

THE CARTER ROOM

LOOKOUT MOUNTAIN CLUB

SMALL PLATES

FRENCH ONION SOUP GRATINEE 10
House Croutons, Torched Provolone & Swiss Cheeses, Crispy Onions

PROSCIUTTO WRAPPED MOZZARELLA GF 15
Plancha Seared, Balsamic Syrup, Baby Heirloom Tomatoes, Fresh Basil

FIRECRACKER SHRIMP 19
Buttermilk Fried Shrimp, House "Boom Boom" Sauce, Sliced Jalapenos

THAI RED CURRY MUSSELS GF 15
Blue Mussels Simmered in Red Curry Paste, Coconut Milk, White Wine, Fish Sauce, Cilantro, & Lemongrass With Grilled Rustic Bread

TRUFFLE FRIES GF 9
Shoestring Fries, Truffle Oil, Truffle Salt, Romano

JUMBO SHRIMP COCKTAIL GF 20
Six Poached Shrimp on Ice With Lemon and Cocktail Sauce

MARKET OYSTERS GF MKT
Daily Selection, Mignonette, Horseradish, Tabasco

SALADS

Salad Toppers: Diced Seared Chicken...7

Seared Scottish Salmon...10 Flat Iron Steak...13

GRILLED MEDITERRANEAN GF 15
Grilled Romaine Heart, Creamy Hummus, Roasted Tomatoes, Chickpeas, Kalamata Olives, Artichokes, Balsamic Dressing

TROPICAL GF 15
Mixed Greens, Romaine, Strawberries, Raspberries, Pineapple, Cucumbers, Mango-Ginger Cheese, Toasted Coconut, Creamy Coconut Dressing

CLASSIC CAESAR 12
Romaine, Parmesan Cheese, Croutons, and Club-Made Caesar Dressing

ACCOUTREMENTS

BUTTERMILK WHIPPED POTATOES

STEAMED JASMINE RICE

HAND-CUT KENNEBEC FRIES

BAKED IDAHO POTATO

GRILLED ASPARAGUS

ROASTED BABY CARROTS

GARLIC & SHALLOT SAUTÉED SPINACH

STEAMED BROCCOLI FLORETS

LIGHTER FARE

BLACKENED GROUPER TACOS GF 19
Corn Tortillas, Blackened Gulf Grouper, Pico de Gallo, Avocado, Lime Crema, Queso Fresco, Cilantro Leaves

THE CHICKEN SANDWICH 15
Butter Toasted Bakery Bun, Fried Buttermilk Marinated Chicken Breast, Bread & Butter Pickles, House "Boom Boom" Sauce

CHICKEN QUESADILLA 14
Flour Tortilla, Pepperjack Cheese, Chopped Grilled Chicken, Pico de Gallo, Sour Cream, Shredded Lettuce

OUR BURGER 15
Butter Toasted Bakery Bun, White Cheddar Cheese, Brown Sugar Candied Bacon, Butter Lettuce, Heirloom Tomato, Bread and Butter Pickles, House Burger Sauce

MKT

SPECIALTIES

FILET MIGNON OF BEEF GF 53
Seven Ounces, Red Wine Demi-Glace or Bearnaise Sauce, Choice of Two Accoutrements

BOURBON-BRINED BONE-IN DUROC PORK CHOP GF 34
Twelve Ounces, Georgia Peach Glaze, Choice of Two Accoutrements

GREEK STYLE LAMB CHOPS GF 44
Greek Marinated Ovation New Zealand Lamb, Spinach, Tomatoes, Artichokes, Garlic, Shallots, Feta Cheese, Whipped Potatoes

KOREAN SPARERIBS 27
Twice-Cooked Baby Back Ribs, Korean BBQ Sauce, Pineapple, Scallions, Jasmine Rice

SEARED SEA SCALLOPS GF 39
Farm Leeks, Roasted Local Gowin Valley Farms Mushrooms, Granny Smith Apples, Luxardo Cherries, White Wine, Butter, Parmesan Risotto

HONEY-MISO CHILEAN SEA BASS GF 40
Coconut-Infused Black Forbidden Rice, Sesame Sautéed Julienne Vegetables

MARKET FISH PREPARED YOUR WAY

MKT

Seared, Blackened, or Cedar Planked
Includes Two Accoutrements

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


WEEKLY INSPIRATION

BRUSCHETTA Grilled Rustic Bread, Boursin Cheese, Balsamic Glazed Tomatoes, Onions, and Capers	10	SCALLOPS AND PORK BELLY 	35
CILANTRO-LIME SHRIMP SALAD 	18	RUSTIC SAUSAGE PIZZA	17
BREADED PORK SCHNITZEL	17	SUNDAY FRIED CHICKEN DINNER	19
		Mashed Potatoes, Corn, Buttermilk Biscuit	

DESSERTS

NEW YORK STYLE VANILLA CHEESECAKE	10
Amaretto Macerated Berries, Whipped Cream	
"COFFEE AND DONUTS"	12
Two Warm Fresh Cinnamon Sugar Donuts, Coffee Ice Cream, Whipped Cream, Shaved Chocolate	
FLOURLESS CHOCOLATE CAKE	10
Fresh Raspberries, Chocolate Sauce, Powdered Sugar Dust	
WARM CHOCOLATE CHIP COOKIES	8
Two Large Club Baked Cookies	
BANANA PUDDING MASON JAR	8
Vanilla Wafers, Vanilla Pudding, Fresh Bananas, Whipped Fresh Cream	
KEY LIME PIE	8
Graham Cracker Crust, Whipped Fresh Cream, Candied Lime Garnish	
PEANUT BUTTER PIE	9
Oreo Cookie Crust, Peanut Butter-Cream Cheese Filling, Whipped Cream, Reese's Pieces Garnish	

PIZZA

TRADITIONAL MARGHERITA	14
San Marzano Tomato Sauce, Grande Fresh Mozzarella, Basil, Extra Virgin Olive Oil	
SPICY TOSCANO SALUMI	16
San Marzano Tomato Sauce, Grande Fresh Mozzarella, Olli Artisan Salumi, Red Pepper Flakes, Romano, Arugula, Lemon, Olive Oil	
ARTISAN PEPPERONI	10
San Marzano Tomato Sauce, Grande Whole Milk Mozzarella, Artisan Pepperoni	
LMC SUPREME 	17
San Marzano Tomato Sauce, Grande Whole Milk Mozzarella, Olli Artisan Salumi, Artisan Pepperoni, Green Peppers, Onions, Mushrooms	
FIG AND PARMA HAM	17
Grande Fresh Mozzarella, Dried Figs, Parma Ham, Arugula, Olive Oil, Romano (Sauceless)	
FORAGER	8
San Marzano Tomato Sauce, Grande Fresh Mozzarella, Roasted Local Gowin Valley Farms Mushrooms, Spinach, Roasted Garlic Cloves, Romano	
BUILD YOUR OWN	13
San Marzano Tomato Sauce and Grande Whole Milk Mozzarella	
ADDITIONAL TOPPINGS	+1
Artisan Pepperoni, Olli Artisan Salami Italian Sausage, Ham, Bacon, Parma Ham, Spinach, Fresh Jalapeno Peppers, Roasted Gowin Valley Farms Mushrooms, Spinach, Onions, Green Bell Peppers	

