



Chef Chris's Lakeside Specials

Artichoke Spinach Dip

A delicious creamy and cheesy dip served with our house-made tortilla chips. | 10

Smoked BBQ Chicken Nachos

Our smoked chicken breast sauteed in house-made BBQ sauce placed on a bed of crispy tortilla chips and topped with queso, lettuce, tomato, onion, sour cream, and fresh jalapenos. | 17

Tennessee Hot Brown

An open-face sandwich with Meg's sourdough bread, smoked turkey breast, cheese sauce, bacon, and tomatoes served with your choice of one side. | 14

Wildwood Club

Meg's sourdough bread, smoked ham and turkey, bacon, cheddar cheese, mayo, lettuce, and tomato served with choice of one side. | 16

Fried Green Tomatoes with Crawfish Julie

Creamy Julie sauce with mushrooms, onion, red pepper, and Louisiana crawfish tails on top of fresh, fried green tomatoes. | 15

Jumbo Lump Crab Cakes

Two lump crab cakes covered with panko and deep-fried, topped with house remoulade, and served with your choice of two sides. | 27

Steak Quesadilla

Beef tenderloin, grilled onions, portobello mushrooms, and spinach on a flour tortilla server with spicy chipotle sour cream. | 15

Cajun Pasta

Creamy cajun sauce with blackened chicken and shrimp served on a bed of fettuccine and Meg's sourdough toast points. | 26

Shepherdsville Strip Steak

A hand cut new york strip topped with the Chef's fresh herb butter and served with a side of broccolini and a baked potato. | 30

Filet Martin

8 oz beef tenderloin topped with a lump crab hollandaise sauce and served with a side of asparagus and potatoes au gratin. | 39

Smoked Baby Back Ribs

A pound and a half of slow smoked ribs served with a side of baked beans and ole bay seasoned french fries. | 24

Smoked Half Chicken

A slow smoked chicken topped with an herb, vegetable gravy and served with a side of broccolini and potato au gratin. | 18

Chef's Sides

Potatoes Au Gratin
Jalapeno Pepper Jelly Brussel Sprouts
Broccolini

Baked Potato (After 4!)



Drink Specials

Cocktails

Rosemary Grapefruit Margarita | 9

Tequila, White Grapefruit Juice and Fresh

Rosemary Simple Syrup

Lavender Lemonade | 9

Vodka, Gin, Lemonade, and Lavender Simple
Syrup

The Boardwalk | 9

Pink Lemonade, Vodka, and Coconut Rum

Sunset Sangria | 10

Rose Wine, Peach Schnapps, Simple Syrup
and Fresh Fruit

Blood Orange Margarita | 8

Dragon Fruit Tea | 9

A sweet twist on a long island tea!

Fresh Mojitos! | 8

A homemade blueberry puree, rum, and
fresh mint.

Beer

Elysian Contact Haze IPA 16 oz | 7.50

Elysian Spacedust Indian Pale Ale 16 oz |
7.50

Sweetwater 420 IPA | 5.50

Gotta Get Up to Get Down Coffee Milk Stout |
6.50

Draft Red Silo Peanut Butter Porter | 6.75

Draft Red Silo Red Oak Coffee Cream Ale |
6.75

White Claw | 5

Mango, Watermelon, Lemon, and Tangerine

Steigl Radler: Raspberry or Grapefruit 16 oz |
7.50

Don't Forget About Dessert!

Chocolate Eruption Cake

Tennessee Style Cheesecake

Meg's Bakery Chamomile Glazed Bundt Cake

**Ask about our fresh, local bread and garlic butter from Meg's Breads. It's delicious and you can
add it to any meal for \$2!**