



# 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 **BBQ, 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.



## 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

## Hot Drinks

### Cinnamon Apple Cider

Fireball Cinnamon Whiskey, hot apple cider ■ 9

### Chata Hot Chocolate

Rumchata, hot chocolate, whipped cream ■ 9

### Bailey's Hot Chocolate

Bailey's Irish Cream, hot chocolate, whipped cream ■ 9

### Spanish Coffee

Tia Maria Coffee Liqueur, Korbel Brandy, coffee, whipped Cream ■ 9

### Aspen Coffee

Kahlúa Coffee Liqueur, Baileys Irish Cream, Frangelico Hazelnut Liqueur, coffee, whipped cream ■ 9

### Café Grande

Grand Marnier, Kahlúa Coffee Liqueur, dark crème de cacao, coffee, whipped cream, orange slice ■ 9



## Draft Beer

### New Glarus Spotted Cow

Cream Ale 6.50

### Lakefront Riverwest Stein

Amber 6.50

### Lakefront IPA

American IPA 6.50

### Miller Lite

Light Lager 5

### Topsy Turvy Twisted Hammock

Pale Ale 8

### Bell's Two Hearted Ale

American IPA 8

### 3 Floyds Brewing Gumballhead

American Wheat Ale 8

### 3 Floyds Brewing Zombie Dust

Pale Ale 10

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

## Canned Beer

### New Glarus Spotted Cow

Cream Ale 12 oz 6.25

### New Glarus Moon Man

American Pale Ale 12 oz 6.25

### Lakefront IPA

American IPA 16 oz 7.50

### Miller Lite

Light Lager 16 oz 5.75

### Coors Light

Light Lager 16 oz 5.75

### Bud Light

Light Lager 16 oz 5.75

### Michelob Ultra

Light Lager 12 oz 5.75

### Corona Extra

Pale Lager 16 oz 7.50

### Stella Artois

Belgian Pilsner 11.2 oz 6.50

### Angry Orchard Crisp Apple

Hard Cider 16 oz 5.75

### White Claw (Assorted Flavors)

Hard Seltzer 12 oz 6.50

## Wine Selections

### Domino, Moscato or Pinot Grigio

Glass 9 | Bottle 35

### Coastal Ridge, Pinot Noir

Glass 9 | Bottle 35

### Lake Lawn Resort, Chardonnay, Cabernet, or Red Blend

Glass 9 | Bottle 35

### Brassfield Serenity, Rose

Glass 10 | Bottle 39

### Lake Lawn Resort, Sauvignon Blanc or Pinot Noir

Glass 11 | Bottle 43





**Seasonal Martini**



**Bacon Cheddar ½ 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 ▪ 38

**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

## NFL Gameday Specials

» Available at the Bar During NFL Games «

Enjoy 1/2 Off these select appetizers:

**Chef's Own Buffalo Wings** ▪ 6 **Wisconsin "Specialty" Cheese Curds** ▪ 5

**Lookout Nacho Stack** ▪ 7

**Add chicken** ▪ 8.50 **street taco bites** ▪ 9

**All draft beer ½ price**

» See previous page for selection «