

SHAREABLES

Burrata + Bread \$26

Creamy burrata cheese served with sweet, oven-roasted tomatoes & fresh basil, drizzled with balsamic glaze and extra virgin olive oil

Focaccia + Oil & Vinegar \$12

Warm focaccia bread served with olive oil and herb parmesan balsamic vinegar

Spinach Artichoke Dip \$18

Warm spinach and artichoke dip. Served with toasted ciabatta

Pressed Sushi \$18

Pressed sushi layered with sushi rice, marinated tuna, cucumber, avocado, and mango with wasabi and spicy mayo (8)

Lemon Butter Scallops \$32

7 oz of Hokkaido Scallops pan seared in a lemon garlic butter & white wine reduction. Served with warm focaccia to soak up all that goodness (5)

Pork Belly Bao Bun \$18

Succulent pork belly, slow-braised to perfection, nestled in soft, warm bao buns. Topped with coleslaw, cucumber, green onion, and a drizzle of house made sauce for a delightful balance of savory and sweet in every bite (3)

Potstickers \$16

Pan-seared & crispy - choose between savory pork or a medley of fresh vegetables, wrapped in delicate dumpling dough. Served with a soy dipping sauce

Roasted Brussel Sprouts \$15

GF

Oven roasted brussel sprouts, toasted shaved almonds, truffle thyme honey and parmesan

Parmesan Truffle Fries \$16

GF

Crispy fries tossed in truffle oil, salt, pepper and shaved parmesan. Served with garlic aioli

Hot Honey Popcorn Chicken \$19

Crispy breaded chicken bites finished with a sweet and spicy honey butter sauce with crisp garlic and chili flakes. Served with garlic ranch aioli

Calamari \$23

Tender calamari, perfectly seasoned with lemon and pepper then lightly fried to a golden crispness. Served with a spicy garlic aioli

Wings \$20

GF

BBQ | Hot | Chipotle | Salt & Pepper | Honey Garlic

Nachos \$25

GF

Tortilla chips layered with melted cheese. Topped with pickled jalapeno, pico and black olives. Served with sour cream & salsa *Add: Ground Beef \$5 | Chicken \$6 | Guacamole \$3*

SOUP + SALAD

Feature Soup \$9.50

Served with warm focaccia bread

Potato Leek Soup \$9.50

Served with warm focaccia bread

Autum Harvest Salad \$21

Mixed greens & arugula topped with diced apples, crispy prosciutto, avocado, toasted walnuts, pumpkin seeds & crumbled feta tossed in a honey dijon vinaigrette

Salmon Slaw Salad \$26

6 oz of pan-seared Coho Salmon on a bed of mixed greens, topped with shredded cabbage, cherry tomatoes, cucumber, avocado & honey roasted almonds, tossed in a creamy vinaigrette dressing

HANDHELDS

Beef Dip \$24

Sliced roast prime rib piled high on a toasted baguette, with sauteed onions, mushrooms, melted mozzarella and creamy horseradish aioli. Served with a rich, savory au jus for dipping & choice of side

California Chicken Burger \$22

Grilled chicken breast topped with fresh avocado, crispy bacon, cheddar, lettuce, tomato, and buffalo sauce on a toasted brioche bun

Classic Lynx Burger + Cheese \$20

Made in house 7oz AAA beef patty, and cheddar, served with lettuce, onion and tomato on a brioche bun. Sub Gluten Free Bun \$2

Add: Bacon \$3 | Sauteed Mushrooms \$3 | Onion Ring \$2

Mushroom Mozza Burger \$21

Made in house 7oz AAA beef patty, caramelized onions, sautéed mushrooms, mozzarella cheese, and garlic aioli on a toasted brioche bun

Chipotle Burrito \$22

A warm flour tortilla filled with tender grilled chicken or beef, spicy chipotle sauce, black beans, corn & avocado with fresh salsa, and melted cheese

Grilled Italian Focaccia Sandwich \$18

Layers of savory salami, prosciutto, genoa & creamy brie inside grilled focaccia with garlic aioli, mustard, sliced tomato & arugula. Served with choice of side.

Tacos \$18

Two flour tortillas with crispy fish or pulled pork served open faced with melted cheese, pico, green onions, crunchy slaw and spicy mayo drizzle **Add Taco \$4**

Handhelds served with choice of house salad or fries

**Upgrade to: Yam Fries \$2 | Truffle Fries \$2 | Soup \$2
Kale Caesar Salad \$3 | Onion Rings \$3**

Kale Caesar Salad \$17

Kale, prosciutto, seasoned panko breadcrumbs, parmesan, and tossed in a light caesar vinaigrette

Lynx House Salad \$16

Tomato, cucumber, red onion and crumbled feta over mixed greens, tossed in a homemade balsamic vinaigrette

*Add to any salad: Chicken \$7 | Prawns \$7 | Salmon \$6 | Steak \$8
Tofu \$5 | Warm Focaccia \$3*

The Lookout

Menu

NOODS + RICE

Ginger Beef \$24

A Lookout favourite is back and better than ever. Tender strips of beef in a rich sweet chili soy sauce with sauteed onions, red peppers & carrots, served on a bed of fluffy rice

Tuna Poke Bowl \$24

Fresh, sushi-grade tuna marinated in a spicy ginger sesame soy sauce. Nestled on a bed of rice, garnished with crisp cucumber, avocado slices, green onions, pea shoots, and a sprinkle of crunchy bread crumbs with a spicy mayo drizzle.

Make it vegetarian and sub for crispy tofu.

Butter Chicken \$22

Creamy spice infused tomato curry with chicken. Served with rice and warm naan

Poutine \$14

Crispy french fries topped with fresh cheese curds and rich gravy **Add: Pulled Pork \$6**

Shanghai Noodles \$21

Stir-fried with a medley of fresh vegetables, coated in our homemade ginger chilli sauce with your choice of shrimp, beef, chicken or tofu

Lobster Linguine \$25

A rich and creamy curried rosé sauce with succulent lobster meat, cherry tomatoes, sauteed onions & arugula. Finished with crispy breadcrumbs & parmesan. Served with warm focaccia

Classic Bolognese \$23

Linguine noodles coated in homemade slow-cooked Italian Beef Bolognese sauce, finished with fresh parmesan and topped with pea shoots & served with warm focaccia

Spicy Pesto alla Vodka \$21

A rich blend of basil pesto, and zesty marinara, with a splash of vodka, spiced up with a hint of chilli. Tossed with cherry tomatoes and spinach. Topped with fresh parmesan & served with warm focaccia

Linguine Alfredo \$18

Linguine pasta tossed in a rich and velvety alfredo sauce, made with parmesan cheese, butter, and a touch of garlic. Served with warm focaccia

Add: Chicken \$7 | Prawns \$7 | Salmon \$6 | Steak \$8 Tofu \$5

MAINS

Salmon En Papillote \$30

6oz. Atlantic salmon poached in a parchment bag with thyme, red onion and lemon. Served with baby potatoes, honey-glazed carrots & roasted brussel sprouts.

Fish + Chips \$25

Golden crispy battered fish served with french fries, tartar sauce, coleslaw and a wedge of lemon.

2 Piece Fish + \$8

Chicken Fingers + Fries \$19

Juicy and tender chicken fingers breaded to perfection and served with a side of crispy golden fries

Steak Frites \$32

AAA New York striploin cooked to your liking. Served with crispy fries and horseradish aioli

9oz. NY Striploin \$34

AAA New York striploin cooked to your liking. Served with crispy smashed potato, honey-glazed carrots & roasted brussel sprouts.

Fillet Mignon \$48

8 oz Beef tenderloin cooked to your liking. Served with crispy smashed potato, honey-glazed carrots & roasted brussel sprouts.

Add on: Sauteed Mushrooms \$5 | Garlic Prawns \$7 | House Salad \$3 Kale Caesar \$4 | Warm Focaccia \$3 | Peppercorn Sauce \$3

PIZZAS

\$25

Prosciutto Caprese

Basil pesto base, topped with oven-roasted cherry tomatoes, crispy smoked prosciutto and bubbling bocconcini cheese. Finished with fresh arugula and a balsamic glaze

\$24

Fig + Apple

Fig jam base, crisp green apple slices, cherry tomatoes, mozzarella & creamy brie. Topped with fresh arugula and aioli drizzle

\$24

Chicken Bianco

Garlic sauce base, bocconcini cheese, grilled chicken, mozzarella Topped with a honey drizzle and parmesan cheese.

\$25

Super Hawaiian

Tomato base topped with bacon, ham, pineapple and banana peppers

\$24

Buffalo Chicken

Aioli base, grilled chicken breast tossed in a spicy buffalo sauce, red onion and mozzarella cheese

\$23

Pepperoni

Homemade crust, topped with generous slices of savory pepperoni, cheese and perfectly seasoned with a blend of herbs and spices

\$20

Cheese

Homemade crust, tomato sauce, generously sprinkled with shredded mozzarella cheese

\$28

Meatlover

Tomato base topped with pepperoni, salami, bacon and sausage

GF

Gluten Free option available + \$2