



wildwood

RESORT & MARINA | GRANVILLE, TENNESSEE

## 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, and Chef's housemade croutons.. | 14

#### **Gainesboro Kale Caesar**

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

**Chef's Dressings** – Your choice of Fresh Herb Ranch, Bleu Cheese, Honey Mustard, Apple Cider Vinaigrette, Balsamic Vinaigrette, or Blackberry Vinaigrette

**Add Protein** - Grilled Salmon | 8, Grilled or Fried Shrimp | 12, Grilled or Fried Chicken Tenders | 5

### Sandwiches & House Favorites

#### **Angler's Fish & Chips**

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

#### **Dixon Springs All-Beef Burger**

8oz Black Angus prime burger served with 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

Our all-veggie version of this 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. | 14

#### **Cummin's Falls Quesadilla**

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

### Plates

#### **Roaring River Pasta**

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

Our vegetarian version features sauteed fresh mixed vegetables, served over a bed of fettuccine and Meg's sourdough toast points. | 22



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### **Granville Grouper**

Generous filet of Atlantic Grouper rolled in coconut and topped with chef's jalapeno jelly. Served with jalapeno and corn succotash 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 potatoes au gratin. | 39

### **Sutton's Sirloin**

Hand cut 10 oz Black Angus Sirloin Tender topped with Chef's veal reduction, mushrooms, and onions served with a side of broccolini and a loaded 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 jalapeno jelly brussel sprouts. | 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. | 18

## **Dessert**

### **Meg's Seasonal Bundt cake**

Local, naturally-leavened cake made with unprocessed flours, served with fresh fruit & mint. | 7

### **Wildwood Hot Fudge Sundae**

Warm, rich chocolate fudge atop vanilla ice cream with whipped cream, nuts and a cherry. | 6

### **Tennessee Cheesecake**

Locally sourced cheesecake topped with homemade wild berry sauce or chocolate and caramel | 7

### **Peanut Butter Cream Pie**

### **Flourless Chocolate Tort**