAND MIXED GREENS SALAD

Craisins, radish, candied pecans, pickled golden beets,
goat cheese topped with a balsamic vinaigrette.
Full- 9 Half - 7

BUILD YOUR OWN SALAD

Lettuce

Romaine, mixed greens, spinach

Cheese

Blue cheese, feta, Parmesan, cheddar, goat cheese.

Toppings

Bacon, olives, tomatoes, cucumbers, croûtons,
strawberries, blueberries, almonds, pecans, egg,
carrots, raisins, 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, grilled or fried shrimp 7, salmon 8,
ahi tuna 8.

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

Entrees

GRILLED FILET

Grilled filet from Meyer Natural Farm with corn and scallion mashed
potatoes, braised greens and topped with a Cabernet reduction.
8 oz - 36 4 oz -20

SEARED CHICKEN BREAST

Airline cut chicken breast served with garlic smashed potatoes and
braised greens. Topped with a pan gravy. 22

LOUISIANA BLACK DRUM

Pan seared and served with coconut rice, shrimp and crab.
Topped with a creole mustard cream. 20

STEAK OF THE WEEK

Weekly options that will rotate based on availability. Pricing will vary.

GRILLED BONE-IN PORK CHOP

Sweet potato with bacon and maple butter with your choice of
vegetable. Topped with a tomato and bacon gravy. 22

LONDON BROIL

Slow cooked and paired with your choice of two sides. 18

CRUSTED FLOUNDER

Served with pimento cheese grits, bacon collard greens and tartar sauce. 16

SHRIMP AND GRITS

Riverview Farm grits, topped with wild shrimp and brown butter demi. 16

ENTREE SIDES

Asparagus

Bacon Balsamic Collard Greens

Baked Potato

Corn and Scallion Mashed

Potatoes

Broccolini

Pimento Cheese Grits

Braised Greens

Bacon Brussels 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

MISSISSIPPI MUD PIE

Graham cracker crust, chocolate brownie, salted caramel ice cream, Swiss
meringue. 6

BROWNIE SUNDAE

Warm brownie, vanilla bean ice cream, white chocolate, crushed pista-
chios, caramel sauce. 6

TURTLE MOLTEN CAKE

Chocolate bundt with toasted pecans and caramel. 6

CRÈME BRULEE

Traditional crème brulee and strawberries. 6

1925



1925

Burgers & More

FAIRYLAND BURGER

Your choice of cheese. Lettuce, tomato, onion, pickle and rosemary Gorgonzola mayo. Gluten-free buns available upon request 12

BISON BURGER

Choice of cheese of grilled onion, grilled tomato and boar bacon Gluten-free buns available upon request 16

FAIRYLAND CLUB SLIDERS

Three sliders with American cheese and dijonaise Served with Fairyland fries. 11

FRIED CHICKEN SLIDERS

Three fried chicken sliders, house made coleslaw and hot sauce 11

BRISKET SANDWICH

Slow roasted brisket, thin sliced and layered with Gouda cheese and BBQ sauce. Topped with crispy onions. 14

FISH TACOS

Fried or grilled fish topped with pico, guacamole and a lemon coconut slaw. Your choice of side 15

FAIRYLAND WINGS

Available in the following seasonings:

SWEET MANGO PINEAPPLE BBQ

SWEET AND SPICY SESAME

LMC BUFFALO

Half 7 Full 14

BAVARIAN PRETZEL STICKS

Served with beer cheese soup and grain mustard. 8

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.

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 LOVER'S

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

Featured Cocktails

CHATTANOOGA MANHATTAN

Chattanooga Whiskey, bitters and sweet vermouth, served up or on the rocks. 8

SIDE CAR

Courvoisier, triple sec, and lemon juice, served straight up. 9

SAZERAC

Sazerac rye whiskey, Pernod liqueur, Peychaud Bitters, served straight up. 8

CHATTANOOGA SOUR

Chattanooga Whiskey with fresh squeezed citrus juice served on the rocks. 8

APPLE CINNAMON COSMOPOLITAN

Apple cinnamon infused vodka, lime juice, triple sec, and cranberry juice served straight up. 9

JALAPEÑO MARGARITA

Jalapeño infused tequila, triple sec, sweet and sour mix, cocoa powder, lime juice. 9

GIN AND JUICE

Cucumber basil infused gin with house made sour mix. 9