



wildwood

LAKESIDE RESTAURANT

✓ VEGETARIAN
🔥 CHEF CHRIS SIGNATURE

LAKESIDE BAR BITES

SERVED ALL DAY

Nameless Spinach Artichoke Dip ✓

Deliciously rich, perfectly creamy and cheesy, brimming with spinach and artichoke hearts and served with warm, salted tortilla chips. 10

Enigma Road Hushpuppies ✓

A savory blend of cornmeal and special spices, unlike any hushpuppy you’ve had before. Served with locally sourced honey butter. 9

Eagle Mountain Tomatoes Julie 🔥

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

Happy Mountain Crab Cakes

Jumbo Atlantic lump crab cakes with flavors of lemon, parsley, and Old Bay Seasoning served with delicious, house remoulade sauce and fresh seasonal garnish. 20

Whitleyville Wings

Smoked large wings and drumettes lighted coated in a specially blended buffalo sauce, served with fresh veggies for dipping and house made ranch dressing. 14

Silver Point Nachos 🔥

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

Big Bang Shrimp

Our traditional “Bang Bang” shrimp is now renamed in recognition of the meteor crater at nearby Flynn’s Lick. Exactly as you remember it, our beer battered shrimp comes tossed in our “Big Bang” sauce. appetizer 16 | meal 20

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

Traditional or **Veggie burger with Cheese** 14

Defeated Creek Tenders

Chicken tenders, marinated in seasoned buttermilk and pan-fried to crispy, crunchy perfection, served with chef-made dipping sauce on top of Old Bay Fries. 14

SALADS

Wildwood Simple Salad ✓

Perfect for a simple starter includes lettuce, cucumber, tomato, cheese. 5

Caney Fork Salad

Featuring fresh, seasonal, organic vegetables from Caney Fork Farms in neighboring Smith County, garnished with hardboiled egg, bacon, white cheddar cheese, and topped with Chef’s housemade croutons. 14 | Half Portion 8 | **Vegetarian** 12

Gainesboro Caesar Salad

Baby Kale and Romaine tossed with fried capers, pickled red onion, parmesan cheese, and tossed in Chef’s Caesar dressing with anchovies and house made croutons. 12 | Half Portion 7

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

Protein: Grilled Salmon 8 | Grilled or Fried Shrimp 12 | Grilled or Fried Chicken Tenders 5

SIDES

Housemade Potato Salad, Crispy Jalapeno Jelly Brussels Sprouts, Corn & Jalapeno Succotash, Asparagus, Broccolinni, Grilled Portobello Mushroom, Cole Slaw, Old Bay Fries.

Potatoes au Gratin and Baked Potato also available after 4pm

BEVERAGES

Fresh Stirred Strawberry Lemonade 4

Natalie’s Orange Juice 4

Natalie’s Grapefruit Juice 4

San Pelligrino sparkling water (bottle) 4

Alley Cat Fruit Tea 3

Sweet Tea or Unsweet Tea 2

Pineapple Cream Soda, Pink Lemonade 2

Pepsi | Mt. Dew | Sierra Mist 2

A GEM ON CORDELL HULL LAKE

The richness of Wildwood Resort & Marina in Jackson County, Tennessee, and the region has been drawing people for generations. The hills and valleys tell a story of hardship, hope and perseverance.

The names alone whisper the history; Defeated, Nameless, Difficult, Enigma, Free Hill and Happy Mountain. Alive here are the memories of those who put their mark on the region like Martin, Freeman, Holleman, Flynn, Sutton, Cummins and Burgess. Our mighty Cumberland river draws from creeks in the region called Peton, Carson, Barren, Charles, Rocky, Cane, Bee and Blackburn. Water birds, song birds, and all manner of American roots music fills the air here.

At the Lakeside Restaurant, Executive Chef and native son Chef Chris Maxwell creates memories with great food featuring organic vegetables from nearby Caney Fork Farms, Shiloh Farms and Lake Valley Microgreens. Our restaurant and bar also feature, Chattanooga Whiskey (distilled exclusively from Tennessee corn) as well as breads and desserts from Meg Borland’s Cookeville “foodio.”

It’s the love and care for this special place, and it’s people that inspire us at Wildwood to serve up the sights, tastes, smells, sounds and good vibes of this historic corner of Tennessee on Cordell Hull Lake. We hope you will experience all the little things, past and present, that add up to make this gem one of your special places on the planet!

BRUNCH

Cookeville Crab Benedict

Two poached eggs served on top of an English muffin and topped with housemade crab cakes and hollandaise sauce. 18

Off the Docks Omelet

A three-egg omelet stuffed with shrimp, onions, red peppers, pepper jack cheese, and covered in crawfish Julie sauce. 17

Eagle Mountain Tomato & Eggs Julie

Two poached eggs served on top of a toasted English muffin with fried green tomatoes and crawfish Julie sauce. 15

Baxter Smoked Brisket Benedict (or Omelet)

Our delicate house smoked-brisket served benedict style with hollandaise sauce or in a three-egg omelet stuffed with onions, mushrooms, cheddar cheese, and drizzled with veal demi-glace 17

Gladdice Veggie Omelet

A three-egg omelet stuffed with chopped red peppers, onions, mushrooms, spinach and cheddar cheese. 14

Dodson Branch Chicken & Waffles

Two Belgian waffles topped with honey-glazed chicken served with your choice of eggs, fruit, and whipped cream. 15

KIDS

Liberty Plate

Two grilled or fried chicken tenders with Chef's honey mustard and Old Bay Fries. 8

Cheesetown Sandwich

Meg's Sourdough bread grilled with your choice of American or Cheddar cheese, served with Old Bay Fries. 7

Difficult Burger

Named in honor of our local Smith County township, this all American burger is about as easy going as it gets. Served on a fresh brioche bun. Served with Old Bay Fries. 9

Crispy vegetarian version made with carrots, corn & peas 9

Big Bang Shrimp

Big Bang Shrimp and Old Bay Fries portioned for small explorers. 8

Little Anglers Fish & Chips

Fresh beer battered cod served with tartar sauce and Old Bay Fries. 8

DESSERTS

Wildwood's Famous Chocolate Sundae

This combination of soft serve vanilla ice cream topped with chocolate syrup and whipped cream. 6

Meg's Seasonal Dessert

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

Plain or Turtle Cheesecake

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

Peanut Butter Chocolate Silk Pie

Chocolate cookie crust, fluffy layers of peanut butter and chocolate silk, whipped cream & peanuts 6

Chocolate Eruption Cake

Chocolate cookie crust, cheesecake and chocolate mousse filling 7

DINNER

AFTER 4PM

Cummins 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

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 22

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 8 oz 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

6 oz Black Angus sirloin, house smoked brisket, jumbo lump crab cake, blackened shrimp or beer battered Cod served with baked potato and jalapeno jelly brussels sprouts. 32

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

LUNCH

Bloomington Springs Chicken Salad

A generous scoop of our blackberry chicken salad served on a bed of mixed greens, topped with candied walnuts, and Chef's blackberry vinaigrette. 14

Pleasant Shade Club

Wildwood smoked turkey, ham, and bacon served on fresh slices of Meg's toasted rosemary sourdough topped with lettuce, tomato, and mayo served with Chef's housemade potato salad or Deep River Chips. 16

Rock Island Grouper Sandwich

A blackened Grouper filet topped with lettuce, tomato, onion, and Chef's remoulade served on a brioche bun with a side of jalapeno jelly brussel sprouts. 18

Century Farm Melt

8oz Prime Beef Brisket topped with swiss cheese, mushrooms, caramelized Vidalia onions, and Dijon mustard served on a hoagie bun with a side of Chef's potato salad. 15

Tennessee Hot Brown

Wildwood smoked turkey, bacon, tomato and cheese sauce served over Meg's toasted rosemary sourdough bread. Served with corn & jalapeno succotash. 14



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