

THE LOOKOUT

• RESTAURANT •

APPETIZERS

JUMBO SHRIMP COCKTAIL \$15.99

Served with a spicy cocktail sauce

SPINACH ARTICHOKE DIP \$7.99

An oven-baked blend of cheeses combined with spinach, red bell peppers, artichoke, and spices

CRISPY FRIED CHEESE \$7.99

Pepper jack cheese lightly breaded with panko crumbs served with fire roasted tomatillo sauce

CRAB STUFFED PORTOBELLO MUSHROOM \$13.99

A tender portobello mushroom with jumbo lump crab meat filling, served with crab sauce

SOUPS AND SALADS

CAESAR SALAD \$5.99 Small \$7.99 Large

A traditional Caesar salad, made with romaine hearts tossed with a lemon garlic dressing, homemade croutons and topped with grated Parmesan cheese

THE WEDGE \$8.99

Crisp iceberg lettuce, crumbled Maytag bleu cheese, diced tomatoes, warm chopped bacon, served with bleu cheese dressing

LOOKOUT MIXED GREEN SALAD \$6.99

Assorted greens with mozzarella cheese, tomatoes, cucumbers, sliced red onion, croutons and choice of dressing

CRAB BISQUE \$9.99

A creamy, flavorful crab bisque, served with jumbo lump crab meat

CHICKEN AND SAUSAGE GUMBO \$6.99

Served with white rice

DESSERTS

MOLTEN CHOCOLATE CAKE \$7.99

Warm chocolate cake filled with hot fudge sauce and finished with fresh whipped cream

NEW YORK-STYLE CHEESECAKE \$7.99

The classic New York-style cheesecake with fresh seasonal berries

DEEP DISH APPLE PIE \$7.99

Tart Granny Smith apple pie with granola cinnamon crisp topping, served warm

CRÈME BRÛLÉE \$7.99

A sweet vanilla bean custard with sugar served with fresh berries

JACKPOT PIE \$7.99

Chocolate chip cookie crust filled with Georgia pecan pie filling

HOMEMADE ICE CREAM \$5.99

Ask your server for the daily flavors selection
Add to your favorite dessert

ENTRÉES

CHICKEN FRIED STEAK \$15.99

A fresh beef cutlet breaded, fried and topped with white gravy, served with your choice of starch and seasonal vegetables

PORK TENDERLOIN \$22.99

Fresh herb-marinated pork tenderloin, pan roasted with honey spiced rum glaze, finished with a whole grain dijonaise sauce and brown sugar roasted sweet potatoes, served with your choice of starch and seasonal vegetables

STEAKHOUSE CHICKEN \$15.99

Sautéed breast of chicken, roasted garlic, portobello mushrooms finished with smoked Gouda demi-glace served with your choice of starch and seasonal vegetables

THE LOOKOUT BURGER \$10.99

Eight ounces of fresh ground round grilled with your choice of Swiss, American, or cheddar cheese, served with steak fries

The Lookout proudly serves 1855 premium meats

COWBOY BONE-IN RIB-EYE \$44.99

Twenty-two ounces of premium bone-in rib-eye aged for 28 days, grilled, served with your choice of starch and seasonal vegetables

FILET MIGNON \$29.99

Eight-ounce center cut filet with port demi-glace served with your choice of starch and seasonal vegetables

NEW YORK \$30.99

Fourteen-ounce New York strip served with your choice of starch and seasonal vegetables

ROASTED PRIME RIB OF BEEF \$19.99 Queen Cut (12oz) \$24.99 King Cut (16oz)

Slow roasted 1855 prime rib served with your choice of starch and seasonal vegetables, au jus and a horseradish cream sauce

APPLE BACON JUMBO SHRIMP \$24.99

Jumbo shrimp wrapped in apple bacon, char-grilled and served with spiced cilantro hollandaise sauce, served with your choice of starch and seasonal vegetables

SHRIMP AND CRAB FETTUCINI \$26.99

Seasoned jumbo shrimp and fresh lump crab sautéed with mushrooms and garlic, tossed in a smoked Gouda Alfredo sauce and topped with diced tomatoes and fresh basil

CATFISH BEURRE BLANC \$19.99

Catfish filet sautéed with shrimp and jumbo lump crab meat, finished with a Chardonnay beurre blanc and served with your choice starch and seasonal vegetables

JUMBO FRIED SHRIMP \$23.99

Marinated and tossed with our special seasonings, and served with your choice of starch and seasonal vegetables

CATCH OF THE DAY Market Price

Chef's daily creation

SIDES

STEAK FRIES
MACARONI AND CHEESE
BAKED POTATO
GARLIC MASHED POTATO

JUMBO ASPARAGUS
FRESH FIELD VEGETABLES
VEGETABLE CASSEROLE