

LOOKOUT

BAR AND GRILL

HOUSE WINGS GFA

House-smoked and fried to crispy perfection tossed in choice of wing sauce or dry rub and served with choice of parmesan peppercorn ranch or bleu cheese dressing, or plain with choice of dipping sauce. Additional sauces are .69 each.

8 wings 12.99 • 12 wings 16.99
16 wings 22.99 • 24 wings 32.99

MAKE IT A PLATTER! Add fries or tots and coleslaw 1.99

TOSSING SAUCES AND RUBS

Rubs: Lookout Rub • Jerk Dry Rub • Cajun Dry Rub
Sauces: House BBQ • Sweet Chili • Buffalo • Szechuan • Crack’n sauce

APPETIZERS

SZECHUAN GREEN BEANS

Fresh green beans pan-seared and lightly coated with seasonings and szechuan sauce, served with parmesan peppercorn ranch. 9.99

SMOKED BRISKET WONTONS

Crispy handmade wontons stuffed with house-smoked brisket, cream cheese, and chives, served with BBQ dipping sauce. 9.99

STEAK BITES* GFA

Juicy steak bites topped with bleu cheese crumbles, sautéed onions and mushrooms, served with crispy onion strings, and southwest ranch. 13.99

BUFFALO DIP

Freshly baked shredded chicken blended with cream cheese, ranch, bleu cheese, and buffalo sauce. Served with pita chips for dipping. 10.99

PRETZELS & QUESO

Warm pretzels served with our zesty queso. 8.99

FLATBREADS

BUFFALO FLATBREAD

Shredded chicken blended with cream cheese, ranch, bleu cheese, and buffalo sauce, topped with mozzarella. 13.99

MARGHERITA FLATBREAD

Garlic herb flatbread topped with a hint of virgin olive oil, house marinara, fresh basil, roma tomatoes, and mozzarella cheese. 12.99

SALADS & SOUPS Add fresh avocado to anything for 1.99

WINGS, CRISPY OR GRILLED GFA CHICKEN SALAD

Romaine, iceberg and baby arugula blend topped with diced hard-boiled egg, tomatoes, cheddar cheese and choice of wings, crispy chicken tenders, or grilled chicken tenders. 12.99

TACO SALAD

Shredded lettuce topped with your choice of taco beef or seasoned smoked chicken, black olives, tomatoes, cheddar cheese, jalapenos, and red onions. Served with fire roasted salsa and sour cream in a fresh tortilla bowl. 13.99

DESSERT

CHOCOLATE BROWNIE

Our homemade chocolate brownie topped with cookies & cream ice cream drizzled in chocolate sauce and topped with whipped cream. 6.99

WINTER DRINKS

CAPTAIN CAM’S

Captain Morgan, Dark Rum, Kahlua, Pineapple Juice, Lime Juice 11.00

LORI’S LATTE

Baileys, Kahula, Frangelico, Coffee, topped with whipped cream 11.00

B.C.O. (BOBBY’S CURRANT OLD FASHIONED)

Jameson Black Barrel, Black Currant syrup, Bitters 12.00

MIKE’S EXPRESS

Espresso Martini, Tito’s vodka, Borghetti, espresso and hint of vanilla 12.00

TENDERS

Hand-breaded juicy chicken tenderloins tossed in choice of wing sauce or dry rub and served with choice of parmesan peppercorn ranch or bleu cheese dressing, or plain with choice of dipping sauce. Additional sauces are .69 each. *Also available grilled.* GFA

4 tenders 8.99 • 6 tenders 12.99
8 tenders 16.99

MAKE IT A PLATTER! Add fries or tots and coleslaw 1.99

HOUSE DIPPING SAUCES:

Blueberry BBQ • Sesame Sauce • Alabama BBQ • Thai Peanut • Crack’n Sauce • Teriyaki

In Our Caddy: House BBQ • Carolina BBQ • Scorpion BBQ • Habanero • Tabasco • Bob’s BBQ Seasoning



CHICKEN BITES GFA *NEW!*

Juicy sautéed chicken tender bites topped with grilled onions, mushrooms, and bleu cheese crumbles, served with onion strings and southwest ranch. 12.99

TOTCHOS GFA

Crispy tater tots topped with homemade queso, pulled pork, scallions, and BBQ sauce. 12.99
Substitute steak 3.59

GHOST PEPPER CHEESE CURDS

A little hotter than most like! Lighty breaded ghost pepper cheese curds served with pineapple chutney dipping sauce. 8.99

CRACK’N SHRIMP *NEW!*

Fresh shrimp sautéed in crack’n sauce on a bed of spring mix and topped with bleu cheese crumbles and scallions. 12.99

CHEESE CURDS

Served with marinara. 8.99

NACHOS EN EL LADO

Fresh tortilla chips smothered with zesty queso, cheddar cheese, and seasoned ground beef. Served with all toppings on the side. 12.59
Substitute chicken 1.99

BEER BATTERED ONION RINGS 8.99

Add seasoned sour cream for 1.00

BASKET OF HOUSE FRIES 4.99 OR TATOR TOTS 5.99

Add seasoned sour cream for 1.00

TORTILLA CHIPS & FIRE ROASTED SALSA 5.99

Add queso for 1.00

TORTILLA CHIPS & QUESO 6.99



LOOKOUT SUPREME

Garlic herb flatbread topped with mozzarella cheese, pepperoni, sausage, house marinara, red onion, and green olives. 12.99

TACO FLATBREAD *NEW!*

Garlic herb flatbread with our housemade taco sauce, topped with cheddar cheese, onions, ground beef, lettuce, and tomatoes. 13.99
Substitute chicken for 1.00

COBB SALAD

Lettuce blend, ham, turkey, bacon, diced hard-boiled egg, tomatoes, avocado, cucumber, bleu cheese crumbles, and shredded cheddar. 14.99

CHICKEN WILD RICE SOUP

Served with homemade cornbread.
Bowl 6.99 • Cup 4.99

SOUP OF THE DAY

Served with homemade cornbread.
Bowl 6.99 • Cup 4.99

CINNAMON STREUSEL CAKE *NEW!*

Rich and buttery cake with a moist texture and a cinnamon swirl in the middle. Served warm with a unique crumble topping and drizzled with a vanilla glaze. 6.99

GFA Gluten Friendly on request • GF buns available for 1.95 extra

BBQ

BBQ RIBS GFA

The House Specialty! Hickory-smoked st. louis style dry rub ribs, served with baked beans, house battered fries, coleslaw, and cornbread. Half rack 19.99 • Full rack 28.99

BUFFALO MAC AND CHEESE NEW!

House mac and cheese topped with hand-breaded chicken tenders tossed in buffalo sauce, bleu cheese crumbles, and green onions. Served with cornbread. 13.99

LOOKOUT MAC AND CHEESE

Creamy mac and cheese sautéed with our 4-cheese sauce and a hint of spice, topped with green onion, served with cornbread and baked beans. 12.99
Top it off with pulled pork and house BBQ or blackened grilled chicken 2.59



CROWN RACK OF RIBS FOR TWO NEW!

A full rack of our house smoked ribs, stuffed with house mac and cheese, topped with pulled pork and drizzled BBQ. Served with 2 pieces of cornbread. 29.99

RIB COMBO PLATTER

Four bones of hickory-smoked st. louis style dry rub ribs with choice of 2-piece broasted chicken or pulled pork, served with baked beans, house battered fries, coleslaw, and cornbread. 17.99

NAKED PORKY PIG

Slow-smoked pulled pork piled high on a brioche bun waiting to be topped with your favorite BBQ sauce. Served with house battered fries and baked beans. 11.59

ALABAMA PORK SANDWICH

Smoked pulled pork topped with onion strings, coleslaw, and alabama white BBQ sauce. Served with house battered fries. 12.59

BROASTER

BROASTED CHICKEN

Served with coleslaw, cornbread, butter, and your side choice of house battered fries, tater tots, mac and cheese, or mashed potatoes.

2 piece 13.99
3 piece 14.99
4 piece 15.99

Substitute all white meat 1.59



SIGNATURE BURGERS

Burgers served on a brioche bun with kettle chips. | Gluten-friendly bun available on request 1.95 GFA
Substitute grilled chicken breast 1.99 or Impossible™ Burger on any burger 2.99
Add fresh avocado for 1.99

1958 BURGER*

The Classic! 1/3 lb burger topped with lettuce, tomato, onions, and mayo. 10.99

PATTY MELT*

1/2 lb burger, american cheese, and fried onions on grilled marble rye. 13.99

GHOST BURGER NEW!

1/2 lb burger topped with pepper jack cheese, smoked bacon, ghost pepper cheese curds, and pineapple chutney sauce. 14.59

BACON CHEDDAR BURGER*

1/2 lb burger topped with crispy bacon and cheddar cheese. 13.99
Add onion strings and BBQ sauce for .99

SHROOM SWISS BURGER*

1/2 lb burger smothered in fresh sautéed mushrooms and melted swiss cheese. 13.59

MAPLE GROVE CRIMSON BURGER*

A little bit of everything! 1/2 lb burger topped with cheddar cheese, swiss cheese, bacon, lettuce, tomato, onions, mushrooms, and mayo. 14.99
Make it beast style: add 1/2 lb burger, southwest sauce, onion strings, and pulled pork. 3.99

LAND TO SEA

CANADIAN WALLEYE GFA

Crispy fried or baked 10 oz filet served with choice of side and soup or garden salad. 2 Piece 26.99 • 1 Piece 18.99

FISH & CHIPS

Four beer-battered cod fillets served with house battered fries, coleslaw, lemon wedges, and tartar sauce. 14.99

SHRIMP SCAMPI

Succulent shrimp seasoned with garlic or lemon pepper and served with your choice of side and soup or garden salad. 20 Shrimp 22.99 • 10 Shrimp 18.99

HARDY BOWLS NEW!

CRISPY CHICKEN

Crispy chicken, mashed potatoes, and fire roasted corn with homemade chicken gravy and topped with cheddar cheese. Served with cornbread and butter. 13.99

MEAT LOAF

Homemade meat loaf, mashed potatoes, and fire-roasted corn topped blueberry BBQ. Served with cornbread and butter. 13.99



MEAT LOAF MELT NEW!

Grilled sourdough stuffed with meat loaf, provolone cheese, grilled mushrooms, and onions. 13.99

PRIME RIB SANDWICH HOUSE FAV!

Shaved prime rib, provolone cheese, onion strings, served with french fries and au jus. 15.99



SANDWICHES & WRAPS

CLASSIC CLUB WRAP

Fresh smoked bacon, ham, turkey, lettuce, tomatoes, cheddar cheese, and mayo. 12.99

MEMPHIS EGG ROLL

Our food truck creation! Smoked pulled pork, coleslaw, cheddar cheese, and BBQ sauce in a warm, crispy tortilla. 12.99

WALLEYE SANDWICH

Panko breadcrumb-crusted canadian walleye filet served on ciabatta bread with tartar sauce. 17.99

BUFFALO CHICKEN WRAP

Hand-breaded chicken tenders, cheddar cheese, and romaine lettuce tossed with our house buffalo sauce and wrapped in a fresh tortilla, served with parmesan peppercorn ranch or bleu cheese dressing. 12.99
Substitute grilled shrimp or grilled chicken. 1.99

CRACK'N CHICKEN MELT NEW!

Breaded chicken tenders, provolone cheese, crack'n sauce, and pickles on grilled sourdough. 13.99

POWER BOWLS

SESAME CHICKEN

Grilled chicken tenders, ancient grains, brown rice, black beans, kale crunch and baby arugula blend topped with our house-sesame dressing. 12.99

BLACKENED CAJUN STEAK*

Blackened cajun steak bites, ancient grains, brown rice, black beans, kale crunch and baby arugula blend, topped with bleu cheese crumbles and drizzled with southwest ranch. 15.99

CITRUS SHRIMP

Sautéed shrimp, ancient grains, brown rice, black beans, kale crunch and baby arugula blend, topped with our house dressing. 14.99

ASIAN VEGGIE

Sautéed red peppers, zucchini, squash, carrots, snap peas, ancient grains, brown rice, black beans, kale crunch and baby arugula blend, served with a side of teriyaki sauce. 11.99
Add chicken 2.99 or shrimp 3.99

Ask about our CATERING and BANQUETS

*These items may be served raw or undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness.

GFA Gluten Friendly on request
GF buns available for 1.95 extra

