



LUNCH

Pleasant Shade Club

Our famous triple-decker club with smoked ham, turkey, cheddar cheese, lettuce, tomato and mayo on toasted sourdough bread served with potato salad and a dill pickle spear. 18

Pleasant Shade

Dixon 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 jalapeño jelly Brussels sprouts and a dill pickle spear. 20

Defeated Creek Plate

Chicken tenders, grilled or marinated in seasoned buttermilk and pan-fried to crispy, crunchy perfection, served with honey mustard and Old Bay fries. 17

Salt Lick Sandwich

Balsamic Marinated Portobello mushroom grilled and topped with roasted red peppers, spinach, Swiss cheese and mayo on a brioche bun served with jalapeño jelly Brussels sprouts and a dill pickle spear. 12

Angler's Fish & Chips

Flakey Alaskan Cod, beer battered and served with Chef's original tartar sauce, Cole slaw and Old Bay fries. 20

Big Bottom Burger

An 8oz grind of brisket and beef short rib, grilled to order and served on a brioche bun with lettuce, tomato, onion and pickle and a side of Old Bay fries and a dill pickle spear. 16

Jamie Dailey Patty Melt

Our 8oz special blend burger with Swiss, sautéed onions, portobello mushrooms, and Dijon mustard served on toasted rye bread with a side of potato salad and a dill pickle spear. 17

Horseshoe Bend Sandwich

House slow-smoked pulled pork topped with our house slaw and BBQ sauce on a brioche bun, served with baked beans and a dill pickle spear. 12

Cordell Hull BLT

Fried green tomatoes, lettuce and honey cured bacon with roasted red pepper aioli on toasted sourdough served with Old Bay fries and a dill pickle spear. 14

KIDS

Difficult Burger

This all American burger is as easy going as it gets, served on fresh brioche bun and accompanied by Old Bay fries and a dill pickle spear. 9

Cheesetown Sandwich

Meg's Sourdough bread grilled with your choice of American or Cheddar cheese, served with Old Bay fries and a dill pickle spear. 7

Big Bang Shrimp

Beer battered shrimp tossed in spicy Bang Bang sauce portioned for small explorers. 8

Little Angler's Fish & Chips

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

Liberty Plate

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

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!



LAFAYETTE

DINNER AFTER 4PM

Granville Grouper

Generous filet of Atlantic grouper rolled in coconut and topped with Chef's jalapeño jelly served with jalapeño and corn succotash and potatoes au gratin. 29

Big Bang Shrimp

Beer battered shrimp tossed in spicy Bang Bang sauce and served with Old Bay fries and Cole Slaw. Dinner portion. 28

Sigmund's Pork Ribeye

Buckhead Prime Farms melt in our mouth pork ribeye topped with an apricot mustard glaze and served with roasted potato medley and haricot vert. 28

Dillard Creek Salmon

8oz grilled salmon filet served over white cheddar cheese grits and topped with creole butter sauce and grilled asparagus 28

Sutton's Sirloin

Hand cut 10oz. Black Angus sirloin tender topped with Chef's veal reduction, mushrooms and onions and served with a side of broccolini and a loaded baked potato. 33

Wartrace Ribeye

Whitleyville

Hand cut 14oz prime char grilled Angus beef ribeye cooked to order, topped with fresh garlic herb butter. Served with a big baked potato and sautéed broccolini. 42

Flynn's Lick Surf & Turf

Your choice (one each) of SURF (Jumbo lump crab, blackened shrimp or beer battered cod) and TURF (6oz. Black Angus sirloin or house smoked brisket) served with baked potato and jalapeño jelly brussels sprouts. 39

Caney Fork Plate

Our house made roasted red pepper hummus served with pickled veggies, fresh pita chips, broccolini and a potato medley. 18

SALADS

Simple Salad

Perfect size for a simple starter includes lettuce, cucumber, tomato and cheese. 6

Bloomington Springs Blackberry 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. 16

Caney Fork Salad

Featuring fresh, seasonal, locally grown vegetables (as available), garnished with hardboiled egg, bacon, white cheddar and topped with house made croutons. 12

Gainesboro Caesar Salad

Baby kale and Romaine lettuce tossed with fried capers, pickled red onion, parmesan cheese, and tossed in Chef's Caesar dressing with anchovies and house made croutons. 12

Add Protein: Chicken 6 | Salmon 9

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



DESSERTS

Wildwood Soft Serve Chocolate Sundae

This combination of soft serve vanilla ice cream topped with chocolate syrup and whipped cream will knock your soft socks off! 9

Meg's Seasonal Dessert

Local, naturally leavened cake made with unprocessed flours and served with fresh fruit and mint. 9

Tennessee Cheesecake

Locally sourced cheesecake in plain or Turtle varieties may be topped with house made wild berry or chocolate and caramel. 9

Chocolate Eruption Cake

Chocolate cookie crust, cheesecake and chocolate mousse filling. 9

Key Lime Pie

Silky key lime pie on a buttery graham cracker crust. 9

SIDES

Crispy Jalapeno Jelly Brussels Sprouts,
Corn & Jalapeno Succotash, Grilled Portobello
Mushroom, Potatoes au Gratin, Housemade
Potato Salad, Baked Potato, Asparagus,
Broccolini, Cole Slaw, Old Bay fries 4

BEVERAGES

Fresh Stirred Strawberry Lemonade 4

Orange Juice 4

San Pelligrino Sparkling Water (bottle) 6

Alley Cat Fruit Tea 3

Sweet or Unsweet Tea 3

Assorted Soft Drinks 3

