

McCloud Mountain Restaurant & Lodge



We welcome you to McCloud Mountain Restaurant. The table where you are sitting is at an elevation of about 2700 feet above sea level, and is nearly 1600 feet above the beautiful hamlet of Powell Valley that you see below. This amazing section of the Cumberland Mountain chain has been enjoyed for decades by scores of our forefathers. Countless locals tell stories of hikes and precarious Jeep trips just to enjoy a picnic on the spot that you are now enjoying. The earliest known history of this property can be interpreted by the flint arrow heads that have been found under many of the natural rock overhangs, caves and natural bridges that populate the area that surrounds you. If you look at the view map on the table, you will be able to locate points of interest such as a section of the Clinch Mountain (which is part of the Appalachians, and is one of the longest unbroken mountain ridges in the U.S.), the Great Smoky Mountains, and several peeks at Norris Lake... the first in the chain of TVA lakes that brought electricity and flood control to a previously untamed land. We are proud to have the opportunity to share our little piece of heaven with you. Please don't hesitate to ask your server for anything that will make your visit more pleasant. After you're finished with dinner, don't forget to spend some time outside on the patio. The rocking chairs are waiting for you.

Appetizers

Escargot 9

In herb cream & wine

Bleu Cheese Kettle Chips 6

Gourmet Onion Rings 5

Beer Battered

Shrimp Cocktail 10

Battered Mushrooms 8

Fried Green Tomatoes 7

Chicken Tenders 8

Breaded strips with choice of honey mustard, ranch or BBQ

Loaded Potato Skins 6

Stuffed with sour cream, cheese, bacon & chives

Buffalo Wings (6) 7

Fried wings with carrots, celery & choice of bleu cheese or ranch

Soup of the Day 6

Please ask server for selections

French Onion Soup 9

Traditional with cheese & croutons

Entree Salads

Shrimp or Chicken Caesar Salad

Fresh hand cut romaine lettuce, Caesar dressing, homemade croutons, Parmesan cheese and choice of shrimp or chicken

Chicken Caesar 11 Shrimp 12

Classic Chef's Salad

Hand cut mix of fresh romaine lettuce, ham, turkey, tomatoes, cucumbers, red onions, boiled egg and cheese

11

Grilled Steak Salad

Fresh hand cut romaine lettuce, red onions, cucumbers, tomatoes and grilled to order steak tips. Served with choice of dressing

12

Grilled Chicken Salad

Hand cut tossed salad mix with tomatoes, red onions, croutons and cheese topped with juicy grilled 6 oz breast of chicken. Served with choice of dressing

11

Caesar Side Salad

Made with Romaine lettuce, Caesar dressing, anchovies & croutons

5

Garden / Side Salad

Mixed greens, carrots, red cabbage, cherry tomatoes, red onion & croutons. Cheese on request

5

Chicken Salad Salad

Scoop of homemade chicken salad over mixed

Entrees

All entrees served with homemade yeast rolls & homemade cheese biscuits

Steaks

Served with two sides or side salad & choice of one side

Our steaks are proudly hand-cut and **USDA Choice**

We are pleased to cook steaks to your preference, however, we apologize that we cannot be responsible for well done steaks.



Prime Rib Traditional or Smoked

Queen Cut 12 oz 24

King Cut 16-18 oz 29

(served with horseradish sauce on the side)

Filet Mignon

Queen Cut 6 oz 26

King Cut 9 oz 32

(served with bearnaise sauce on the side)



New York Strip

USDA Choice 14 oz 28



Rib Eye - Choice Black Angus

Queen Cut 12 oz 24

Bone In 20 oz 29



T-Bone

King Cut 20 oz 26

Porter House

1" Thick Cut 20 oz 30



Medallions of Filet Mignon 22

Tender Medallions in Cognac Sauce

Ribs

Served with two sides or side salad & choice of one side

Hickory Apple Smoked Baby Back Ribs

Seasoned to perfection, smoked on site with a blend of hickory and apple wood, and served in our special BBQ sauce (or dry on request)

Half Rack 22

Full Rack 29



Seafood

Served with two sides or side salad & choice of one side

Seafood Platter 19

A delicious combo of Grilled Shrimp, Crab Cake, and a Fish Filet served grilled, fried or cajun

Grilled Shrimp Dinner 20

Jumbo shrimp grilled to perfection and served with your favorite sides

Catfish Dinner 17

All natural farm raised catfish filets served grilled, fried or cajun

Halibut Filet 27

Served with shrimp/lobster/crab dressing

Grouper Sandwich 15

Deep fried filet served with lettuce tomato and onion.

Rainbow Trout 19

Smokehouse Almond Crusted filet, Butterflied and baked in a delicious almond crust

Chicken

Served with two sides or side salad & choice of one side

Burgers



New York Strip Steak Burger 12 with cheese 13

Our flagship burger is specially prepared at the famous Hollingsworth Grocery in LaFollette. It is ½ pound of top grade New York Strip Steak ground to perfection, then seared on an open flame and placed on a delicious Kaiser bun. It is a treat that you won't forget!

Served with fries & Cole slaw. Comes with lettuce, tomato, onion, pickle spear. Add Bacon for 1.00

Half Pound Buffalo (Bison) Burger 12 with cheese 13

You don't have to be adventurous to try buffalo, it is a really lean, deep red, grass-fed beefy beef. If you like the taste of a good steak or beef burger, you'll love buffalo.

Served with fries & cole slaw. Comes with lettuce, tomato, onion, pickle spear. Add Bacon for 1.00



Customize your burger with your choice of Cheddar, Swiss, Pepper Jack, American or Bleu Cheese for 1

Kids

Chicken Tenders • Kids Burger • Chicken Nuggets • Grilled Cheese • Spaghetti

Kids meals are for children 12 and under and are served with fries and soft drink, tea or water 6 (for milk add 1)

Beverages

Soft Drinks, Iced Tea (sweetened or unsweetened), Coffee 2

Coke, Diet Coke, Sprite, Dr. Pepper, Minute Maid Lemonade

Bottled Water (choice of Geysers or Cumberland Gap) 1.25

Domestic Beer 4

Budweiser Bud Light
Coors Light Miller Light
Yuengling

Premium/Import Beer 5

Bud Light Platinum Heineken
Corona Corona Light
Michelob Light Michelob Ultra

Desserts



All desserts are made fresh in our kitchen daily

Grandmother's Fried Apple Pie 4

Prepared the old fashioned way every day on a black iron skillet topped with cinnamon sugar and drizzled with caramel (with ice cream 5)

Brownie In The Clouds 8

A layered delight - a huge fudge brownie on ice cream, covered with whipped topping and a cherry on top! (easily enough to share... if you want to!)

