



DIRECT DELIVERY AVAILABLE ON OUR WEBSITE LOCALUNA.COM

BITES

Pairs Great with Beer & Cocktails

FRESH PORK SKIN CRACKLINS < GOES GREAT WITH CHEESE DIP!
w/Spicy Thai Aioli. Served Fresh from the Fryer 5.95

HOUSEMADE KETTLE FRIED POTATO CHIPS
w/Special Luna Pepper Ranch Dip 5.50

LOCA LUNA DISCO CHEESE FRIES
Home fries drizzled w/our cheese dip & salsa 10.95

APPETIZERS

Enough to Share

THE FIRST WHITE CHEESE DIP IN AMERICA

Co-created By Mark Abernathy & Frank McGehee (1988) Large 9.95

ROASTED JALAPENO - SMOKED TOMATO HOT SALSA
with Fresh Tostados 4.50

"COMBO" CHEESE DIP & SALSA 12.95
Substitute Pork Cracklins for Chips 4.00

CREOLE SMOTHERED CORN BREAD
with Crawfish-Shrimp Etouffee 12.95

HOUSE SLIDERS - GRILLED STEAK OR FRIED CHICKEN (3)
Grilled Tenderloin/Rib Eye Trimmings or
Southern Fried Chicken Breast each topped with Crispy
Onion Rings, Herb Aioli and Green Chili Sauce 12.95

SPICY BACON 'PIGMENTO' CHEESE
with Fresh Strawberry Compote & Grilled Ciabatta 9.95

CRISPY FRIED PORTABELLA SLICES
Double Fried w/Housemade Pepper Ranch Dip 9.95

4 - WAY BANG
Crispy Calamari, Shrimp, Crawfish & Jalapeños
with "Bang" Chili Aioli 12.95

LOBSTER - BLUE CRAB CAKES
w/Spicy Chipotle Cream Sauce 15.95

SHRIMP QUESADILLA
w/Pineapple-Mango-Jalapeño Salsa 14.95

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 6.95

Add: Choice of Grilled Chicken, Steak, Salmon or Crab Cake 4.95

BIG DINNER SALADS 9.95

Add: Choice of Grilled Chicken, Steak, Salmon or Crab Cake 4.95

CLASSIC CEASAR
w/our Fabulous Dressing & Shredded Parmesan

SANTA FE
Crispy Flour Tortilla Shell, Greens mix, Pintos, Cheese,
Sour Cream & Hot Salsa

THAI SALAD
Wild Greens, Mint, Basil, Cilantro, Mandarin Segments,
Crisp Thai Noodles w/Spicy-Sweet Thailand Dressing

BABY SPINACH
w/Applewood Bacon & Parmesan

MARK'S
Wild Greens, Ozark Goat Cheese, Roasted Red Pepper,
Crispy Onions Rings and Toasted Pecans

SANDWICHES

With House Made Kettle Fried Potato Chips

Substitute: French Fries or Herb Roasted New Potatoes 3.50

Choose a special topper: Applewood Bacon, Avocado, Fried Onion Rings
or Grilled Peppers & Onions 1.50 EA

GREAT AMERICAN BLACK ANGUS CHEESEBURGER 12.95
Hand-formed patties, Double Cheese (your choice) Brioche Bun and Standard Trimmings

BEYOND MEAT VEGGIE BURGER 14.95
Double Cheese (your choice) Vegan Cheese is an option. Brioche Bun and Standard Trimmings

GRILLED MAHI MAHI SANDWICH 16.95
Spicy Tequila-Cranberry Glaze, topped w/melted Swiss American Cheese, Herb Aioli, Lettuce,
Tomato & Onion on a Fresh Baked Brioche Bun

FRIED CHICKEN SANDWICH 13.95
Hand Breaded with Herb Aioli or Honey Stone Ground Mustard Sauce with Lettuce & Tomato
on a Fresh Baked Brioche Bun

PORTABELLA MUSHROOM SANDWICH 11.95
Huge Grilled Portabella w/melted Swiss American Cheese, Herb Aioli, Lettuce, Tomatoes,
Pickles and Onion on a Fresh Baked Brioche Bun

PASTA

Served with Brick Oven Parmesan flat Bread

Add House Salad 6.95

5.00 Charge to Split Pastas or Other Entrées / Substitute Fresh Marinara Sauce on Any Dish
All Pastas served w/Parmesan, sprinkled Green Peas & lightly Crushed Red Pepper Garnish

CRISPY GARLIC SHRIMP & JUMBO FOUR CHEESE RAVIOLI with Garlic Parmesan Cream Sauce 21.95

PENNE PASTA ALFREDO Sautéed Veggies, Fresh Basil, Green Peas & Parmesan-Pesto Cream 13.95
Add: GRILLED CHICKEN BREAST 5.95, LOBSTER CRAB CAKE 5.95 EA or GRILLED SALMON 8.95 EA

LARGE PIZZAS AND CALZONES 18.95

• Arkansas' First Wood Fired Brick Oven Pizzas •

½ Pizza 13.95

Add House Salad 6.95

14"-15" European Style, Rosemary Infused, Hand-Formed Dough,
House-Made Fresh Marinara Sauce with blend of Mozzarella, Provolone & Parmesan Cheese

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

SERIOUS TORTILLA SOUP Spicy Roasted Tomato Broth, Chicken Breast, with Gourmet Cheeses,
Tortilla Strips, Avocado, Cilantro and Red Onions on the side LARGE MEAL SIZE BOWL ONLY 13.95

CREAM OF ROASTED RED BELL PEPPER with Toasted Sweet Corn...hints of Cilantro & Roasted
Serrano Chilies. Served with Parmesan Flat Bread SM 6.50 LARGE MEAL SIZE 11.50

LOBSTER-CRAB BISQUE Wow!! Rich & Creamy with a hint of Nutmeg & Sherry. Served with
Parmesan Flat Bread SM 7.95 LARGE MEAL SIZE 12.95



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LOCA LUNA SIDE DISHES \$3.45

Yukon Gold Butter Mashed Potatoes w/ Country Cream Gravy, French Fries, Yukon Gold Roasted Garlic Mashed Potatoes, Squash-Cheese Casserole, Herb Roasted Buttered New Potatoes, Our Famous Mac & Cheese, Sautéed Seasonal Vegetable Medley, Fiesta Saffron Rice, Pinto Beans w/Pico

LOCA LUNA CLASSICS

Top Sellers for 20 Years! • Add House Salad 6.95 • Charge to Split a Plate 3.00

LOCA LUNA SEAFOOD PLATTER Grilled Jumbo Shrimp and Sea Scallops 34.95
In a "sweet & spicy" Thai Sauce, Lobster-Crab Cake with Chipotle Cream, grilled Wild Caught Salmon with a Tequila-Cranberry Glaze

IRON SKILLET VEGETABLE MEDLEY on Saffron Fiesta Rice Topped with Melted Cheese 13.95
Twice featured in Southern Living Magazine. Add: Grilled Chicken 4.95 or Shrimp 6.95

PORK OSSO BUCCO with Sun-Dried Cranberry, Portabella & Pinot Noir Glaze 26.95
Hugely Popular! A Large Braised Pork Shank "Falling Off The Bone Tender"

DELTA POT ROAST Slow Cooked with Roasted Root Vegetables and Mushrooms 20.95
Delicious! In a large bowl with a mound of Mashed Yukon Gold Potatoes with Home Baked Bread & Butter

CHICKEN FRIED STEAK The Real Thing! Breaded and Fried Fresh with Southern Cream Gravy 17.95

CHICKEN-FRIED CHICKEN BREAST Served with Old South Chicken Cream Gravy 17.95
Large Boneless, Hand Breaded and All Natural

BLUE MESA SHRIMP BURRITO Topped with Roasted New Mexico Hatch Green Chili Sauce 16.95
Stuffed w/Grilled Shrimp, Pinto Beans, Sauteéd Onions & Gourmet Cheese.

IRON SKILLET CARIBBEAN VOODOO STEW A Simmering Cast Iron Skillet w/Spicy Jamaican Broth 27.95
Loaded w/Shrimp, Scallops, Fish, Chicken & Crawfish Tails over Creole Rice with Sourdough Bread

FROM THE GRILL

Add Sides (Listed Above) 3.45
Add House Salad 6.95

Please Allow 30 Minutes for Med-Well and Well Done Steaks

TOP SIRLOIN STEAK Premium 10 oz tender Angus with Herb Butter and Crisp Onion Rings 25.95
Cajun Style: Topped w/ Cheesy Crawfish Ettoufee 27.95

STUFFED GROUPER Famous Gulf Whitefish Stuffed with Crumbled Lobster-Crab 29.95
Topped with Citrus Buerre' Blanc

ANGUS RIBEYE 14 oz Topped with Crispy Onion Rings 38.95
Hand-Cut Fresh, Premium Angus. Our Roasted Pepper, Spicy Steak Sauce available upon request.

GRILLED ALL NATURAL CHICKEN BREAST Herb Basted served w/ Pineapple Mango Salsa or Southern Cream Gravy 16.95

BISON MEAT LOAF Southern Style Bacon Wrapped with Farm Raised, Organic Bison 19.95
with Pinot Noir-Mushroom Demi Glaze

LOCA LUNA GRILLED ATLANTIC SALMON Hand Cut, Large, Super Fresh Filet 26.95 **YOUR CHOICE OF FINISH**
- Famous Spicy Tequila/Cranberry Glaze over Roasted Sweet Corn & Sun Dried Cranberries **OR**
- Simply Seasoned & topped with a Lemon Zest-Caper Butter Sauce

BONE-IN PORK CHOP Double Thick Cut. Topped w/Crispy Onion Rings. Served with Country Cream Gravy 23.95

BLACK ANGUS TENDERLOIN FILET MIGNON 8-9 oz 39.95
Black Angus, Premium Dry Aged, Bacon Wrapped and Topped with Herb Butter & Crisp Onion Rings

For over 20 Years We Have Been a Leader
in Farm to Table and 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



Ask about our Amazing Desserts!

18% Service Charge Added to Parties of 7 or more



We offer Gluten Free and Vegetarian Dishes. We can't list every ingredient, just let us know if you have any special dietary needs and we will try to accommodate you.

We have a wonderful private party room overlooking our patio.
Perfect for meetings or receptions or parties • Seats up to 50 people.
Dining Packages that fit any budget