

## Starters

*Italian Wedding Soup* ★  
crème fraiche 3.75 cup, 5.50 bowl

*Signature Fried Shrimp*  
bang bang sauce, southern remoulade and tabasco gastrique 12.95

*Salt and Pepper Point Judith Calamari*  
green onion, parmesan, tomato sauce 9.95

*Creamed Baby Spinach and Artichoke Dip*  
parmesan, romano and feta cheeses, roasted garlic,  
house made white corn tortilla chips 10.95

*Down South Egg Rolls* ★  
collard greens, hickory smoked pulled pork, alabama white sauce 9.95

## Salads

*Add To Any Salad:* grilled chicken 5.75, grilled or fried shrimp(5) 7.75,  
salmon\* 6.75,

Remove croûtons from any salad to make it gluten free

*Choice of Dressing:* (all dressings are homemade and gluten free) ©  
buttermilk ranch, house caesar, classic bleu cheese, balsamic vinaigrette,  
white balsamic lemon vinaigrette

*Caesar Salad*  
romaine hearts, herb croûtons, our house dressing,  
anchovie parmesan twist 7.95 half 5.95

*Fairyland Mixed Green Salad*  
craisins, radish, candied pecans, pickled golden beets and goat cheese  
crisp, with balsamic vinaigrette 8.95 half 6.95

*Kale & Quinoa Salad with Ahi Tuna* ★  
pan seared ahi tuna, baby kale, quinoa, mango, queso fesco, red  
onions, chickpeas, snow peas, cilantro cucumbers and black beans  
tossed in a light citrus dressing 15.75 half 11.75

# The Lookout Mountain Club

## Small Plates

*Shish Tawook Chicken Kebab (2 Kebabs)\**  
onion, pepper, tomato, tzatziki sauce 12.50

*Shish Kebab of Prime Tenderloin (2 Kebabs)\**  
onion, pepper, tomato, tzatziki sauce 16.95

*Housemade Veggie Burger* ★  
provolone, spiced tomato chutney, guacamole, beet root chips 10.25

*Cottage Beef Pot Pie* ★  
ground beef, potatoes, parsnips, carrots and stout beer 15.00

*Old School Meatballs* ★  
ricotta manicotti, parmigiano reggiano, tomato sauce, micro-lemon basil 15.00

*Mini Crab Cakes*  
aromatic asian flavors, salad leaves, extra virgin olive oil,  
fresh lemon juice 12.95

*Pan Seared Muscovy Duck Breast* ★  
pecan-sage belgium waffles, charred brussel sprouts, maple bourbon gravy,  
savory granola 17.25

## Sides 4.00

*Grilled Asparagus*

*Creamed Corn*

*Pimento Cheese Grits*

*Bacon Balsamic Collard Greens*

*Roasted Root Vegetables*

*Baked Potato*

*Salt and Pepper Mashed Potatoes*

*Roasted Baby Yukon Potatoes*

*Charred Brussel Sprouts*  
garlic and balsamic glaze

\* Consuming raw or under-cooked meats, poultry, seafood,  
shellfish, or eggs may increase your risk of food-bourne illness, especially if  
you have certain medical conditions.

## Entrées

*Bourbon Honey Glazed Salmon\**  
grilled asparagus, roasted baby yukon potatoes 19.95

*Day Boat Fish Selection\**  
preparations change daily, market price

*Wild Maine Lobster Tails, by reservation only* ★  
choice of two sides, drawn butter, market price  
add one tail to any entree for market price

*Classic Fried Shrimp (5)* ★  
choice of side, cocktail and remoulade sauces 17.00

*Shrimp & Cappellacci* ★  
sautéed peppered jumbo shrimp, porcini and truffle stuffed  
cappellacci, topped with mustard cream sauce 16.95

*Panko Crusted Summer Flounder\**  
pimento cheese grits, bacon-balsamic collard greens, tartar sauce  
16.00

*Truffled Macaroni, Three Cheeses and Lobster\**  
cavatappi, parmigiano-reggiano 18.00

*Crispy Springer Mountain Farms Airline Chicken Breast*  
truffle macaroni and cheese, red cabbage slaw, honey hot sauce 18.50

*Braised Beef Short Ribs*  
korean bulgogi marinade, salt and pepper mashed potatoes,  
burgundy microgreens 15.25

*12 Hour Pot Roast* ★  
salt and pepper mashed potatoes, choice of side 19.75

*Filet Mignon Bordelaise\**  
char-grilled black angus prime tenderloin, choice of two side,  
choice of jameson whiskey sauce or sherry bordelaise  
8 oz 44.00, 6 oz 35.00, 4 oz 29.00

*Grilled Flat Iron Steak\**  
choice of two sides, wild mushroom bourbon sauce 19.25

*How would you like your steak cooked?*

Rare: red, cool inside

Med Rare: reddish-pink, slightly warm center

Medium: pink, warm center

Med Well: slight hint of pink center

Well: no pink showing (not recommended)

## Pub Fare

All sandwiches include choice of: french fries, seasoned slaw, battered onion rings, beet root chips, side salad (add 1.00), cup of soup (add 1.75), fruit (add 1.00) or fairyland fries (add 1.50)

### Fairyland Burger\*

your choice of cheese, lettuce, tomato, onion, pickle, and rosemary gorgonzola mayo, on a grilled brioche roll  
gluten-free bun available upon request 10.95

### Fairyland Club Sliders\*

three classic mini burgers, american cheese, dijonnaise, served with fairyland's own truffle fries 11.35

### Fried Chicken Sliders ★

red cabbage slaw, pickle, honey hot sauce 10.75

### Ribeye Dip\*

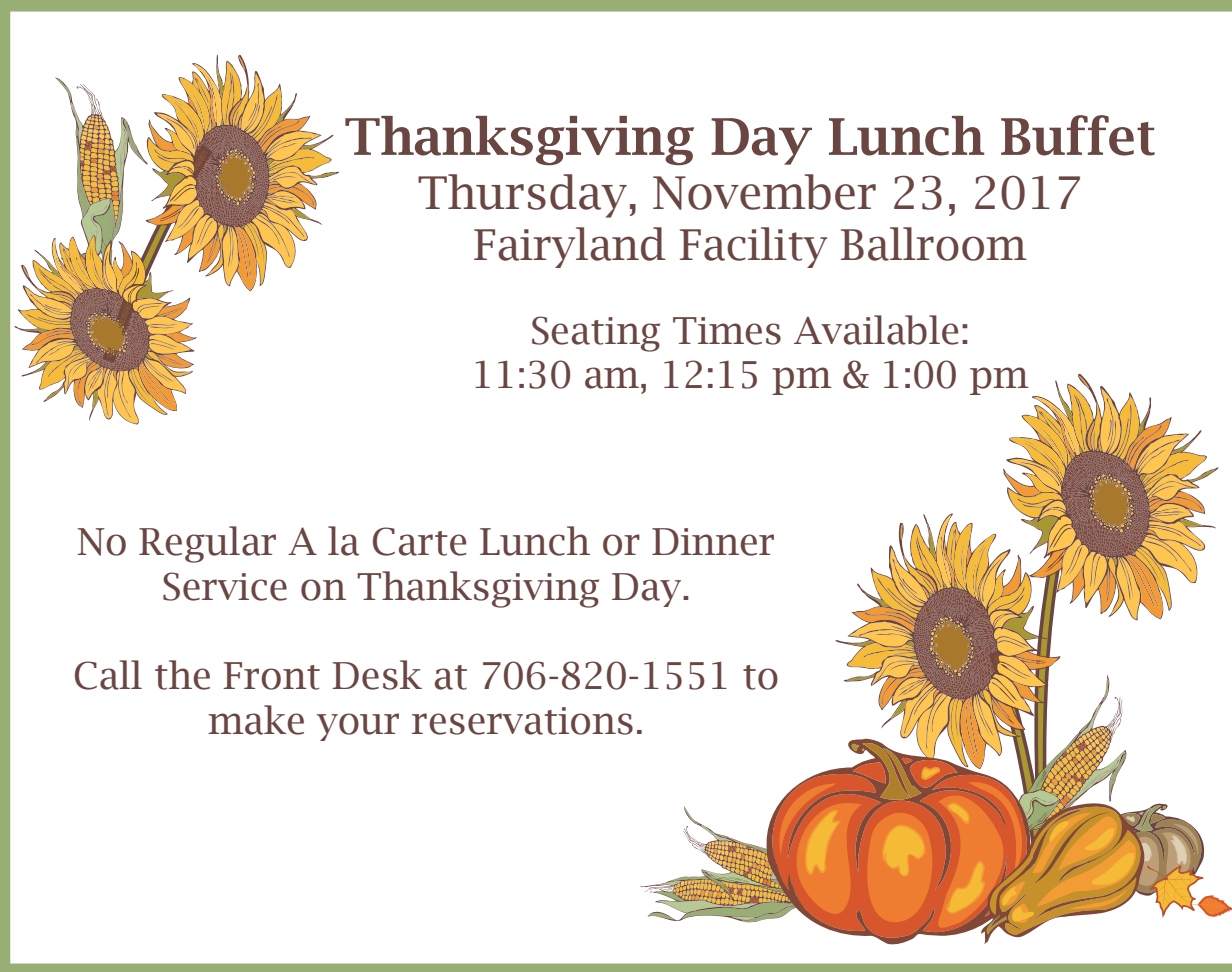
warm slow roasted prime rib of beef topped with grilled onions and provolone cheese on a milano french roll, served with sherry jus 14.95

### Chicken Fajita Quesadilla

chicken breast marinated with citrus and southwestern seasonings, mozzarella, provolone cheese, and pico de gallo, served with sour cream 9.95

### Fish Tacos Ensenada\*

ale battered fried or grilled fish of the day, green cabbage, salsa fresca, mexican crema, sliced avocado, cilantro, mexican street corn 14.00



**Thanksgiving Day Lunch Buffet**  
Thursday, November 23, 2017  
Fairyland Facility Ballroom

Seating Times Available:  
11:30 am, 12:15 pm & 1:00 pm

No Regular A la Carte Lunch or Dinner  
Service on Thanksgiving Day.

Call the Front Desk at 706-820-1551 to  
make your reservations.

## Soft Drinks & N/A Beverages

With Complimentary Refills 2.00

Coke, Diet Coke,  
Dr. Pepper, Sprite,  
Ginger Ale, Soda Water

Shirley Temple 2.00

Lemonade 2.00

Unsweetened and Sweet Tea 2.00

Regular and Decafe Coffee 2.00

Milk and Chocolate Milk 2.00

Perrier 2.00

Llanllyr Source Still Water

.750 ml Btl 4.75

Craft Root Beer Btl 2.25

Izze Sparkling Juice Bev Btl 3.75

Peach

Pomegranate

Hot Tea 2.50

Earl Grey Black

English Breakfast Black

Vanilla Chai

Jasmine Dragon Pearl

Organic Slimming

Oolong

Chun Mee Green

Cinnamon Black

Decaffeinated:

Earl Grey Black

English Breakfast Black

Sencha Green

Darjeeling Black

Courtledge Ceylon Black

Peach Apricot Black

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