



#### 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 6.95

### 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 12.95

## **APPETIZERS**

**Enough to Share** 

# THE FIRST WHITE CHEESE DIP IN AMERICA

Co-created By Mark Abernathy & Frank McGehee (1988) Large 11.95

ROASTED JALAPENO - SMOKED TOMATO HOT SALSA with Fresh Tostados 4.95

#### "COMBO" CHEESE DIP & SALSA 14.95

Substitute Pork Cracklins for Chips 4.00

#### **CREOLE SMOTHERED CORN BREAD**

with Andouille Sausage - Crawfish–Shrimp Etouffee 16.95

#### **FRIED CHICKEN SLIDER** (3)

Southern Fried Chicken Breast each topped with Crispy Onion Rings, Herb Aoli and Green Chili Sauce 16.95

### SPICY BACON 'PIGMENTO' CHEESE

with Fresh Strawberry Compote & Grilled Ciabatta 12.95

#### **CRISPY FRIED PORTABELLO SLICES**

Fried w/Housemade Pepper Ranch Dip 13.95

#### 4 - WAY BANG

Crispy Calamari, Shrimp, Crawfish & Jalape $\tilde{n}$ os with "Bang" Chili Aioli 15.95

#### **LOBSTER - BLUE CRAB CAKES**

w/Spicy Chipotle Cream Sauce 18.95

#### **CHICKEN CHEESE QUESADILLA**

w/Pineapple-Mango-Jalapeño Salsa 17.95

#### SALADS

Served With Brick Oven Parmesan Flat Bread

#### FRESH HOUSEMADE DRESSINGS

Spicy Caesar ( House ), French Country Vinaigrette, Pepper Ranch, Raspberry Mustard Vinaigrette, Chunky Bleu Cheese

#### ARKANSAS GROWN WILD GREENS SALAD 7.95

Add: Choice of Grilled Chicken, Steak, Salmon or Crab Cake 6.95

#### BIG DINNER SALADS 12.95

Add: Choice of Grilled Chicken, Steak, Salmon or Crab Cake 6.95

#### CLASSIC CEASAR

w/our Fabulous Dressing & Shredded Parmesan

#### SANTA FE

Crispy Flour Tortilla Shell, Greens mix, Black Beans, Cheese, Sour Cream & Hot Salsa

### THAI SALAD

Wild Greens, Mint, Basil, Cilantro, Mandarin, 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 3.95

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

#### GREAT AMERICAN BLACK ANGUS BURGER 15.95 CHEESEBURGER 16.95

Thick Hand-formed patties, Double Cheese (your choice) Brioche Bun and Standard Trimmings

#### **BEYOND MEAT VEGGIE BURGER** 16.95

Double Cheese (your choice) Vegan Cheese is an option. Brioche Bun and Standard Trimmings

#### **GRILLED MAHI MAHI SANDWICH** 19.95

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

#### FRIED CHICKEN SANDWICH 16.95 HOT OR NOT

Hand Breaded with Herb Aioli or Honey Stone Ground Mustard Sauce with Lettuce & Tomato on a Fresh Baked Brioche Bun. Choose Spicey or Regular

### PORTABELLO MUSHROOM SANDWICH 15.95

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

6.00 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 26.95

**PENNE PASTA ALFREDO** Sautéed Veggies, Fresh Basil, Green Peas & Parmesan-Pesto Cream 16.95 Add: GRILLED CHICKEN BREAST 6.95, LOBSTER CRAB CAKE 6.95 EA or GRILLED SALMON 6.95 EA

# **LARGE PIZZAS AND CALZONES 20.95**

#### • Arkansas' First Wood Fired Brick Oven Pizzas •

½ Pizza 14.95

14"-15" European Style, Rosemary Infused, Hand-Formed Dough, House-Made Fresh Marinara Sauce with blend of Mozzarella, Provolone & Parmesan Cheese Gluten Free Cauliflower Crust available on request...no up-charge!

**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 "POKE AND MATERS" Honey Cured Ham, Crisp Applewood Bacon, Tomatoes & Basil

MEAT ME Sausage, Bacon, Pepperoni, Ham, Sautéed Onions & Red Bells, Extra Cheese

CHICKEN ALFREDO Alfredo Sauce with Sautéed Onions & Red Bells

### **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 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 REG 6.50 LARGE MEAL SIZE 11.50

**LOBSTER-CRAB BISQUE** Wow!! Rich & Creamy with a hint of Nutmeg & Sherry. Served with Parmesan Flat Bread REG 7.95 LARGE MEAL SIZE 13.95



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# LOCA LUNA SIDE DISHES \$6.95

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, Fresh Turnip Greens

### VEGGIE PLATE \$19.95

Choose 4 with Parm Flat Bread

# SOUTHERN COMFORT CLASSICS

Top Sellers for 25 Years! • Charge to Split a Plate 6.00

**IRON SKILLET VEGETABLE MEDLEY** on Saffron Fiesta Rice Topped with Melted Cheese 15.95 Twice featured in Southern Living Magazine. Add: Choice of Grilled Chicken, Steak, Salmon or Crab Cake 6.95

**PORK OSSO BUCCO** with Sun-Dried Cranberry, Portabella & Pinot Noir Glaze 29.95 Hugely Popular! A Large Braised Pork Shank "Falling Off The Bone Tender"

**DELTA POT ROAST** Slow Cooked with Roasted Root Vegetables and Mushrooms 25.95

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 21.95

CHICKEN-FRIED CHICKEN BREAST Served with Old South Chicken Cream Gravy 18.95

Large Boneless, Hand Breaded and All Natural

**BISON & BLACK ANGUS MEATLOAF** Southern Style, Ground Angus with Farm Raised, Organic Bison 23.95 with Roasted Tomato Sauce

# FROM THE GRILL

All Items Come with Choice of One Side

Add Sides (Listed Above) 6.95

Please Allow 30 Minutes for Med-Well and Well Done Steaks Cajun Style: Add creamy Crawfish Etouffee to any item for \$5.95

TOP SIRLOIN STEAK Premium 10 oz tender Angus with Herb Butter and Crisp Onion Rings 32.95

**STUFFED GROUPER** Famous Gulf Whitefish Stuffed with Crumbled Lobster-Crab 38.95 Topped with Citrus Buerre' Blanc

ANGUS RIBEYE 14 oz Topped with Crispy Onion Rings 44.95

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 18.95

LOCA LUNA GRILLED ATLANTIC SALMON Hand Cut, Large, Super Fresh Filet 29.95 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 Thick Cut. Topped w/Crispy Onion Rings. Served with Country Cream Gravy 28.95

BLACK ANGUS TENDERLOIN FILET MIGNON 8-9 oz 46.95

Black Angus, Premium Dry Aged, Bacon Wrapped and Topped with Shallot-Herb Butter & Crisp Onion Rings

For over 25 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!

20% Service Charge Added to Parties of 6 or more

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



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.

Consuming raw or undercooked meat, eggs or seafood may increase risk of food born illness.