

Classic Selections

Includes your choice of one entrée, one steamed vegetable, one starch selection, and our classic garden or Caesar salad with dinner rolls and butter. For choices see side selections. Add a second entrée selection for \$2 per person. Real silverware and paper napkins included. Ask about china plate options. Lunch pricing available weekdays until 4:00 pm.

Lunch/Dinner

Entrée Selection #1 \$9/\$14

Roast Turkey

A combination of dark and white meat baked to perfection.

Baked Ham

Tender sliced ham baked in pineapple juice with a brown sugar glaze.

Broasted Chicken

Our award winning broasted chicken.

Wild Rice Meatloaf

Ground beef, pork, italian sausage and bacon blended with Minnesota grown wild rice smothered with a blueberry glaze.

Swiss Steak

Hand-patted ground sirloin, sautéed and served in a brown gravy sauce with onions and mushrooms.

Baked Pork Roast

Pork baked in a blend of perfectly balanced juices.

Grilled Chicken Breast

Skinless chicken breast grilled with a choice of lemon pepper or garlic seasoning.

Smoked Chicken

1/8th cut chicken with a hint of hickory smoke with our house rub.

Entrée Selection #2 \$10/\$16

House Tender Roast Beef in Au Jus Sauce

Our famous "never need a knife" roast beef.

Chicken Kiev

A lightly breaded chicken breast filled with butter and herbs.

Baked to perfection.

Champagne Chicken Breasts

Chicken breast smothered in a creamy mushroom champagne sauce.

Famous Lookout BBQ Ribs

Hickory smoked, St. Louis style, dry-rubbed ribs.

Baked Cod

Cod filet seasoned to perfection and baked in a butter sauce.

Pork Loin

A marinated always tender pork loin is sure to hit the spot.

Chicken Artichoke & Spinach

Chicken breast, artichokes and spinach baked together and topped with a pepper jack and shredded cheddar cheese.

Entrée Selection #3 \$14/\$20

Prime Rib*

Our choice prime rib, seasoned with our famous garlic pepper. Prepared "medium rare."

Canadian Walleye

Canadian walleye fillet oven baked in a light butter sauce.

Salmon Filet

Oven baked salmon, topped with a homemade white wine sauce.

Beef Tenderloin*

Rolled in our own garlic seasoning, oven roasted to perfection and carved on site by one of our chefs.

***Carver Required – \$95**

Desserts

Add desserts for an additional \$1.50 each (cookies, brownies, lemon bars, Rice Krispie bars or assorted cheesecake bites).

Beverages

Add beverages for an additional \$2 each (Coke, Diet Coke, Sprite, bottled water).



All prices are per person, subject to a sales tax, 20% service charge and are subject to change. Sit-down dinners are available at \$3 extra per person. 763.424.4365 ext 4 • LookoutCatering.com