



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