



# THE LOOKOUT

BAR & EATERY



## Wings & Things

**Chef's Own Style Buffalo Wings,**  
Belle & Evans farms whole wing, celery,  
house made bleu cheese aioli ▪ 12  
Change it up with **BBD, Satay Sauce,**  
or **Sweet Thai Sauce.**

**Wisconsin "Specialty" Cheese Curds,**  
Leinenkugel's beer battered cheddar cheese  
curds, Jack Daniels whiskey ketchup ▪ 10

**Street Tacos,** beef or chicken,  
chili toreados, cebolla pico, lime ▪ 10

**Lookout Nacho Stack,** tri-color tortilla  
chips, ale cheddar chorizo sauce, pico de  
gallo, jalapenos, green onions, shredded  
cheddar, garlic sour cream ▪ 14

**Add chicken ▪ 17 street taco bites ▪ 18**

**Ball Park Jumbo Pretzel,** Milwaukee  
Pretzel Co. giant pretzel, ale cheddar  
chorizo sauce ▪ 16

**Texas Style Chili,** beef steak, chilis, tequila,  
beer, tomato, cheddar cheese,  
garlic sour cream ▪ 9

**New England Clam Chowder,**  
Available on Friday Only ▪ 9

## From the Field

**Classic Caesar Salad,** romaine,  
croutons, pecorino cheese,  
buttermilk Caesar dressing ▪ 12

**Add chicken ▪ 15 street taco bites ▪ 16**

**Pool Side Greens,** field greens, blue cheese,  
candied pecans, cherry-raisins,  
lemon poppy seed vinaigrette ▪ 13

**Add chicken ▪ 16 street taco bites ▪ 17**

**Add a Side Salad to any entrée,**  
**Caesar ▪ 5 Pool Side Greens ▪ 5**

## Burgers & More

Served with house made chips, substitute house fries +2

**Bacon Cheddar ½ Pounder\*,** grilled angus ground chuck & brisket,  
house cured bacon and Wisconsin sharp cheddar, grilled onion, arugula salad,  
served on a sweet egg yolk bun ▪ 16

**Cheeseburger\*,** grilled angus ground chuck & brisket, American cheese,  
served on a sweet egg yolk bun ▪ 14

**Classic Cali' Burger\*,** seared angus ground chuck & brisket,  
American cheese, LTO, mayo, served on a sweet egg yolk bun ▪ 15

**Smoke House Burger\*,** seared Angus ground chuck & brisket patty, pulled pork bbq with  
chili toreados, cebolla, cabbage, honey mustard slaw, sweet egg yolk bun ▪ 18

**The Beyond Burger (VE),** plant-based burger, (Yes, it's made for people who eat meat too)  
with grilled onion and arugula salad, served on a vegan bun, house salad ▪ 13

**Leg Horn Lawn Bird,** pickle brine marinated chicken breast, 12-Year-Old White Cheddar,  
and black pepper, garlic, moonshine aioli, pretzel bun ▪ 14

**Reuben Chimichanga,** house cured corned beef, house sauerkraut,  
1000 island dressing, Swiss Cheese, rolled in a tomato basil tortilla ▪ 14

**Wisconsin Cheddar Beer Brat,** house sauerkraut, Chef's own mustard sauce,  
served on a pretzel roll ▪ 12

**Classic Chicken Caesar Wrap,** Bell & Evans grilled chicken breast, romaine,  
buttermilk Caesar dressing, rolled in a tomato basil tortilla ▪ 13

**Geneva Turkey Club Wrap,** house smoked turkey, house cured bacon, lettuce,  
heirloom tomato, Chef's own mustard sauce, rolled in a flour tortilla ▪ 14

## Greenhorns

- Under 12. Served with house made chips and a beverage -

**Burger ▪ 8 Cheeseburger ▪ 9 Chicken Tenders ▪ 8**  
**Mini Corn Dogs ▪ 8 Grilled Cheese ▪ 8 Mac & Cheese ▪ 8**

## Dive In

**Chocolate Chunk Cookie S'more,**  
chocolate chunk cookie sandwich, marshmallows ▪ 9

**Door County Cherry Jubilee Cheesecake,**  
kirsch syrup ▪ 10

21% gratuity will be added to parties of eight or more. Please request split checks prior to ordering.

\*All burgers prepared Medium-Well. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

## Seasonal Cocktails

**Sparkling French Martini**  
Grey Goose Vodka, Chambord, pineapple juice, sparkling wine ▪ 11

**Summer Breeze**  
Old Forester Bourbon, Cointreau, fresh orange, ginger ale ▪ 10

**Strawberry Rosé Lemonade**  
Serenity Rosé, strawberry puree, lemonade ▪ 9

## Specialty Cocktails

**Mabie's Old Fashioned**  
House made Demerara simple syrup, Korbel Brandy, Filthy cherries, fresh orange slice, splash lime soda ▪ 10

**Citrus Mojito**  
Bacardi Limon Rum, Monin Mojito Syrup, fresh lime juice, club soda, mint ▪ 9

**Raspberry Margarita**  
Jose Cuervo Gold Tequila, Monin Agave Nectar, triple sec, Real Raspberry Puree, fresh lime juice ▪ 9

**High Maintenance**  
Deep Eddy Ruby Red Vodka, St. Germaine Elderflower Liqueur, lemon lime soda ▪ 9

**Lake Lawn Cranberry Mule**  
citrus vodka, fresh lime juice, ginger beer, cranberry juice, fresh lime ▪ 11

**Mexican Mule**  
tequila, orange liqueur, fresh lime juice, ginger beer, fresh lime ▪ 10

**Lavender Vodka Lemonade**  
Tito's Handmade Vodka, Scrappy's Lavender Bitters, lemonade, fresh lemon ▪ 10

## Frozen Drinks

Featuring Island Oasis  
▪ 10 ▪

- Pina Colada
- Strawberry Daiquiri
- Margarita
- Mango Margarita
- Strawberry Margarita



## Draft Beer

<b>New Glarus Spotted Cow</b>	Cream Ale	6.50
<b>Lakefront Riverwest Stein</b>	Amber	6.50
<b>Lakefront IPA</b>	American IPA	6.50
<b>Miller Lite</b>	Light Lager	5
<b>Topsy Turvy Twisted Hammock</b>	Pale Ale	8
<b>Bell's Two Hearted Ale</b>	American IPA	8
<b>3 Floyds Brewing Gumballhead</b>	American Wheat Ale	8
<b>3 Floyds Brewing Zombie Dust</b>	Pale Ale	10

» Ask us about our rotational and seasonal draft beer selections. «

## Canned Beer

<b>New Glarus Spotted Cow</b>	Cream Ale	12 oz	6.25
<b>New Glarus Moon Man</b>	American Pale Ale	12 oz	6.25
<b>Lakefront IPA</b>	American IPA	16 oz	7.50
<b>Leinenkugel's Summer Shandy</b>	American Wheat	16 oz	7.00
<b>Miller Lite</b>	Light Lager	16 oz	5.75
<b>Coors Light</b>	Light Lager	16 oz	5.75
<b>Bud Light</b>	Light Lager	16 oz	5.75
<b>Michelob Ultra</b>	Light Lager	12 oz	5.75
<b>Corona Extra</b>	Pale Lager	16 oz	7.50
<b>Stella Artois</b>	Belgian Pilsner	11.2 oz	6.50
<b>Angry Orchard Crisp Apple</b>	Hard Cider	16 oz	5.75
<b>White Claw (Assorted Flavors)</b>	Hard Seltzer	12 oz	6.50

## Wine Selections

<b>Domino, Moscato or Pinot Grigio</b>	Glass 9   Bottle 35
<b>Coastal Ridge, Pinot Noir</b>	Glass 9   Bottle 35
<b>Lake Lawn Resort, Chardonnay, Cabernet, or Red Blend</b>	Glass 9   Bottle 35
<b>Brassfield Serenity, Rose</b>	Glass 10   Bottle 39
<b>Lake Lawn Resort, Sauvignon Blanc or Pinot Noir</b>	Glass 11   Bottle 43



**Seasonal Martini**



**Bacon Cheddar 1/2 Pounder**



**Mabie's Old Fashioned**



**Friday Night Fish Fry**

## The Captain's Table

» Available Daily After 5pm «

**St. Louis Style Pork Ribs**, six-hour house smoked, Chef's award winning BBQ sauce, garlic toast, honey mustard slaw, house fries  
Half Rack ▪ 18 Full Rack ▪ 28

**Angus Filet, 6 oz.**, cholula leek frits, grilled broccolini, loaded baked potato mashed, cholula drizzle ▪ 37

**Seared Chili Maple Salmon**, grilled broccolini, loaded baked potato mash, chili lemon curd maple drizzle, herb infused evoo ▪ 32

**Roasted Vegetable Lasagna**, roasted portabella mushroom, artichoke, zucchini, onions, red pepper, kalamata olive, pinot noir plum tomato sauce, garlic toast ▪ 28

**Dry Rub Duroc Pork Tenderloin**, grilled broccolini, loaded baked potato mash, cholula leeks, honey weiss braise sauce ▪ 32

**Chili Chicken Bacon Roulade**, house cured bacon, charred chili, jack cheese, apple brandy crushed pepper jelly, grilled broccolini, loaded baked potato mash ▪ 30

## Friday Night Fish Fry

» Available Friday After 5pm «

Walworth County's Best Friday Night Fish Fry,  
Spotted Cow battered cod served with hushpuppies, house made apple sauce, coleslaw, crusted roll & butter, house made chips  
Substitute house fries or potato cakes +2.

1 piece (kids) ▪ 8 2 pieces ▪ 13 3 pieces ▪ 15



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