



LUNCH

MENU

BITES

Pairs Perfectly with Beer & Cocktails

FRESH PORK SKIN CRACKLINS Hot and Popping!
w/Spicy Thai Aioli. Great w/Cheese Dip (NO CARBS) 5.95

HOUSEMADE POTATO CHIPS
w/Special Luna Pepper Ranch Dip 4.95

LOCA DISCO 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 Abernathy & McGehee (1988) Large 9.95

ROASTED JALAPENO - SMOKED TOMATO HOT SALSA
with Fresh Tostados 5.95

"COMBO" CHEESE DIP & SALSA 13.50
Substitute Pork Cracklins for Chips 3.00

CRISPY FRIED PORTABELLO SLICES
w/Special Luna Pepper Ranch Dip 13.95

CREOLE SMOTHERED CORN BREAD
with Andouille Sausage - Crawfish-Shrimp Etouffee 16.95

CHICKEN FRIED CHICKEN SLIDERS (3) HOT OR NOT
w/Crispy Onion Rings, Housemade Herb Aioli
& Blistered Green Chili Sauce 15.95

SPICY BACON 'PIGMENTO' CHEESE
with Fresh Strawberry Compote & Grilled Ciabatta 12.95

4 - WAY BANG
Crispy Calamari, Shrimp, Crawfish & Jalapeños
with "Bang" Chili Aioli 14.95

LOBSTER - BLUE CRAB CAKES (2)
w/Spicy Chipotle Cream Sauce 18.95

CHICKEN CHEESE QUESADILLA
w/Pineapple-Mango-Jalapeño Salsa 16.95

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, Chunky Bleu Cheese

ARKANSAS GROWN WILD GREENS SALAD 7.95

BIG DINNER SALADS 11.95

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 Segments,
Crisp Thai Noodles w/Spicy-Sweet Thailand Dressing

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

BABY SPINACH
w/Applewood Bacon & Parmesan

SANDWICHES

With House Made Kettle Fried Potato Chips
Substitute: French Fries or Herb Roasted New Potatoes 3.95
All Sandwiches Served with Lettuce, Tomato, Pickle and Onion on a Brioche Bun

GREAT AMERICAN BLACK ANGUS CHEESEBURGER 15.95 • AWARD WINNER •
Hand-formed Patties, Premium Angus Beef, Cheese (your choice), Fresh Baked Brioche Bun...Loaded
Top With: Applewood Bacon, Avocado, Fried Onion Rings or Grilled Onions & Peppers 2.50 EA

BEYOND MEAT VEGGIE BURGER 16.95
Double Cheese (your choice) Vegan Cheese is an option, Not grilled on a special grill
Choose a special topper: Applewood Bacon, Avocado, Fried Onion Rings or Grilled Peppers & Onions 1.50 EA

GRILLED MAHI MAHI SANDWICH 18.95
Spicy Tequila-Cranberry Glaze, Melted Swiss American Cheese and Herb Aioli

CHICKEN FRIED CHICKEN SANDWICH 15.95
Hand Breaded with Herb Aioli or Honey Stone Ground Mustard Sauce

GRILLED MARINATED CHICKEN BREAST 15.95
Melted Swiss American Cheese and Herb Aioli

PORTABELLO MUSHROOM SANDWICH Marinated and Grilled 14.95
Served with Melted Swiss American Cheese and Spicy Herb Aioli

LARGE PIZZAS AND CALZONES 19.95

• Arkansas' First Wood Fired Brick Oven Pizzas •

14"-16" European Style, Rosemary 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!

Add Wild Greens Salad 5.95

LUNCH SPECIAL - 1/2 PIZZA & SALAD 15.95

Your Choice of 1/2 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

"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 Fried Egg

HOMEMADE SOUPS

• SOUP & SALAD SPECIAL •

Enjoy a Small Bowl of Roasted Red Bell or Lobster-Crab Bisque
Served with Boulevard Bread Ciabatta Slices

SERIOUS TORTILLA SOUP Fabulous...Chef's Choice!! LARGE MEAL BOWL SIZE ONLY 13.95
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 MEAL SIZE 9.95
Featured on Rachael Ray's Tasty Travels

LOBSTER-CRAB BISQUE Rich & Creamy with a hint of Nutmeg & Sherry REG 6.95 MEAL SIZE 11.95

"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 18.95 with Three Sides 21.95

Vegetable Plate: 4 Choices 14.95 5 Choices 16.95 Add another Side Dish for: 4.95

- DAILY ENTRÉE CHOICES -

"CHICKEN FRIED" CHICKEN BREAST STRIPS 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

BISON & BLACK ANGUS MEAT LOAF Classic Southern Style w/Roasted Tomato Sauce

GRILLED ALL-NATURAL CHICKEN BREAST w/Pineapple Mango Salsa or Buttermilk Cream Gravy

SLOW-COOKED SOUTHERN POT ROAST w/Vegetables & Mushrooms

GRILLED MAHI MAHI FILET w/Sun Dried Cranberry Tequila Glaze

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 and Bacon

Roasted New Potatoes

Sliced Tomato & Basil Salad

Sauteed Vegetable Medley

★★ PLATE LUNCH SPECIALS ★★

MONDAY CHICKEN-BROCCOLI-CHEESE CASSEROLE

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

OR CHICKEN ENCHILADAS

Topped with Red Sauce, Cheese and Sour Cream or Cheese Dip

THURSDAY ROASTED TURKEY BREAST AND PECAN DRESSING

FRIDAY FRIED OZARK CATFISH with Jalapeño Buttermilk Hushpuppies

SPECIALTIES

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

IRON SKILLET GARDEN VEGETABLE MEDLEY on Saffron Fiesta Rice Topped with Melted Cheese 14.95

Twice featured in Southern Living Magazine.

PENNE PASTA ALFREDO Large Bowl of Pasta w/Creamy Parmesan & Seasonal Veggies 13.95

FROM THE GRILL

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

Cajun Style: Add creamy Crawfish Etouffee to any item for \$5.95

Allow 30 Minutes for Well Done Items

TOP SIRLOIN STEAK Premium 10 oz tender Angus w/Herb Butter & Crisp Onion Rings 29.95

Cajun Style: Topped Andouille Sausage - Crawfish-Shrimp Etouffee 32.95

FRESH SALMON FILET with Spicy Tequila - Cranberry Glaze 4-5 oz 20.95 7-8 oz 28.95

Served over Roasted Sweet Corn & Sun Dried Cranberries

BONE-IN PORK CHOP Thick Cut. Topped w/Crispy Onion Rings & Country Cream Gravy 26.95

BLACK ANGUS RIBEYE 14 oz Topped with Crispy Onion Rings 40.95

Hand-Cut Fresh, Premium Angus. Our Roasted Pepper, Spicy Steak Sauce available upon request.

BLACK ANGUS TENDERLOIN FILET MIGNON 9 oz 42.95

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

Ask about our Amazing Desserts!

For over 25 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.



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

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

20% Service Charge Added to Parties of 6 or more

2.5% surcharge is added to all credit card transactions to help cover your bank's processing charges. It does not apply to debit or cash transactions.