



THE LOOKOUT

BAR & EATERY



WINGS & THINGS

Chef's Own Style Buffalo Wings | 14

Bell & Evans farms whole wing, celery, house made blue cheese aioli. Change it up with **BBQ**, **Satay Sauce**, or **Sweet Thai Sauce**.

Wisconsin "Specialty" Cheese Curds | 12

Leinenkugel's beer battered cheddar cheese curds, Jack Daniels whiskey ketchup

Street Tacos | 10

Beef or chicken, chili toreados, cebolla pico, lime

Lookout Nacho Stack | 14

Tri-color tortilla chips, ale cheddar chorizo sauce, pico de gallo, jalapenos, green onions, shredded cheddar, garlic sour cream

Add Chicken | 17 **Add Steak Bites** | 18



Ball Park Jumbo Pretzel | 17

Milwaukee Pretzel Co. giant pretzel, ale cheddar chorizo, Chef's own mustard sauce

Texas Style Chili | 9

Beef steak, chilis, tequila, beer, tomato, cheddar cheese, garlic sour cream

New England Clam Chowder | 9

ADD A SIDE SALAD OR CUP OF SOUP TO ANY ENTRÉE

Caesar Salad | 5 **Pool Side Greens Salad** | 5 **Texas Style Chili** | 5 **New England Clam Chowder** | 5

BURGERS & MORE

Served with house made chips, substitute house fries +2 or Smothered Fries +4; Choice of Texas Style Chili or Ale Cheddar Chorizo Sauce. Gluten Free bun available upon request.



Bacon Cheddar ½ Pounder* | 17

Grilled Angus ground chuck & brisket, house cured bacon and Wisconsin sharp cheddar, grilled onion, arugula salad, served on a sweet egg yolk bun

Cheeseburger* | 15

Grilled Angus ground chuck & brisket, American cheese, served on a sweet egg yolk bun

Classic Cali' Burger* | 16

Grilled Angus ground chuck & brisket, American cheese, LTO, mayo, served on a sweet egg yolk bun

Smoke House Burger* | 18

Grilled Angus ground chuck & brisket patty, pulled pork bbq with chili toreados, cebolla, cabbage, honey mustard slaw, sweet egg yolk bun

The Beyond Burger (VE) | 16

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

Pulled Pork | 16

House smoked pork bbq, honey mustard cabbage slaw, served on a sweet egg yolk bun

Leg Horn Lawn Bird | 15

Pickle brine marinated chicken breast, 12-Year-Old White Cheddar, arugula salad, and black pepper, garlic, moonshine aioli, pretzel bun

Reuben Chimichanga | 16

House cured corned beef, house sauerkraut, 1000 island dressing, Swiss cheese, rolled in a tomato basil tortilla

Wisconsin Cheddar Beer Brat | 13

House sauerkraut, Chef's own mustard sauce, served on a pretzel roll

Classic Chicken Caesar Wrap | 14

Bell & Evans grilled chicken breast, romaine, buttermilk Caesar dressing, rolled in a tomato basil tortilla

Geneva Turkey Club Wrap | 15

House smoked turkey, house cured bacon, lettuce, heirloom tomato, Chef's own mustard sauce, rolled in a flour tortilla

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.

Golf: Bowling: Bar, all refreshments

SUNSET BATHING AND AMUSE-

FROM THE FIELD

Classic Caesar Salad (V) | 13

Romaine, croutons, pecorino cheese, buttermilk Caesar dressing

Add Chicken | 17 **Add Steak Bites** | 18

Pool Side Greens (V,G) | 13

Field greens, blue cheese, candied pecans, cherry-raisins, lemon poppy seed vinaigrette

Add Chicken | 17 **Add Steak Bites** | 18



DIVE IN

Door County Cherry Jubilee Cheesecake | 11

Kirsch syrup

Chocolate Chunk Cookie S'more | 10

Chocolate chunk cookie sandwich, marshmallows



GREENHORNS

>> Children Under 12 <<

Served with house made chips or house fries and a beverage

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

THE CAPTAIN'S TABLE

>> Available Daily After 5pm <<

Angus Sirloin | 38

Loaded baked potato mash, grilled broccolini, cholula leeks

Baby Back Ribs | 28

Chef's award-winning BBQ sauce, garlic toast, honey mustard slaw, house fries

Pineapple Salsa Salmon (G) | 32

Grilled salmon, loaded baked potato mash, grilled broccolini, grilled pineapple salsa

Texas Style Chicken Fried Chicken | 32

Chicken breast battered in buttermilk, flour, bacon drippings, & seasonings, black pepper cream, loaded baked potato mash, grilled broccolini

Vegetable Penne (V) | 19

Penne pasta, steamed broccoli, zucchini, yellow squash, & carrots, herb evoo



FRIDAY NIGHT FISH FRY

>> Available Friday After 5pm <<

Walworth County's Best Friday Night Fish Fry

Spotted Cow battered cod served with hush puppies, house made apple sauce, coleslaw, crusted roll & butter, house made chips.

Substitute house fries or potato cakes +2.

1 piece | 8 **3 pieces** | 16 **4 pieces** | 18



V - Vegetarian VE - Vegan G - Gluten-Free

SPECIALTY COCKTAILS

Filthy Brandy Old Fashioned | 13

House made Demerara simple syrup, Driftless Glen Brandy (Baraboo, WI), Filthy cherries, fresh orange slice, splash of lemon lime soda

Citrus Mojito | 9

Bacardi Limon Rum, Monin Mojito Mix, fresh lime juice, club soda, mint

Razberry-Ita | 12

Casamigos Blanco Tequila, Monin Agave Nectar, Cointreau, Rea! Raspberry Puree, fresh lime juice

High Maintenance | 9

Deep Eddy Ruby Red Vodka, St. Germaine Elderflower Liqueur, lemon lime soda

Lake Lawn Cranberry Mule | 11

Absolut Citron Vodka, fresh lime juice, ginger beer, cranberry juice, fresh lime

Mexican Mule | 13

Patron Silver Tequila, Grand Marnier, fresh lime juice, ginger beer, fresh lime

Lavender Vodka Lemonade | 10

Tito's Handmade Vodka, Scrappy's Lavender Bitters, lemonade, fresh lemon

Spiced Pear Old Fashioned | 10

St. George Spiced Pear Liqueur, bitters, orange slice, cherry, soda water



DRAFT BEER

New Glarus Spotted Cow | 6.50

Lakefront Riverwest Stein | 6.50

Lakefront IPA | 6.50

Miller Lite | 5

Modelo | 7.5

Bell's Two Hearted Ale | 8

ASK ABOUT OUR ROTATING
SEASONAL DRAFT BEER SELECTIONS.

CANNED BEER

New Glarus Spotted Cow 12 oz | 6.25

New Glarus Moon Man 12 oz | 6.25

Lakefront IPA 16 oz | 7.50

Miller Lite 16 oz | 6

Coors Light 16 oz | 6

Bud Light 16 oz | 6

Michelob Ultra 12 oz | 5.75

Corona Extra 16 oz | 7.50

Stella Artois 11.2 oz | 6.50

Angry Orchard Crisp Apple 16 oz | 6

White Claw 12 oz | 6.50

(Assorted Flavors)

Glass 9 | Bottle 35

Glass 12 | Bottle 47

Glass 10 | Bottle 35

Glass 9 | Bottle 35

WINE SELECTIONS

Wycliff, Sparkling Brut

Ruffino, Prosecco

Serenity, Rosé

Silver Gate Vineyards

Moscato, Pinot Grigio, Sauvignon Blanc,

Chardonnay, Pinot Noir, Merlot, Cabernet Sauvignon

FROZEN DRINKS

Thelma & Louise | 12

Layered Tito's Handmade Vodka & Mango with Tito's Handmade Vodka & margarita

Peach Iced Tea | 11

Tito's Handmade Vodka, Bacardi Rum, peach schnapps, triple sec, sweet & sour, margarita

Mudslide | 11

Tito's Handmade Vodka, Kahlúa Coffee Liqueur, Bailey's Irish Cream, Godiva Chocolate Liqueur, ice cream mix

Pina Colada | 10

Pina Colada & Rum

Strawberry Daiquiri | 10

Strawberry & Rum

Mango Daiquiri | 10

Mango & Rum

Margarita | 10

Margarita Mix & Tequila

Miami Vice | 11

Layered Pina Colada & Strawberry Daiquiri

