



# 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

MUSIC DANCING 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

<b>Burger</b>	9	<b>Cheeseburger</b>	9
<b>Chicken Tenders</b>	9	<b>Mini Corn Dogs</b>	9
<b>Grilled Cheese</b>	8	<b>Mac &amp; Cheese</b>	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, Reäl 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

## HOT DRINKS

**Cinnamon Apple Cider** | 9

Fireball Cinnamon Whiskey, hot apple cider

**Chata Hot Chocolate** | 9

Rumchata, hot chocolate, whipped cream

**Baileys Hot Chocolate** | 9

Baileys Irish Cream, hot chocolate, whipped cream

**Spanish Coffee** | 9

Tia Maria Coffee Liqueur, Korbel Brandy, coffee, whipped cream

**Aspen Coffee** | 9

Kahlúa Coffee Liqueur, Baileys Irish Cream, Frangelico Hazelnut Liqueur, coffee, whipped cream

**Café Grande** | 9

Grand Marnier, Kahlúa Coffee Liqueur, dark crème de cacao, coffee, whipped cream, orange slice

**Gluhwein** | 9

hot spiced wine, traditional red or blueberry

