OVERLOOK

STARTERS

Meant to share

POTATO CRISPS

Chipotle sour cream and chives, 7

SPINACH ARTICHOKE DIP

White corn chips, 9

PRETZEL

Hungarian pretzel, beer mustard and queso dip, 8

CHILI

House chili con queso, fresh tortilla chips, 8

WINGS & TENDERS

Tossed in mild, hot sauce, BBQ, or lemon pepper, sweet chili

Served with chilled celery and choice of a side 10 wings, 12

Hand breaded chicken tenders, side of French fries, 10

SUNSET SALADS

Grilled/fried chicken, 7 | Grilled shrimp/grilled salmon, 9

ARTISAN SALAD

Lollo Rosso lettuce, pickled onion, barrel aged feta, shaved strawberry, champagne vinaigrette Small, 9 | Full, 13

OVERLOOK SALAD

Baby iceberg, radish, tomatoes, croutons, smoked bacon, aged Cheddar, cucumber vinaigrette Small, 9 | Full, 12

HAND HELD

Served with a choice of side

OVERLOOK BURGER

8oz short rib and brisket blend patty, white Cheddar, smoked bacon, LTO, house baked roll, Overlook sauce, 16

LOBSTER ROLL

Classic lobster salad, shaved radish salad, toasted brioche bun, 17

CHICKEN GYRO

Grilled chicken, Tzatziki sauce, Feta, tomato cucumber salad, 13

SALMON PO' BOY

Blackened salmon, creole mayo, lettuce, tomato, onion, French roll, 14

MAINS

CRAB CAKE

Two house-made crab cakes, basil oil, and balsamic reduction 16

CATFISH FILET

Blackened or fried, shrimp etoufeé, saffron rice, 17

TROUT

Broiled Rainbow trout, pan vegetables, lemon vinaigrette, 18

SIRLOIN

Herbed marinated, sweet potato mousseline, farm vegetables, 20

CRISPY CHICKEN

Crispy skinned half chicken, parmesan tomato polenta cake, sweet chili Brussels, 17

ON THE SIDE

Griddled Mac | Sweet Chili Brussels

French Fries | Sweet Potato Fries | Beer Battered Onions

Local Farm Vegetables | Saffron Rice | Side Salad

Ala carte sides, 5 each

LAKE BURTON PIZZA PIES

All pizza pies are handmade using the freshest ingredients available

All pizzas are 8 slices and 12" Choose three toppings, 17 Additional toppings, 1.50 each

Toppings:

Black Olives | Baby Tomatoes Mushrooms | Bell Peppers | Onions Bacon | Pepperoni | Arugula Italian Sausage | Mozzarella

Base Sauces:

House Marinara, house BBQ, or house white sauce

SPIRITS SELECTION

Vodka

Grey Goose | Ketel One | Chopin Stolichnaya | Titos

Gin

Aviation | Beefeaters | Bols Genever Bombay Sapphire Boomsma Oude Genever Hendricks | Tanqueray | Tanqueray 10 Deaths Door

Rum

Bacardi | Captain Morgan Meyers Dark | Mount Gay

Tequila

Avion Anejo | Avion Reposado Casamigo Blanco | Casamigos Anejo Cuervo 1800 | Deleon Reposado Espolon Blanco | Herradura Anejo Patron Silver

Bourbon

1792 | Angels Envy | Basil Hayden Blantons | Bulleit | Buffalo Trace Burning Chair | Fillibuster James Henry | Knob Creek Makers Mark | Makers 46 Revival High Wire | Straight Edge Four Roses | Virgil Kaine Woodford Reserve | Old Forrester

Scotch

Balvenie | Bowmore 12 Cragganmore Dalwhinnie | Dewars 12 Dimple Pinch | Famous Grouse Glenkinchie | Oban 14 Johnnie Walker-Blue, Black, Red MaCallan 12 & 15 | Talisker 10

Rye

Angels Envy | Bulleit | James Henry Virgil Kaine | Woodford

More beer, draught, and specialty cocktails available daily

KIDS CLUB

All entrées 7, served with choice of side

Hot dog

Hamburger

American cheeseburger

Chicken fingers

Cheese quesadilla

SIDES

Fresh fruit, French fries, Sweet potato fries, Onion rings, Side salad

DESSERT

Ice cream sundae, 3.5

BEER SELECTION

Domestic, 3.5

Bud Light | Miller Lite Michelob Ultra

Craft and Import, 5

Corona | Corona Light
Dales Pale Ale
Sweetwater 420 | Stella Artois

SEASONAL DRAFTS

Ask your server for details

COCKTAIL SELECTION

Martini 12 | Manhattan 12 Bourbon Old Fashioned 14 Paloma 12 | Clover Club 14 Dark & Stormy 12 | Caipirinha 12 Blackberry Collins 12

WE DELIVER ANYWHERE ON CAMPUS, OR CATER TO YOUR DOCK!

CALL 706-212-4000

EXT. 323