



Lakeside Dinner Menu

Salads

Caney Fork Salad

Fresh seasonal, organic vegetables from Caney Fork Farms in neighboring Smith County, garnished with hardboiled egg, bacon, white cheddar cheese, Chef's housemade croutons and served with Meg's sourdough toast. | 14

Gainesboro Kale Caesar

Baby Kale and Romaine with fried capers, pickled red onion, parmesan cheese, and Chef's Caesar dressing. Served with Meg's sourdough toast. | 12

Sandwiches

Dixon Springs All-Beef Burger

8oz Black Angus prime burger served with bacon, smoked pulled pork, BBQ sauce, pimento cheese, and fresh jalapenos. Served on a brioche bun with your choice of Chef's potato salad or Old Bay fries. | 16

Plain or Veggie burger with Cheese | 14

Dodson Branch All-Vegetable Burger

Our famous veggie burger is made with broccoli, carrot, sweet peas and corn. Served on a brioche bun with your choice of Chef's potato salad or Old Bay fries. | 16

Cummin's Falls Quesadilla

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

Plates

Angler's Fish & Chips

Flakey Alaskan Cod, beer battered and served with Chef's original tartar sauce, cole slaw and old bay fries. | 18

Roaring River Pasta

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

Red Boiling Pasta

Creamy cajun sauce with sauteed fresh mixed vegetables, served over a bed of fettuccine and Meg's sourdough toast points. | 22



Granville Grouper

Generous filet of Atlantic Grouper rolled in coconut and topped with chef's jalapeno jelly. Served with steamed broccoli and potatoes au gratin. | 27

Filet Martin

Juicy filet of Black Angus beef tenderloin with asparagus, lump crab meat, and Chef's hollandaise sauce served with Jalapeno Brussels Sprouts and potatoes au gratin. | 36

Sutton's Steak

Hand cut 12 oz Black Angus New York strip topped with Chef's fresh herb butter and served with a side of broccolini and a baked potato. | 30

Flynn's Lick Surf & Turf

Your choice (2) - 6oz Black Angus sirloin, Wildwood smoked brisket, jumbo lump crab cake, blackened shrimp or beer battered Cod served with baked potato and Chef's corn & jalapeno succotash. | 30

Caney Fork Vegetable plate

Featuring local seasonal organic vegetables from Caney Fork Farms in neighboring Smith County, Chef's special preparation of the day may be roasted, sauteed, grilled or smoked, depending on the offering. Served with house made hummus and Meg's rosemary sourdough toast. | 18

Dessert

Meg's seasonal Bundt cake

Baked locally, naturally-leavened with high quality and unprocessed flours served, with fresh fruit & mint. | 7

Wildwood Hot Fudge Sundae

This combination of warm, rich chocolate fudge mixed with frozen ice cream and melting it slightly is absolutely irresistible. | 6

Key Lime Pie

Authentic key lime pie with a golden graham cracker crust topped with whipped cream and a slice of lime. | 6

Peanut Butter Chocolate Pie

A light and creamy peanut butter, cream cheese and whipped cream filling spooned into a sweet, buttery graham cracker crumb crust. Topped with a rich chocolate ganache. | 6