



# Ryan's Lookout

Entrées are accompanied by fresh bread and family-style house salad  
Shared entrées come with a single salad • Add a salad and fresh baked bread for 6.97\*

Parties of six or more, 20% gratuity added • Parties of eight or more, no separate checks

## Ryan's Appetizers

### *Eggplant Napoleon*

Layers of breaded eggplant, portobello mushroom, roasted red pepper, and goat cheese drizzled with balsamic glaze and red chili oil. 14.97

### *Mary Lou's Creamy Crab Bisque From Scratch*

Rich creamy bisque with real crab. 8.97

### *Piccante Cherry Peppers*

Spicy round peppers stuffed with prosciutto, bacon, and blended cheese, then broiled in basil pesto oil and paired with warm crusty bread. 15.97

### *Bumpy's Wrapped Scallops*

In fond memory of my dad, bacon swaddles tender scallops broiled and laid in a maple soy glaze. 15.97

### *Coconut Shrimp*

Six panko-crusting coconut shrimp with our homemade marmalade horseradish dipping sauce. 14.97

## Signature Pasta Favorites

### *Pasta Ryan*

Sauteed portobello mushrooms, red peppers and green onions, tossed in olive oil and garlic then topped with char-grilled chicken and quattro cheese over linguine. 26.97  
-- Add sauteed shrimp instead of chicken 28.97 --

### *Sunset Pasta*

Cavatappi tossed with bacon, scallions, and artichoke hearts in a white wine tomato cream sauce topped with quattro cheese. 25.97

### *Lookout Pasta*

Chargrilled chicken breast complemented by Roma tomatoes, roasted red peppers, baby spinach, and feta cheese in a roasted garlic cream sauce over linguine. 28.97  
-- Add sauteed shrimp instead of chicken 30.97 --

### *Patriotic Pasta*

Sauteed shrimp, fresh basil, green onions, plum tomatoes, roasted red peppers and baby spinach over cavatappi with a roasted garlic cream sauce. 30.97

### *Chipotle Chicken Alfredo*

Chargrilled chicken on a bed of linguine and tossed with spicy and creamy chipotle alfredo. 26.97

### *Shrimp Mazalan*

Sautéed gulf shrimp, artichoke hearts, plum tomatoes, button mushrooms and scallions tossed in a white wine basil cream sauce served over linguine. 30.97

### *Shrimp Alfredo*

Six sautéed gulf shrimp delicately placed atop linguine with our creamy alfredo sauce. 28.97

### *Filet Gorgonzola Pasta*

Two 3-ounce filet mignon medallions drizzled with balsamic glaze and set atop linguine tossed with roasted red peppers and our gorgonzola cream sauce. 35.97

\*No pasta substitutions for any of these dishes\*

Home-made maple butter served on request  
Add crumbly gorgonzola to your salad 1.97

## Lookout's Featured Pieces

### *Island Chicken*

Chargrilled chicken breast with fresh plum tomatoes, scallions, and baby spinach topped with melted provolone cheese. 26.97

### *Chicken Parmigiana*

Hand-breaded chicken breast coated with seasoned breadcrumbs and topped with provolone and our homemade red sauce. Served with a side of chef's pasta. 26.97

### *Veal Parmigiana*

Hand-breaded veal coated with seasoned breadcrumbs and topped with provolone and our homemade red sauce. Served with a side of chef's pasta. 29.97

### *Eggplant Parmigiana*

Lightly breaded eggplant coated with seasoned breadcrumbs and topped with provolone and our homemade red sauce. Served with a side of chef's pasta. 22.97

### *Four of Italy*

A trio of chicken parmigiana, pasta shells stuffed with ricotta, herbs, and spices, along with a serving of linguine with alfredo sauce. 26.97

### *Chicken Marsala*

Hand-breaded chicken breast sauteed in a marsala cream sauce, garlic, and mushrooms with your choice of side dish. 28.97  
-- Additional Marsala 3.97 --

### *Veal Marsala Marinelli*

Named for a late family friend and veal connoisseur. Marsala cream sauce complements tender veal with your choice of side dish. 31.97  
-- Additional Marsala 3.97 --

### *Harbor Chicken*

Hand-breaded chicken breast with bacon, scallions, and mushrooms in a sherry cream sauce atop a bed of spinach. 29.97

### *Chicken Portabella Stack*

Hand-breaded chicken breast layered with portabella mushrooms, fresh mozzarella, and roma tomatoes drizzled with balsamic glaze. Served over field greens. 27.97

## Where Land and Lake Meet

### *Haddock*

Skinless fillet of Icelandic haddock (10-12 ounces) freshly breaded in-house either deep-fried or served broiled in white wine and lemon. 24.97

### *Lemon Parmesan Haddock*

Skinless fillet of Icelandic haddock topped with panko breadcrumbs and broiled with homemade lemon parmesan sauce drizzled over top. 25.97

### *Shrimp*

Tender, plump, deep-fried shrimp served with cocktail sauce. 25.97

### *Scallops*

Fresh tender sea scallops deep-fried or broiled. **Market Price**

### *Fried Seafood Platter*

Haddock, Shrimp, and scallops lightly breaded in our seasoned bread crumbs and deep-fried. **Market Price**

### *Ferguson's Flat-Iron Steak*

Char-grilled choice grade tender sirloin sliced and topped with raspberry habanero sauce and gorgonzola or compound garlic butter. 29.97

## Pasta, Pasta, Pasta!

Make it your own!

Start your dish with a base of capellini or linguine, then enhance it with one of our delicious sauce options:

Warm and comforting homemade meatless red sauce. 14.97

Nutty pesto made with basil, garlic, pine nuts, and cream. 17.97

Rich, creamy alfredo made with garlic cream and Romano cheese. 17.97

### *Additions*

3-ounce Meatball 3.57

Gianelli Italian Link Sausage 3.97