



LUNCH

MENU

BITES

Pairs Perfectly with Beer & Cocktails

- FRESH PORK SKIN CRACKLINS**
w/Spicy Thai Aioli. Great w/Cheese Dip (NO CARBS) 5.95
- HOUSEMADE POTATO CHIPS**
w/Special Luna Pepper Ranch Dip 3.95
- CRISPY FRIED PORTABELLA SLICES**
w/Special Luna Pepper Ranch Dip 4.95
- PARMESAN HERB DUSTED FRIES**
w/Spicy Caesar Aioli 5.45
- BLISTERED SHISHITO PEPPERS & CANADIAN BACON STRIPS**
w/Kosher Salt and Balsamic Glaze 5.95

APPETIZERS

- THE FIRST WHITE CHEESE DIP IN AMERICA**
Co-Created By Abernathy & McGehee (1988) Large 7.50
- ROASTED JALAPENO - SMOKED TOMATO HOT SALSA**
with Fresh Tostados 4.45
- "COMBO" CHEESE DIP & SALSA 9.45**
Substitute Pork Cracklins for Chips 3.00
- CREOLE SMOTHERED CORN BREAD**
with Crawfish-Shrimp Etouffee 7.95
- GRILLED STEAK SLIDERS**
Rib Eye Medallions with Crispy Onion Rings, Housemade Herb Aioli & Blistered Green Chili Sauce 8.95
- SPICY BACON 'PIGMENTO' CHEESE**
with Fresh Strawberry Compote & Grilled Ciabatta 7.95
- 4 - WAY BANG**
Crispy Calamari, Shrimp, Crawfish & Jalapeños with "Bang" Chili Aioli 7.95
- LOBSTER - BLUE CRAB CAKES**
w/Spicy Chipotle Cream Sauce 7.95
- SHRIMP & BRIE QUESADILLA**
w/Pineapple-Mango-Jalapeño Salsa 7.95

SALADS

- Served With Brick Oven Parmesan Flat Bread
- FRESH HOUSEMADE DRESSINGS**
Spicy Caesar (House), Tomato-Basil (Fat Free), French Country Vinaigrette, Pepper Ranch, Raspberry Mustard Vinaigrette, Creamy Tomato Herb, Chunky Bleu Cheese
 - ARKANSAS GROWN WILD GREENS SALAD 5.45**
With Entrée 3.95
 - BIG CAESAR**
Shredded Parmesan & your choice:
Grilled Chicken, Salmon, Steak or Crab Cake 12.95
 - GRILLED CHICKEN BREAST SANTA FE**
Large Crispy Flour Tortilla Shell w/Greens, Chicken Breast, Pinto Beans & a Blend of Cheeses. Topped w/Sour Cream & our Fresh Hot Salsa 12.95
 - THAI SALAD** TOPPED W/CHOICE OF GRILLED CHICKEN, STEAK OR SALMON
Wild Greens, Mint, Basil, Cilantro w/Spicy-Sweet Thailand Dressing SM 8.95 LG 12.95
 - MARK'S**
Wild Greens, Ozark Goat Cheese, Roasted Red Pepper, Toasted Pecans SM 8.95 LG 11.95
 - BABY SPINACH** TOPPED W/CHOICE OF GRILLED CHICKEN, STEAK OR SALMON
w/Applewood Bacon & Parmesan SM 9.95 LG 12.95

SANDWICHES

- With House Made Kettle Fried Potato Chips
Substitute: French Fries or Herb Roasted New Potatoes 2.95
- GREAT AMERICAN BLACK ANGUS CHEESEBURGER 9.95** • AWARD WINNER •
Hand-formed Patties, Premium Angus Beef, Cheese (your choice), Fresh Brioche Bun...Loaded
Top With: Applewood Bacon, Avocado, Fried Onion Rings or Grilled Onions & Peppers .95 EA
 - GRILLED MAHI MAHI SANDWICH 12.95**
Spicy Tequila-Cranberry Glaze, Melted White Cheddar Cheese, Herb-Lemon Aioli, Lettuce, Tomato & Onion on Baguette Bun
 - CHICKEN FRIED CHICKEN SANDWICH 9.95**
Hand Breaded with Stone Ground Mustard Honey Sauce w/Lettuce & Tomato on Toasted Baguette
 - GRILLED MARINATED CHICKEN BREAST 9.95**
Melted White Cheddar, Herb Aioli, Lettuce & Tomato
 - PORTABELLA MUSHROOM SANDWICH** Marinated and Grilled 8.95
Served with Melted White American Cheddar, Spicy Herb-Lemon Aioli, Lettuce, Tomato & Onion on Baguette Bun

PIZZAS AND CALZONES 14.95

• Arkansas' First Wood Fired Brick Oven Pizzas •

Large 12"-14" European Style, Rosemary Hand-Formed Dough,
House-Made Fresh Marinara Sauce with blend of Mozzarella, Provolone & Parmesan Cheese
Add Wild Greens Salad 3.95

LUNCH SPECIAL - ½ PIZZA & SALAD 12.95

Your Choice of ½ of any of our Great Pizzas & Wild Green Garden Salad

- CLASSIC MARGHERITA** Fresh Mozzarella, Tomato Slices, Fresh Basil Leaves & Extra Parmesan
- BACON & BROWN SUGAR GRILLED PINEAPPLE** with Caramelized Onions & Basil
- FRIED PEPPERONI** "The Best Pepperoni"
- FOUR CHEESE** Mozzarella, Provolone, Romano & Parmigiano-Reggiano
- BABY SPINACH & PORTABELLA MUSHROOM** with Red Onions & Tomatoes
- BAR-B-QUE CHICKEN & CARAMELIZED RED ONIONS** Spicy Tequila-Cranberry BBQ Sauce
- "DAMN GOOD" VEGGIES & GOAT CHEESE** Baby Spinach, Red Bells, Red Onion, Tomatoes
- SPICY GRILLED SHRIMP** Roasted Red Bells, Caramelized Onions, Tomatoes, Bits of Jalapeno
- "POKE AND MATERS"** Honey Cured Ham, Crisp Applewood Bacon, Tomatoes & Basil
- MEAT ME** Sausage, Bacon, Pepperoni, Ham, Sautéed Onions & Red Bells, Extra Cheese

NORTHERN ITALY

Brushed with Extra Virgin Olive Oil, San Marzano Tomato Sauce & Extra Parmesan Reggiano

- TOSCANA** Kalamata Olives, Roasted Garlic and Red Bells, Goat Cheese, Red Onion & Parmesan
- MARK'S SPECIAL** Artichoke Hearts, Black Olives, Crispy Bacon, Over-Easy Fried Egg

HOMEMADE SOUPS

• SOUP & SALAD SPECIAL •

Enjoy a Small Bowl of Roasted Red Bell or Lobster-Crab Bisque
With a Wild Greens Salad 8.95 or Regular Size Feature Salad 12.95

- SERIOUS TORTILLA SOUP** Fabulous...Chef's Choice!! LARGE MEAL BOWL SIZE ONLY 10.95
Spicy Roasted Tomato Broth, Chicken Breast, with Gourmet Cheeses, Tortilla Strips, Avocado, Cilantro and Red Onions on the side
- CREAM OF ROASTED RED BELL PEPPER** with Roasted Sweet Corn REG 5.95 LG 7.95
Featured on Rachael Ray's Tasty Travels
- LOBSTER-CRAB BISQUE** Wow!! Rich & Creamy with a hint of Nutmeg & Sherry REG 6.95 LG 8.45

“ONE OF AMERICA’S BEST NEIGHBORHOOD RESTAURANTS”

Bon Appétit Magazine

Southern Living Magazine

Rachael Ray’s Tasty Travels

AWARD WINNING!!!

ARKANSAS’ BEST PLATE LUNCH

With Our Famous Fresh Baked Honey Wheat & Bavarian Yeast Rolls

Entrée and Two Side Dishes **12.95** With Three Sides **14.95**

Vegetable Plate: 4 Choices **8.95** 5 Choices **10.95** Add another Side Dish for: **2.75**

· ENTRÉE CHOICES ·

“CHICKEN FRIED” CHICKEN BREAST w/Delta Buttermilk Cream Gravy. Fresh, Boneless, All-Natural, Hand Breaded

GROUND STEAK Fresh, Premium Creekstone Black Angus with Pinot Noir-Mushroom Sauce & Onion Rings

CHICKEN FRIED STEAK Fresh Angus Round w/Pan Drippins’ Cream Gravy

DELTA MEAT LOAF Classic Southern Style w/Roasted Tomato Sauce

GRILLED ALL-NATURAL CHICKEN BREAST w/Buttermilk Cream Gravy

SLOW-COOKED SOUTHERN POT ROAST w/Vegetables & Mushrooms

GRILLED MAHI MAHI FILET w/Sun Dried Cranberry Tequila Glaze **14.95**

SIDES

Fresh Vegetables prepared with time honored Southern Traditions

Small Wild Greens Garden Salad

Yukon Gold Mashed Potatoes w/Cream Gravy

Buttered Cabbage

Fresh Turnip Greens w/Bacon

Macaroni & Cheese

Fiesta Pinto Beans

Squash & Cheese Casserole

Black Eyed Peas

Wild Fiesta Rice

Sweet Corn Kernels

Green Beans w/Almonds

Roasted New Potatoes

Sliced Tomato & Basil Salad

Sauteed Vegetable Medley

★★ DAILY PLATE LUNCH SPECIALS ★★

MONDAY ROASTED TURKEY BREAST & PECAN DRESSING

TUESDAY FAMOUS GIANT CHICKEN FLAUTA OR GIANT SOFT CHICKEN TACO

with Fresh Guacamole, Sour Cream and Salsa. Served with Pinto Beans and Fiesta Rice

WEDNESDAY MONEY’S LOUISIANA PORK TAMALES

Topped w/Beef Chili, Cheese Dip or a Combination, with Fiesta Rice & Pinto Beans

THURSDAY CHICKEN BROCCOLI & CHEESE CASSEROLE

FRIDAY FRIED OZARK CATFISH with Jalapeño Buttermilk Hushpuppies

SPECIALTIES

Add a Wild Green Garden Salad w/Parmesan Flat Bread **3.95**

IRON SKILLET GARDEN VEGETABLE MEDLEY on Saffron Fiesta Rice Topped with Melted Cheese **9.95**

Twice featured in Southern Living Magazine. With Grilled Chicken or Shrimp add: **2.95**

BLUE MESA SHRIMP AND CHEESE BURRITO Topped w/New Mexican Green Chili Sauce **11.45**

Stuffed w/Grilled Shrimp, Pinto Beans, Sautéed Onions & Gourmet Cheese. Served w/Fiesta Rice & Sautéed Veggies

PENNE PASTA ALFREDO Large Bowl of “Creamy-Cheesy” Pasta & Seasonal Veggies **8.95**

Add Sliced Chicken Breast **2.95** Add a Crispy Lobster Crab Cake or Grilled Salmon **4.95**

FROM THE GRILL

All Served with Choice of Any Two Sides from Our Plate Lunch Menu

Allow 30 Minutes for Well Done Items

FRESH SALMON FILET with Spicy Tequila - Cranberry Glaze 4-5 oz **14.95** 7-8 oz **17.95**

Served over Roasted Sweet Corn & Sun Dried Cranberries

STUFFED TILAPIA White Fish Stuffed with Deviled Lobster-Crab **17.95**

Topped with Citrus Buerre’ Blanc

BISON MEAT LOAF Southern Style with Farm Raised, Organic Bison **16.95**

with Roasted San Marzano Tomato Pepper Glaze

HERITAGE PORK TENDERLOIN w/Serrano & Stone Ground Mustard Cream Sauce

& Crispy Onion Rings **16.95**

BLACK ANGUS NEW YORK STRIP SIRLOIN 7 oz **16.95** 14 oz **21.95**

Premium, Hand-Cut, Dry Aged, with a Spicy Smoked Chili Negro Sauce served on the Side

BISTRO FLATIRON STEAK with Sun-Dried Cranberry, Portabella & Pinot Noir Glaze **19.95**

Topped with Crispy Onion Rings (We suggest Medium Rare or Medium)

BLACK ANGUS TENDERLOIN FILET MIGNON 7-8 oz **22.95** 9-10 oz **26.95**

Premium Dry Aged, Applewood Bacon Wrapped. Topped w/Shallot-Parsley Butter & Onion Rings

For over 20 Years We Have Been A Leader In Green Operations

We Recycle Oil & Paper Products & Use Recycled Products

All-Natural Chicken (No Steroids or Antibiotic) Sustainable Seafoods

No Trans Fats

Proud to Use Multiple Local Growers & Producers

**Arkansas
GROWN**

We have a Wonderful Private Party Room overlooking our Patio. Perfect for meetings or receptions. Seats up to 50 People. Dining Packages that fit any budget.



We offer Gluten Free Dishes and will try to accommodate any special dietary needs.

18% Service Charge Added to Parties of 7 or more

Ask about our Amazing Desserts!