

STARTERS

DEGRAY WINGS \$8 Six Chicken Wings Fried and Tossed in Your Choice of Sauce including; BBQ, Korean BBQ, Classic Buffalo or Hot Honey Mustard accompanied with Fresh Vegetables

~ Substitute Four Duck Wings for an extra \$3

CLASSIC HUMMUS \$8 House Made Hummus served with a Cold Vegetable Crudité and Naan Bread

STRAWBERRY AND FETA BRUSCHETTA \$8 Marinated Strawberries, Red Onion, Feta, Extra Virgin Olive Oil, Balsamic Reduction served on Crostini's

MEATBALL SKEWERS \$7 Italian Seasoned Beef Meatballs with Marinara served with Seasoned and Sautéed Onions and Peppers ~ Substitute Greek Lamb Meatballs and Tzatziki Sauce for an extra \$3

~ Add Naan Bread for \$1.50

DEGRAY NACHOS \$12 Fresh Tortilla Chips topped with Queso, Tomatoes, Green Onions and Your Choice of Duck Confit, Sautéed Shrimp, Shredded Chicken, or Chopped Brisket served with a side of Sour Cream, and Salsa

~ Extra Meat \$3.50

TORTILLA CHIPS & QUESO \$9 Fresh Tortilla Chips served with House Queso

LOADED FRIES \$8 Our Crispy Fries Topped with Our House Yellow Cheese Sauce and Chopped Bacon

SOUP & SALAD

SHORELINE BUILD YOUR OWN DINNER SALAD \$14

Mixed Greens topped with Tomatoes, Red Onions, Cucumbers, and Croutons and One Choice From Each Section.

Proteins: Roasted Brisket, Roasted and Shredded Chicken, Blackened Salmon, or Sautéed Shrimp

Cheese: Shredded Cheddar Jack, Feta or Bleu Cheese

Dressing: House Vinaigrette, Greek, Ranch, Bleu Cheese or Strawberry Balsamic Vinaigrette

STRAWBERRY AND SPINACH SALAD \$12

Baby Spinach Tossed with our Fresh Strawberry Bruschetta and topped with Pecans, Feta Cheese and Croutons.

~ Add a Brined and Seared Chicken Breast \$3

SPRING DUCK SALAD \$14 Duck Confit Served on a

Bed of Mixed Greens and Baby Spinach Dressed with Strawberry Balsamic Vinaigrette Topped with Toasted Almonds, Raisins, Bleu Cheese, Red Pickled Onions, House Pickled Egg and Croutons

DEGRAY'S SIGNATURE GOLDEN

POTATO SOUP Entrée \$8 Bowl \$4

A Hearty and Creamy Potato Soup with Golden Yukon Potatoes

SEASONAL SOUP Entrée \$8 Bowl \$4 Ask your Server what is our current Seasonal Soup



SPRING DUCK SALAD

🌱 These menu items qualify as Vegan with possible slight modifications.

GF These menu items may be prepared Gluten Free with possible slight modifications.

Please note that consuming raw or under cooked meats or eggs may increase the risk of foodborne illness.

DINNER ENTRÉES

All Dinners are served with a Vegetable of the Day, Grilled French Bread, and Your Choice of Fries, Mashed Potatoes, or Baked Potato Before Your Meal a Starting Salad with Your Choice of Dressing

GF RIBEYE STEAK \$28 A 12oz Ribeye Served at your Preferred Doneness and Topped with Chive Compound Butter

GF CENTER CUT RIBEYE TOURNEDOS \$18 Two Lean 3oz Center Cut Ribeye Medallion Steaks that are Seared and Served at your Preferred Doneness and Topped with Chive Compound Butter ~ Add a Cap Steak \$6

CAP STEAK \$18 A Petite 6oz.

"Spinalis Dorsi" Ribeye Cap Steak Seared and Served at your Preferred Doneness and Topped with Chive Compound Butter. This is the Fattiest and Most Flavorful Cut of the Ribeye Steak

WALLEYE \$20 An 8oz Skin on Fillet of Walleye that is Seasoned and Baked. Served with a Grilled Lemon

FRIED CATFISH \$17 8 oz. of American Farmed Catfish Fried Crispy with Seasoned Fries, Hushpuppies, House Vinegar Slaw, Grilled Lemon, Tartar Sauce, and Sautéed Vegetables

ATLANTIC SALMON FILET \$20 An 8oz Seared Salmon Filet or Blackened upon Request with an Orange Glaze. Served with a Grilled Lemon

GF GRILLED TILAPIA \$14 An 8oz Fillet of Tilapia Served with a Grilled Lemon



BONELESS PORK CHOP



CAP STEAK

GF STRIP STEAK \$18 A 10oz Seasoned New York Strip Seared and Served at your Preferred Doneness and Topped with Chive Compound Butter

GF SEARED CHICKEN BREAST \$14 A 6oz Brined and Seared Chicken Breast with a Cherry-Orange Chutney

SEARED DUCK BREAST \$15 A 6oz Seared Duck Breast With a Cherry-Orange Chutney

GF PORK CHOP BONELESS \$16 A 12oz Boneless and Brined Pork Chop served with Sautéed Apples and Onions

BRAISED LAMB SHANK \$20 A Tender French Braised Lamb Shank in a Rich Brown Sauce and Caramelized Onions

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Arkansas State Parks proudly serves locally sourced products when available.

BURGERS

ALL SANDWICHES COME WITH A SIDE OF FRIES

SHORELINE CLASSIC BURGER \$10 A 1/3 lb. Seasoned Beef Burger on a Toasted Bun with Lettuce, Tomato, Dill Pickles, and Red Onion. Your Choice of American, Provolone, Cheddar, Pepper Jack, or Bleu Cheese
~ Substitute A Black Bean Patty for a Vegetarian Option

STUTTGART FLYWAY BURGER \$13 A 1/3 lb. Seasoned Beef Burger on a Toasted Bun Topped with Duck Confit, Onion Gravy and Shredded Cheddar Jack Cheese

GREEK LAMB BURGER \$13 A Seasoned Lamb Burger with Melted Feta Cheese, Green Leaf Lettuce, Tomato, Red Onion, Salt and Pepper Cucumbers and Tzatziki Sauce

GARDEN BURGER \$10 A Patty of Mixed Grains, Mushrooms, Onions, Oats, and Cheese on a Toasted Bun with Hot Honey Mustard, Mixed Greens, Pickled Red Onions, Salt & Pepper Cucumbers, and a Fried Egg

LUNCH ENTRÉES

OPEN FACED SUPPER \$10 Grilled Texas Toast, Topped with Creamy Mashed Potatoes, and Your Choice of Roasted Brisket, Shredded Chicken, 1/3 lb. Seasoned Beef Burger, or Duck Confit. Finished with an Onion Gravy

ARKANSAS POUTINE \$10 Crispy Seasoned Fries Topped with an Onion Gravy, Cheddar Jack Cheese, and Your Choice of Duck Confit, Chopped Brisket, or Shredded Chicken

FRIED CATFISH \$12 4 oz. of American Farmed Catfish Fried Crispy with Seasoned Fries, Hushpuppies, House Vinegar Slaw, Grilled Lemon, Tartar Sauce, and Sautéed Vegetables

RESORT QUESADILLA \$9 Tomatoes, Green Onions, Cheddar Jack Cheese and Your Choice of Shredded Chicken, Chopped Beef Brisket, or Duck Confit Melting in a Large Flour Tortilla served with Sour Cream, Salsa, Shredded Lettuce and Diced Tomatoes

FETTUCINE ALFREDO \$14 Fettucine Pasta with a Creamy Alfredo Sauce served with Sautéed Tomatoes and Mushrooms with your choice of Grilled Chicken, Sautéed Shrimp, Duck Confit, or Mixed Vegetables

SPAGHETTI MARINARA \$10 Spaghetti Pasta with our House Marinara Sauce Topped with Italian Meatballs and Parmesan Cheese

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SANDWICHES

All Sandwiches come with a side of Fries

DEGRAY PHILLY \$12 Your Choice of Chopped Brisket, Duck Confit, or Shredded Chicken Sautéed with Peppers and Onions and Topped with House Yellow Cheese Sauce on a Toasted Hoagie Bun

DEGRAY CHICKEN CLUB \$12 Grilled Chicken topped with Melted Provolone and Crispy Bacon Served on a Toasted Bun with Green Leaf Lettuce, Tomato, and A Cherry-Orange Chutney

MEATBALL SUB \$12 Italian Seasoned Beef Meatballs, Marinara, Sautéed Onions and Peppers with Melted Mozzarella Cheese

LAMB SOUVLAKI \$12 Greek Lamb Meatballs, Mixed Greens, Red Onion, Tomato, and Tzatziki Sauce in a Toasted Naan Wrap

SHORELINE PO'BOY \$12 Your Choice of Fried Catfish, Fried Shrimp, Chopped Brisket or Blackened Chicken on a Toasted Hoagie Bun with House Vinegar Slaw, and Spicy Remoulade Sauce

PIZZA

All of our Pizzas are hand made in house and baked fresh to order.

7in. \$9 16in. \$25

STATE PARKS SIGNATURE PIZZA

Canadian Bacon, Italian Sausage, Pepperoni, Pork, Beef, Red Onions, Bell Peppers, Grated Parmesan, Mozzarella Cheese and Italian Tomato Sauce

THE MOUNT MAGAZINE

MEAT LOVER

Canadian Bacon, Italian Sausage, Pepperoni, Pork, Beef, Grated Parmesan, Mozzarella Cheese and Italian Tomato Sauce

OZARK MOUNTAIN MEAT & MUSHROOM

Pepperoni, Sausage, Beef, Mushrooms, Grated Parmesan, Mozzarella Cheese and Italian Tomato Sauce

QUEEN CANADIAN BACON & PINEAPPLE

Canadian Bacon and Pineapple Tidbits, Grated Parmesan, Mozzarella Cheese and Italian Tomato Sauce

PETIT JEAN PEPPERONI

Pepperoni, Grated Parmesan, Mozzarella Cheese and Italian Tomato Sauce

DEGRAY VEGGIE SUPREME

Fresh Tomato Slices, Bell Peppers, Red Onions, Mushrooms, Spinach and Sliced Black Olives, Grated Parmesan, Mozzarella Cheese and Italian Tomato Sauce



STATE PARKS SIGNATURE PIZZA

A LA CARTE

FRENCH FRIES \$3 MASHED POTATOES \$2

COLE SLAW \$2 SIDE OF VEGETABLES \$3 SIDE SALAD \$3

BAKED POTATO \$2 LOADED BAKED POTATO \$4

DECADENT DESSERTS



LOCALLY MADE "ON POINT" CHEESECAKE \$6

LOCALLY MADE FRIED PIES \$5

Ask your Server for Our Different Selection

HOUSE MADE PECAN BREAD PUDDING \$6

BROWNIE AND ICE CREAM \$6

ICE CREAM BY THE SCOOP \$3

BEVERAGES

SOFT DRINKS \$2

Coke, Diet Coke, Dr. Pepper, Sprite, Lemonade, Root Beer

TEA, HOT OR COLD \$2 COFFEE \$2

Complimentary refills on above beverages.

JUICE \$2

Orange, Cranberry, Apple, Tomato, V8, Tropical Mango

HOT CHOCOLATE \$2 MILK \$2 BOTTLED WATER \$2

 **BEER & WINE MENU AVAILABLE, ASK YOUR SERVER.**

Please note that consuming raw or under cooked meats or eggs may increase the risk of foodborne illness.

Because all of our dishes are prepared-to-order, our normal kitchen operations may involve shared cooking and preparation areas.

Therefore, we cannot guarantee that any menu item can be completely free of allergens. Items cooked on our grill or in our fryer present a special risk for cross-contamination, so we've clearly identified those for you.

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