

The Lookout | Kitchen + Bar

FRESH INGREDIENTS, GREAT FOOD AND BEAUTIFUL VIEWS

ALL BURGERS ARE HAND GROUND AND HAND MADE, ALL STEAKS & PROTEINS CUT IN HOUSE

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CHEF KELLY'S HOMESTYLE MENU

APPETIZERS

P.E.I MUSSELS

Garlic, peppers, onions, pesto, white wine and served with a garlic baguette. Choice of steamed, creamed or Thai. 16

PORK DUMPLINGS (8)

Pan seared pork dumplings with a soy ginger glaze. 12

PORK SLIDERS (2)

In-house roasted pulled pork sliders with coleslaw on Cobs gourmet buns. 12
ADD EXTRA SLIDER 4 EA

CHICKEN WINGS

One pound of crispy wingettes; choice of hot, sweet & spicy hoisin, jalapeno green sauce, salt & pepper, honey garlic or inferno butter. 14

GF GRANDE NACHOS

Hand cut chips, cheese trio, onions, peppers & jalapenos. FULL ORDER 20 HALF ORDER 15
ADD PULLED PORK, CAJUN CHICKEN OR GUACAMOLE 5 EA.

GF EDAMAME BEANS

Pan-fried with togarashi seasoning. 12

GF CRISPY CALAMARI

Bell peppers, onions, lemon pepper and tzatziki made in house. 14

SEAFOOD CHOWDER

Shrimp, mussels, clams, haddock, potatoes, cream and garlic bread. SM 9 LG 15

SOUP DU JOUR

Ask for Chef Kelly's famous fresh made soup of the day. CUP 5 BOWL 8

SALAD

GF TEA SMOKED SALMON SALAD

Goat cheese crumble, mixed greens, Broxburn tomatoes, and cucumber with zesty lemon dijon dressing. 14

GF ARTISAN SALAD

Broxburn tomatoes, cucumbers, and peppers with balsamic vinaigrette. SM 7 LG 10

GF SPINACH SALAD

Spinach, pecans, and seasonal fresh fruit with raspberry vinaigrette. SM 9 LG 11

GF ASIAGO CAESAR

Romaine, asiago dressing, garlic croutons and parmesan. SM 7 LG 11

ADD TO ANY SALAD; GRILLED CHICKEN, CAJUN SHRIMP OR PULLED PORK FOR AN EXTRA 5

KIDS MENU

CHICKEN FINGERS & FRIES

Golden crispy chicken strips, hand cut fries and plum sauce. 9

GRILLED CHEESE

served with fries or vegetables. 9

BURGER & FRIES

Kids size burger served with hand cut fries. 10

KIDS PASTA

Cheese tortellini with butter or tomato sauce. 9

KIDS SUNDAE

Vanilla bean ice cream served with chocolate brownie and sprinkles. 6

Please notify your server of any allergies | Tables of 8 or more are subject to 18% gratuity | \$3 charge for guests to split a plate | Add 50 cents for extra sauces.

FLATBREADS

BUFFALO CHICKEN

Grilled chicken, hot sauce, peppers, onions and mozzarella. 18

SPICY ITALIAN

Bacon, sausage, ham, black olives and mozzarella. 17

CAPRESE

Baby tomatoes, garlic, basil, baby mozzarella with a balsamic reduction. 14

CORDON BLEU

Ham, mushrooms and melted swiss cheese. 15

GLUTEN FREE FLATBREAD AVAILABLE FOR AN EXTRA 3

BETWEEN THE BREAD

Served with hand cut fries, soup, caesar or tossed salad. Add sweet potato fries 3.

THE LOOKOUT LIGHT LUNCH

Today's soup du jour with a half sandwich of your choice; turkey or black forest ham, red onions, tomato and hand sliced Cobs bread. (NO CHOICE OF SIDE) 10 | FULL SANDWICH EXTRA 4

ALBERTA BEEF DIP

Shaved Alberta beef, au jus, caramelized onions all on Cobs bakery bun. 15

THE REUBEN

Montreal smoked meat, Swiss cheese, sauerkraut and Russian dressing on grilled marble rye. 15

THE CLASSIC

7oz juicy hand made patty, lettuce, onion, tomato and pesto mayo. 14

MEXI BURGER

Grilled chicken, jalapeno jack gouda, guacamole, lettuce and tomato. 16

GF GARDEN BURGER

6oz vegetarian patty, sauteed peppers & onions, lettuce and tomato (Gluten free, vegan, soy free and nut free!). 16

PEPPERCORN STEAK SANDWICH

Juicy 7oz Alberta striploin, Lynx special cracked peppercorn sauce, mini baguette. 18

SMOKED TURKEY CLUB

Double smoked bacon, roast turkey breast, swiss cheese, Broxburn tomato, lettuce and cilantro aioli. 15

CHICKEN CAESAR WRAP

Creamy caesar dressing, arugula mix with your choice of crispy or cajun chicken. 12

ADD TO ANY BURGER SAUTEED ONIONS OR MUSHROOMS, FRIED EGG, CHEDDAR CHEESE, SWISS CHEESE 1 EA | ADD BACON 1.5 | ADD AN EXTRA PATTY 4

CLASSICS

EAST COAST FISH & CHIPS

Haddock fillet, coleslaw, tartar sauce and fries. 16
EXTRA PIECE 5

PASTA DU JOUR

Please ask your server for our Chefs Italian inspired special dish.
PRICE VARIES

CRISPY CHICKEN FINGERS

Golden crispy chicken fingers, plum sauce and hand cut fries 15

CABO STREET TACOS (3)

Grilled Mahi Mahi, coleslaw made in-house, pico de gallo and guacamole. 17

NEW YORK STRIPLOIN

10oz of mouthwatering meat with in-house seasoning, roasted potatoes and chef's seasonal vegetables. 29

CITRUS DILL SALMON

6oz pan seared Atlantic salmon, citrus beurre blanc, basmati rice and chef's seasonal vegetables. 24

TIKKA MASALA

Marinated chicken, rich cream sauce and naan bread. This special dish leaves you craving one more bite. 19

SOUTH PACIFIC STUFFED CHICKEN

Stuffed with scallops and shrimp, white wine jus, herb rice and chef's seasonal vegetables. 27

DESSERT

CHOCOLATE LAVA CAKE

With raspberry coulis . 11

DOUGHNUT HOLES (5)

Cinnamon tossed doughnuts with amaretto milk chocolate sauce and fresh berries. 12

TRIPLE BERRY CRUMBLE

Warm granola based crumble with vanilla bean ice cream. 9

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