

LUNCH



STARTERS

BOURBON WINGS \$14

Four bourbon marinated crispy whole wings served with a bourbon sauce, seasoned carrots, and a house-made ranch

SIDEWINDERS LOADED FRIES \$12

Beer cheese drizzled fries topped with bacon, green onions, and sour cream.

PIMENTO CHEESE AND JAM \$15

Chef inspired pimento cheese served warm and prepared with Wisconsin cheddar cheese, parmesan, jalapeno, and roasted red peppers. Served with grilled bread and signature onion jam.

SMOKED SHRIMP COCKTAIL \$21

Four slow smoked jumbo shrimp served chilled with a citrus cocktail sauce.

SAUSAGE AND CHEESE PLATE \$18

Chef's choice of game sausage and Wisconsin cheddar cheese, served with bread & butter pickles, whole grain mustard, fresh fruit, and Chef Pinky's signature BBQ sauce.

HANDHELDS

ALL SANDWICHES ARE SERVED
WITH PARMESAN SIDEWINDER FRIES

PESTO GRILLED CHICKEN SANDWICH \$22

A pesto marinated chicken breast grilled to perfection, served with Swiss cheese and pesto aioli

CALIFORNIA SMOKED CLUB \$22

A combination of smoked turkey, smoked ham, cheddar cheese, bacon, avocado, smokey mayo, lettuce, tomato, and red onions served on brioche.

SALMON BLT \$22

Grilled salmon, parmesan aioli, bacon, lettuce, and tomato served on toasted bun.

CATFISH PO-BOY \$22

Catfish served fried or grilled, spicy aioli, lettuce, tomato, and pickles served on a hoagie.

BUFFALO CHICKEN WRAP \$22

Your choice of crispy or grilled chicken tossed in buffalo sauce, parmesan aioli, lettuce, and tomato, served in a flour tortilla.

BRAISED SHORT RIB GRILLED CHEESE \$22

Braised short rib, caramelized onions, Swiss cheese, cheddar cheese, and fried onions served on Texas toast au jus.

BURGERS

SUBSTITUTE ANY BURGER PATTY FOR OUR IMPOSSIBLE PATTY.
ALL BURGERS ARE SERVED WITH SIDEWINDER PARMESAN FRIES.

THE LOOKOUT SMOKED BACON \$22

An 8 ounce angus beef patty topped with smoked cheddar cheese, bacon, smokey mayo, lettuce, tomato, red onion, and pickles served on a toasted bun.

BLACK BEAN \$22

Our house-made black bean patty topped with pepper jack cheese, avocado, spicy aioli, lettuce, tomato, and red onion served on a toasted bun.

ELK \$24

Our Elk burger patty is topped with pimento cheese, and fried onions, served on a toasted bun with side of onion jam.

SOUPS AND SALADS

CHEF INSPIRED SOUP OF THE DAY Cup \$10

TOMATO MOZZARELLA \$12 / \$18

Mixed greens served with tomatoes, fresh mozzarella, basil, and a balsamic reduction.

TRADITIONAL WEDGE \$14

Iceberg lettuce served with gorgonzola blue cheese crumbles, cherry tomatoes, bacon, red onion, and blue cheese dressing.

SOUTHWEST COBB \$20

Romaine and mixed greens served with cherry tomatoes, bacon, roasted corn, black beans, white cheddar, avocado, crispy tortilla and grilled chicken.

BLACK & BLUE STEAK \$22

Mixed greens served with crispy fried onions, gorgonzola blue cheese crumbles, cherry tomatoes, roasted corn, marinated flat iron steak, and a balsamic vinegar.

CAESAR \$12

Romaine lettuce served with parmesan cheese, garlic croutons, and a creamy garlic dressing.

LOOKOUT HOUSE SALAD \$10

Mixed greens served with cherry tomatoes, red onions, cucumbers, and croutons.

Add to any salad:

Chicken \$10, Salmon \$12,
Shrimp \$14, Scallops \$22

Dressing Options

Ranch, Caesar, Southwest Ranch,
Balsamic, Blue Cheese, Oil and Vinegar,

ENTREES

GENNY MORRIS FRIED CHICKEN \$26

Our rendition of this fried chicken dish comes topped with a country thyme gravy and is served with mashed potatoes and grilled asparagus.

WHITE RIVER CATFISH \$28

*2 of our delicious catfish filets served with mashed potatoes and cole slaw.
Half portion available for \$16.*

RIB BASKET \$26

Chef Pinky's half rack ribs served with her signature BBQ sauce, fries, and cole slaw.

FLATBREADS

CAPRESE \$18

Prepared with pesto, fresh mozzarella, roasted tomatoes, spinach, garlic, and fresh basil with a balsamic reduction drizzle.

BBQ PORK \$18

Prepared with pulled pork, red onions, pepper jack cheese, green onions, and roasted corn.

SIDES

Sidewinder Parmesan Fries \$10

Mashed Potatoes \$10

Cole Slaw \$6

DINNER



STARTERS

BOURBON WINGS \$16

Five bourbon marinated crispy whole wings served with a bourbon sauce, seasoned carrots, and a house-made ranch.

CRAB EGG ROLLS \$22

Two egg rolls stuffed with jumbo crab, cream cheese, cheddar, and roasted red peppers with spicy mayo, mango sauce. Served with cole slaw.

PIMENTO CHEESE AND JAM \$15

Chef inspired pimento cheese served warm and prepared with Wisconsin cheddar, parmesan, jalapeno, and roasted red peppers. Served with grilled bread and signature onion jam.

SMOKED SHRIMP COCKTAIL \$24

Five slow smoked jumbo shrimp served chilled with a citrus chipotle cocktail sauce.

CHARCUTERIE \$28

An assortment of cheese, cured meats and sausages, served with fresh fruit, toast points, stuffed olives, bread and butter pickles, whole grain mustard, and fruit preserves.

ENTREES

* BOURBON SALMON \$35

8 ounce grilled salmon filet served with garlic mashed potatoes and grilled asparagus.

* ROSEMARY GARLIC LAMB CHOPS \$55

Three marinated garlic lamb chops served with creamy risotto, roasted brussel sprouts, rosemary garlic butter, and a balsamic reduction.

* SCALLOPS AND GRITS \$45

5 pan seared jumbo scallops served with stone ground gouda grits, roasted corn, red peppers, crispy bacon, and green onions.

* REDFISH AND CRAB \$40

Pan seared redfish and jumbo crab served with creamy risotto, grilled asparagus, shiitake mushrooms, and a lemon dill beurre blanc.

CREAMY TUSCAN PASTA \$30

Penne pasta tossed in a creamy white sauce with spinach, sundried tomatoes, parmesan cheese, and fresh basil.

THE LOOKOUT HERB CHICKEN \$35

Pan seared airline chicken breast served with garlic mashed potatoes, sauteed spinach, and herb jus.

CHEF PINKY'S BBQ RIBS \$40

Slow cooked baby back ribs served with a twice baked sweet potato, cole slaw, and Chef Pinky's signature BBQ sauce.

* BOURBON GLAZED PORK CHOPS \$40

20 ounce Duroc bone in pork chop served with garlic mashed potatoes, cinnamon apples, and a bourbon glaze.

SEASONAL VEGGIE PLATE \$35

Chef's choice

SOUPS AND SALADS

CHEF INSPIRED SOUP OF THE DAY

Cup \$10 Bowl \$14

TOMATO MOZZARELLA \$12 / \$18

Mixed greens served with tomatoes, fresh mozzarella, basil, and a balsamic reduction.

TRADITIONAL WEDGE \$14

Iceberg lettuce served with gorgonzola blue cheese crumbles, cherry tomatoes, bacon, red onion, and blue cheese dressing.

SOUTHWEST COBB \$20

Romaine and mixed greens served with cherry tomatoes, bacon, roasted corn, black beans, mixed cheese, avocado, crispy tortilla and grilled chicken.

* BLACK & BLUE STEAK \$22

Mixed greens served with crispy fried onions, gorgonzola blue cheese crumbles, cherry tomatoes, roasted corn, marinated flat iron steak, and a balsamic vinegar.

CAESAR \$14

Romaine lettuce served with parmesan cheese, garlic croutons, and a creamy garlic dressing.

LOOKOUT HOUSE SALAD \$12

Mixed greens served with cherry tomatoes, red onions, cucumbers, and croutons.

Add to any salad:

Chicken \$10, Salmon \$12,

Shrimp \$14, Scallops \$22

Dressing Options

Ranch, Caesar, Southwest Ranch, Balsamic, Blue Cheese, Oil and Vinegar,

STEAKS

8 OUNCE FILET MIGNON \$55

16 OUNCE RIBEYE \$68

20 OUNCE SKY HIGH BONE IN \$98

12 OUNCE NEW YORK STRIP \$55

All steaks are served a la carte.

Add a choice of side for \$10.

Grilled Asparagus

Garlic Mashed Potatoes

Sauteed Spinach

Twice Baked Sweet Potato

Creamy Risotto

Roasted Brussel Sprouts

Stone Gouda Cheese Grits

Parmesan Sidewinder Fries

LUNCH MENU AVAILABLE 11 - 4 • THE LOOKOUT CLOSSES 4 - 4:30 TO PREPARE FOR DINNER SERVICE.

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

WINE LIST

SPARKLING

Cinzano Prosecco, *Italy*12/45

Veuve Clicquot Brut, Champagne, *France*150

ROSÉ

Castello Del Poggio Sweet Rose, *Italy*10/30

PINOT GRIGIO

Oyster Bay, *New Zealand*10/30

Acrobat Pinot Gris, *Oregon*12/38

Santi, *Italy*12/38

SAUVIGNON BLANC

Kim Crawford, *New Zealand*12/38

Cakebread, Napa Valley, *California*70

CHARDONNAY

Clos Du Bois, *California*10/30

Mer Soleil Silver, *California*12/38

La Crema, *California*14/48

My Favorite Neighbor, *California*74

OTHER WHITES

Conundrum White Blend, *California*10/30

Dr Loosen "Dr L" Riesling , *Germany*10/30

Saracco Moscato d'Asti, *Italy*12/38

PINOT NOIR

Meiomi, *California*12/38

Böen, *California*12/38

Belle Glos Clark & Telephone, *California*70

MERLOT

Clos Du Bois, *California*10/24

Silverado, Napa Valley, *California*105

CABERNET SAUVIGNON

Bonanza, *California*12/38

Josh Cellars Reserve, *North Coast, California*13/40

My Favorite Neighbor, *California*95

Silver Oak, *Alexander Valley, California*210

MALBEC

Antigal UNO, *Argentina*12/38

OTHER REDS

Conundrum Red Blend, *California*11/35

Earl Stevens Sweet Red, *California*10/30

BIG RIVER COCKTAILS

HIGH PEACH MULE

House Bourbon, Peach Syrup, Lemon, Ginger Beer 16

WILD BERRY LEMONDROP

Lemon Drop Martini with a Berry Twist 14

BIG CYPRESS OLD FASHIONED

House Bourbon, Bitters, House Simple 16

PYRAMID MARGARITA

Pineapple Infused Corazon Tequila
with a sweet Jalapeno kick 16

VIEWS FROM THE TOP

Strawberries, Limes, Lemons, Oranges and Cucumbers
muddled with Gin and topped with Ginger Ale 15

RUM AND DUCK

Calypso Coconut Rum, Spiced Rum, Peach Schnapps
Melon Liqueur, Pineapple Juice 16

TENNESSEE LEMONADE

Tennessee Whiskey, Basil Syrup, Lemons 14

ESPRESSO MARTINI

Peanut Butter Whiskey, Espresso Syrup, Irish Cream,
Coffee Liqueur with Chocolate Swirl 14

LOOKOUT’S BLOODY MARY

Our Secret Bloody Mary Mix, House Vodka
Bacon and Veggie Garnish 14

BEER

LOCAL CRAFT BREWS 8

Ananda IPA

Tiny Bomb Pilsner

Ghost River Golden Ale

Lazy Magnolia Southern Pecan

Memphis Sands Lager

DOMESTIC 7

Bud Light

Michelob Ultra

Miller Lite

Coors Light

Yuengling

IMPORTS 8

Corona

Heineken

Blue Moon

ENJOY THE SKY HIGH VIEW