

TO-GO FAVORITES

NO CONTACT - PICKUP CURBSIDE FROM TABLE

501.663.4666

HOURS: 11AM - 7:30 PM



ALL ITEMS AVAILABLE ALL DAY

LL Loca Luna Favorite

RD Red Door Favorite

BRUNCH & HOME DELIVERY COMING SOON

APPETIZERS

THE FAMOUS LOCA LUNA CHEESE DIP Large 7.50
ROASTED JALAPEÑO - SMOKED TOMATO HOT SALSA
 with Fresh Tostados 4.45
"COMBO" CHEESE DIP & SALSA 9.95

- LL** **LOBSTER - BLUE CRAB CAKES**
w/Spicy Chipotle Cream Sauce 8.95
- LL** **SPICY BACON 'PIGMENTO' CHEESE**
with Fresh Strawberry Compote & Grilled Ciabatta 7.95
- LL** **SHRIMP & BRIE QUESADILLA**
w/Pineapple-Mango-Jalapeño Salsa 7.95
- LL** **CRISPY FRIED PORTABELLA SLICES**
w/Special Luna Pepper Ranch Dip 4.95
- LL** **4 - WAY BANG**
Crispy Calamari, Shrimp, Crawfish & Jalapeños
with "Bang" Chili Aioli 7.95
- LL** **SHRIMP & BRIE QUESADILLA**
w/Pineapple-Mango-Jalapeño Salsa 7.95
- RD** **FRIED GULF OYSTERS**
Over Stone Ground War Eagle Mill Cheese Grits with
Cream Gravy and Applewood Smoked Bacon 9.95
- RD** **BAKED SPINACH ARTICHOKE CHEESE CASSEROLE DIP**
Served with Toasted Cibatta 8.95
- RD** **CHEESE RAVIOLI**
Fried Crispy with Melted Cheese, Served with Spicy
House-made Marinara 8.95
- RD** **CRISPY CHICKEN LIVERS**
Served with Applewood Bacon, Creamed Potatoes,
Cream Gravy & Ozark Pepper Jelly 8.95

SALADS

Served w/Brick Oven Parmesan Flat Bread

WILD GREEN SALAD 4.95

FRESH HOUSEMADE DRESSINGS

Spicy Caesar, Tomato-Basil (Fat Free), French Vinaigrette,
Pepper Ranch, Raspberry Mustard Vinaigrette, Creamy
Tomato Herb, Chunky Bleu Cheese

- LL** **BIG CAESAR** Your choice:
Grilled Chicken, Salmon, Steak or Crab Cake 12.95
- LL** **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
- LL** **THAI SALAD** TOPPED W/CHOICE OF GRILLED CHICKEN, STEAK OR SALMON
Wild Greens, Mint, Basil, Cilantro w/Spicy-Sweet
Thai Dressing SM 8.95 LG 12.95
- LL** **MARK'S**
Wild Greens, Ozark Goat Cheese, Roasted Red Pepper,
Toasted Pecans SM 8.95 LG 11.95
- LL** **BABY SPINACH** TOPPED W/CHOICE OF GRILLED CHICKEN, STEAK OR SALMON
w/Applewood Bacon & Parmesan SM 9.95 LG 12.95
- RD** **THE WEDGE**
Baby Iceberg Lettuce w/ Spicy Homemade Ranch
Crumbled Blue Cheese & Petit Jean Bacon. 5.95

DESSERTS

5.00 EACH

NEW YORK CHEESECAKE

CHOCOLATE LOVIN SPOONFULS CAKE

CARROT CAKE

WHITE CHOCOLATE BLUEBERRY BREAD PUDDING

APPLE PIE

TURTLE CHEESECAKE

SANDWICHES

With House Made Kettle Fried Potato Chips

Substitute: French Fries or Herb Roasted New Potatoes 2.95

All Sandwiches Served with Lettuce, Tomato, Pickle and Onion on a Sesame Seed Bun

- LL** **GREAT AMERICAN BLACK ANGUS CHEESEBURGER** 9.95 • AWARD WINNER •
Hand-formed Patties, Premium Angus Beef, Cheese (your choice), Sesame Seed Bun
Top With: Applewood Bacon, Avocado, Fried Onion Rings or Grilled Onions & Peppers 1.25 EA
- LL** **BEYOND MEAT VEGGIE BURGER** 12.95
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
1.25 EA
- LL** **CHICKEN FRIED CHICKEN SANDWICH** 9.95
Hand Breaded with Stone Ground Honey Mustard Sauce
- LL** **PORTABELLA MUSHROOM SANDWICH** Marinated and Grilled 8.95
w/Sauteed Onions and Peppers Served with Melted White American Cheddar & Spicy Herb-Lemon Aioli
- RD** **BBQ MAC & CHEESE BURGER** 11.95
Served with Bacon and Crispy Onion Tangles
- RD** **CUBAN PORK TENDERLOIN** 10.95
Grilled Pork Smothered in Cuban BBQ Sauce with Grilled Onion and Peppers,
Topped with Pepper Jack Cheese
- RD** **RED DOOR OUTRAGE** 12.95
Angus Tenderloin Medallions Topped with Fries, Bacon, Pepper Jack Cheese & Fried Egg

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 Jalapeño
- "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

- LL** **SERIOUS TORTILLA SOUP** Spicy Roasted Tomato Broth, Chicken Breast, w/ Gourmet Cheeses,
Tortilla Strips, Avocado, Cilantro & Red Onions **LARGE MEAL SIZE BOWL ONLY** 10.95
- LL** **CREAM OF ROASTED RED BELL PEPPER** with Roasted Sweet Corn REG 5.95 LG 7.95
- LL** **LOBSTER-CRAB BISQUE** Rich & Creamy with a hint of Nutmeg & Sherry REG 6.95 LG 8.45
- RD** **CREAMY ROASTED POBLANO AND SWEET CORN BISQUE** REG 4.95 LG 8.95
- RD** **TUSCAN PEASANT WHITE BEAN** REG 4.95 LG 8.95
- RD** **TOMATO BASIL CREAM BISQUE** REG 4.95 LG 8.95

★★ DAILY "ALL DAY" SPECIALS 12.95 ★★

Choice of Two Sides

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

OR CHICKEN ENCHILADAS

Topped with Red Sauce, Cheese and Sour Cream

THURSDAY "MAW MAW ABERNATHY'S" CLASSIC CHICKEN & DUMPLINS

FRIDAY FRIED OZARK CATFISH with Jalapeño Buttermilk Hushpuppies

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

Capellini Pasta

Sweet Corn Kernels

Green Beans w/Almonds and Bacon

Roasted New Potatoes

Sliced Tomato & Basil Salad

Sauteed Vegetable Medley

ENTRÉE CHOICES

Top Sellers for Years! • Add a Wild Greens Dinner Salad 4.95

LL

SLOW-COOKED SOUTHERN POT ROAST 13.95

w/Vegetables, Mushrooms & Creamy Mashed Potatoes

RD

CHICKEN ALFREDO CASSEROLE 11.95

Chicken Breast, Onions, Mushrooms and Peppers Smothered in our House-made Alfredo Cream Sauce

RD

CHICKEN PARMESAN 12.95

Fresh Marinara with Melted Mozzarella, Provolone and Parmesan Cheese Served with Capellini Pasta

RD

LASAGNA 11.95

House-made Three Meat Sauce with Mushrooms and loads of Melted Cheese

RD

BBQ SHRIMP AND GRITS 12.95

Jumbo Shrimp, Spicy BBQ Sauce and Stone Ground Cheese Grits

RD

BENE VITA MEATBALLS 13.95

Homemade with Three Meats and Pomodora Tomato Sauce Served with Capellini Pasta

FROM THE GRILL

All Served w/Sautéed Seasonal Vegetables and Choice of Mac & Cheese, Squash Casserole, Saffron Rice or Potatoes: French Fries - Herb Roasted Reds - Yukon Gold Mashed w/Cream Gravy - Garlic Mashed

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

LL

CHICKEN-FRIED CHICKEN BREAST 13.95

Topped with Old South Chicken Cream Gravy. Large Boneless, Hand Breaded, All Natural with Seasonal Veggies & Choice of Potatoes or Saffron Rice

LL

GROUND STEAK 13.95

Premium Creekstone Black Angus with Pinot Noir-Mushroom Sauce & Onion Rings

LL

CHICKEN FRIED STEAK 13.95

Fresh Angus Round w/Pan Drippin's Cream Gravy

LL

DELTA MEATLOAF 13.95

Classic Southern Style w/Roasted Tomato Sauce

LL

GRILLED CHICKEN BREAST 13.95

w/Buttermilk Cream Gravy

RD

JUMBO FRIED SHRIMP 15.95

Hand-Breaded, Butterflied & Fried to Order

RD

CHICKEN PICCATA 15.95

Natural Chicken Breast, Pan Sauteed and Topped with Lemon Caper Beurre Blanc

LL

BLUE MESA SHRIMP BURRITO 17.95

Topped w/Roasted New Mexico Hatch Green Chili Sauce. Stuffed w/Grilled Shrimp, Pinto Beans, Sauteéd Onions & Gourmet Cheese. Served w/Fiesta Rice & Sauteéd Veggies

LL

PORK TENDERLOIN FILET 16.95

14 oz w/Stone Ground Mustard Cream Sauce. Topped with Crispy Onion Rings. Hand-Cut Fresh, Premium Angus

LL

BLACK ANGUS TENDERLOIN FILET MIGNON 10 oz 26.95

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

LL

PORK OSSO BUCCO 30.95

with Sun-Dried Cranberry, Portabella & Pinot Noir Glaze. A Large Braised Pork Shank w/Potatoes & Veggies

LL

ANGUS RIBEYE 16 oz 26.95

Topped with Crispy Onion Rings. Hand-Cut Fresh, Premium Angus.

LL

BISON MEATLOAF 26.95

Southern Style with Farm Raised, Organic Bison with Cabernet Mushroom Demi Glaze

You can use your Free Birthday Meal Certificate for our To-go menu!

TO-GO WINE SALE



GREAT PRICES OFF OUR ALREADY
BARGAIN PRICES • MUST BUY OVER \$15.00
IN FOOD SALES TO QUALIFY



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Hours: 11AM - 7:30 PM

WHITES

	BOTTLE
SPARKLING	
La Marca Prosecco <i>Italy</i>	17.00
Segura Viudas <i>Brut Reserva Cava Méthode Champenoise</i>	13.00
Conundrum (Rosé)	16.00
Kenwood Splits (Small Bottle)	5.00
Chandon	26.00
ROSE	
Guild <i>Willamette Valley, OR</i> Crisp, Tropical, Limited Supply, 90 pts	16.00
Raptor Ridge <i>Willamette Valley, OR</i> From Pinot Noir	16.00
Conundrum	16.00
Candy	14.00
PINOT GRIGIO & PINOT GRIS	
Mezzacorona <i>Italy</i> Crisp, Dry Finish	15.00
Anne Amie <i>Willamette Valley, OR</i> Stone Fruit, Crisp and Delicious	17.00
Raptor Ridge <i>Willamette Valley, OR</i> 92 Pts. Wine Enthusiast Pear & Apple	17.00
Black Oak	12.00
SAUVIGNON BLANC	
Bell <i>Napa Valley</i> Delicious, Crisp, Legendary Wine Maker	16.00
Villa Maria <i>New Zealand</i> Classic, Floral, Tropical Fruit	16.00
Z. Alexander	16.00
Twomey	36.00
RIESLING	
Kung Fu Girl <i>Charles Smith Vineyard, Washington</i> Spectator World's Top 100 Wines	16.00
CHARDONNAY	
Glen Ellen Proprietor's Reserve <i>Sonoma</i> Fruit, Pear & Vanilla	12.00
Black Stallion <i>Napa</i> Clean, Butter & Cream Soda	17.00
Presquile' <i>Santa Maria, CA</i> Yes!! Crisp, Honeysuckle, Pear 93 Pts. Wine Enthusiast	24.00
Sonoma Cutrer <i>Outstanding Russian River Jewel</i>	26.00
Z. Alexander	16.00
Cambria	17.00
Jordan	60.00

REDS

	BOTTLE
INTERNATIONAL REDS	
Spanish Quarter <i>Spain</i> Abernathy loves this Cab-Tempranillo Blend	16.00
Malbec Reserve Pascual Toso <i>Argentina</i> Rich & Powerful	20.00
PINOT NOIR	
Black Oak	13.00
Commuter Cuvee <i>Grochau Cellars Willamette Valley, OR</i> Delicious Cherry-Cola	19.00
Raptor Ridge <i>Willamette Valley, OR</i> 92 Pts Apple, Pear Vanilla Cookie	22.00
Meiomi <i>Sonoma Coast Blend</i> Rich, Robust Classic	22.00
La Crema <i>Sonoma Coast</i> Super Smooth, Creamy, Crowd pleaser	22.00
Bell Gloss	55.00
MERLOT	
Sycamore Lane A House Favorite, Great Buy!	13.00
Drumheller	14.00
Duckhorn	85.00
CABERNET SAUVIGNON	
BV Beaulieu Vineyards <i>Napa</i> Coastal Estates Cherry-Oak	15.00
Smith & Hook <i>Central Coast</i> Lush Blackberry and Chocolate, 93 Pts. Wine Enthusiast	21.00
Substance <i>Washington This Rocks!</i> Wine Maker of the Year, 92 Parker & Spectator	21.00
Black Stallion <i>Napa</i> Abernathy's Pick, this is the sleeper....great for the price!	23.00
Silver Oak	75.00
RED ZINFANDEL	
Plungerhead <i>Lodi, CA</i> Jammy explosion of fruit and spice, 90 pts Wine Enthusiast	16.00
Seghesio	27.00