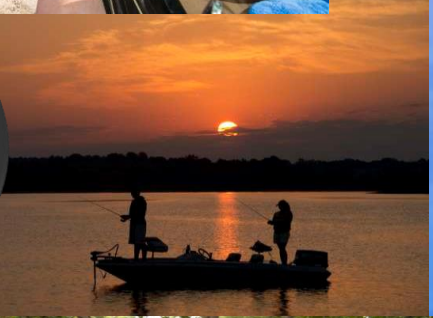


SHORELINE RESTAURANT

BISMARCK, ARKANSAS



At DeGray Lake Resort State Park

47 Years



Starters

- The Cove Chicken Wings 7** Unbreaded Fried and Seasoned Chicken flats and drumsticks. Wings tossed with your choice of Sweet Baby Ray's BBQ, Buffalo Sauce, Garlic Parmesan, or Sweet Teriyaki Sauce.
- Grey Heron Cauli Wings 9** Large Pickled Cauliflower Florets Coated and Fried tossed with your choice of Sweet Baby Ray's BBQ, Buffalo Sauce, Garlic Parmesan, or Sweet Teriyaki Sauce.
- Resort Quesadilla 10** Tomatoes, Green Onions, Cheddar Jack Cheese, and your choice of Shredded Chicken, Duck Confit, Seasoned Ground Beef or Pulled Pork melting in a Flour Tortilla served with Sour Cream, Salsa, Shredded Lettuce and Diced Tomatoes.
- Lodge Cabbage Wrapped Sausages 11** Two Smoked Sausages, Creole Mustard and Sauerkraut wrapped in Cabbage Leaves served on a bed of riced Cauliflower.
- DeGray Nachos 13** Tortilla Chips topped with Queso, Tomatoes, Green Onions, and Your Choice of Duck Confit, Sauteed Shrimp, Shredded Chicken, Seasoned Ground Beef or Pulled Pork served with a side of Sour Cream and Salsa.
- Arkansas Poutine 14** Crispy Seasoned Fries topped with an Onion Gravy, Shredded Cheddar Jack Cheese, and your choice of Duck Confit, Shredded Chicken or Pulled Pork.
- DeGray's "LOADED" Fries 11** Crispy Seasoned Fries topped with DeGray's House Beer Cheese Sauce, Bacon, and Green Onions.

Soups & Salads

- Creamy Poblano Chicken Soup 8** Creamy Chicken Poblano Pepper Soup Made with Red Bell Peppers, Corn, Black Beans, Roasted Poblano Peppers and Lemon Finished Off with A Bit Of Cream.
- Hearty Potato Soup 8** Russet Potatoes, diced Bacon, Cream and topped with Green Onions, Sour Cream and Shredded Cheese.
- Shoreline Build your own Dinner Salad 14** Mixed Greens topped with Tomatoes, Red Onions, Bell Peppers and One choice from each Section.
Proteins: Yogurt Marinaded Chicken, Pulled Pork, Blackened Catfish, or Duck Confit
Cheese: Shredded Cheddar Jack, Bleu Cheese, or Feta
Dressing: House Vinaigrette, Balsamic Vinaigrette, Raspberry Vinaigrette, Ranch, Thousand Island, Honey Mustard or Bleu Cheese
- Blackened Salmon Salad 20** Mixed Greens topped with Tomatoes, Red Onions, Bell Peppers Blackened Salmon and your choice of Shredded Cheddar Jack, Bleu Cheese, or Feta
- Burrata Salad 12** A take on the famous Italian Caprese Salad includes Grilled Marinated Green Tomatoes, Olive Oil Blend, Balsamic Glaze, Basil and Burrata Cheese.

Arkansas State Parks proudly serves locally sourced products when available.

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

Sandwiches

All Sandwiches come with a side of Fries.

- Chicken Sandwich 15** Seared Yogurt Marinaded Chicken, served on a Toasted Bun with Lettuce, Tomato, Pickles, and a Green Goddess Sauce.
- Arkansas Po'Boy 15** Your Choice of Blacked or Fried Catfish, Blacked or Fried Shrimp, or Blacked chicken on a Toasted Hoagie, House Slaw and Remoulade Sauce.
- DeGray Philly 15** Your Choice of Shredded Pork, Shredded Chicken, or Duck Confit Sauteed with Red Onions and Bell Peppers and Topped with DeGray's House Beer Cheese Sauce.
- Stuttgart Flyaway Brisket Burger 19** 8oz Patty made from a blend of Brisket and Chuck served on a Toasted Bun Topped with Duck Confit an Onion Gravy and Shredded Cheese.
- Brunch Brisket Burger 16** 8oz Patty made from a blend of Brisket and Chuck, served on a Toasted Bun with Lettuce, Tomato, and topped with Hashbrowns and a Fried Egg done to your preference.
- Brisket Burger 15** 8oz Patty made from a blend of Brisket and Chuck, served on a Toasted Bun with Lettuce, Tomato, Red Onions, Dill Pickles, and your choice of American, Cheddar, Pepper Jack, Havarti or Bleu Cheese.
- Black Bean Burger 15** A Black Bean Patty served on a Toasted Bun with Lettuce, Tomato, Red Onion, and Pepperjack Cheese.

Pizzas/Pasta

7" 9 / 16" 25

- State Parks** – Canadian Bacon, Italian Sausage, Pepperoni, Pork, Beef, Red Onions, Bell Peppers, Grated Parmesan, Mozzarella Cheese, and Italian Tomato Sauce
- Mt. Magazine** - Canadian Bacon, Italian Sausage, Pepperoni, Pork, Beef, Grated Parmesan, Mozzarella Cheese, and Italian Tomato Sauce
- Ozark** - Italian Sausage, Pepperoni, Beef, Mushrooms, Grated Parmesan, Mozzarella Cheese, and Italian Tomato Sauce
- Petit Jean** – Pepperoni, Grated Parmesan, Mozzarella Cheese, and Italian Tomato Sauce
- Queen** – Canadian Bacon and Pineapple Tidbits, Grated Parmesan, Mozzarella Cheese, and Italian Tomato Sauce
- DeGray** – Fresh Tomato Slices, Bell Peppers, Red Onions, Mushrooms, Spinach, and Sliced Black Olives, Grated Parmesan, Mozzarella Cheese, and Italian Tomato Sauce
- Cheese Pizza** 7" 6 / 16" 20

- Fettucine Alfredo 14** Fettucine Pasta with a Creamy Alfredo Sauce served with Sauteed Tomatoes and Mushrooms with your choice of Grilled Chicken, Sauteed Shrimp, Duck Confit or Mixed Vegetables.
- Spaghetti Marinara 11** Spaghetti Pasta with our Italian Tomato Sauce topped with Italian Sausage and Parmesan Cheese.
- Mushroom Ravioli 14** Portabella and Cheese stuffed Ravioli topped with a Beer Cheese Sauce, Tomatoes and Basil.

A La Carte

French Fries 4 Mashed Potatoes 3 Cole Slaw 2 Side of Vegetables 3
Side Salad 3 Baked Potato 3 Loaded Baked Potato 5

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Entrees

All Dinners are served with a Vegetable Medley, Grilled Garlic Bread, and your choice of Fries, Mashed Potatoes, Rice, or Baked Potato. Or else otherwise specified. Loaded Baked Potato add \$2

Before your meal a starting Salad with your choice of Dressing

Ribeye 30 A 10oz Ribeye served at your preferred Doneness and Topped with an Herbed Garlic Compound Butter.

Garlic Butter Beef Bites 26 Tender cuts of steak, seared to perfection and dripping with garlic butter sauce.

Catfish 20 8oz of American Farmed Catfish fried crispy served with Fries, Hushpuppies, Tartar Sauce, and A Grilled Lemon.

Blackened Salmon 24 6oz Salmon that has been Blackened and Seared and topped with a Green Goddess Sauce. Served with a Grilled Lemon.

Seared Shrimp 23 12pcs of Shrimp Seared in our Herbed Garlic Compound Butter. Served with a Grilled Lemon.

Seared Chicken Breast 18 6oz Spiced Yogurt Marinated Chicken Breast that has been Seared and Topped with a Green Goddess Sauce.

Chicken Parm Stuffed Peppers 18 A Red Bell Pepper stuffed with Mozzarella, Diced Chicken, Parmesan, and Marinara. Served on A bed of riced Cauliflower, and Vegetable Medley.

Pork Belly Skillet with Cabbage 20 Pork Belly Sauteed with Onions, Bell Peppers and Cabbage served over a bed of riced Cauliflower.

Decadent Desserts

Arkansas made Fried Pies 8

Apricot, Pecan, Peach, Apple, Chocolate, or Chocolate Peanut Butter Served with a scoop of Vanilla Ice Cream.

Chocolate Cobbler 8

Goey and melting Chocolate Cobbler Topped with a scoop of Vanilla Ice Cream.

Beverages

Freshly Brewed Westrock Coffee

Regular and Decaf 2

Iced Tea or Hot Tea 2

Soft Drinks 3

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

Beverage selection above includes complimentary refills.

Milk, Chocolate Milk or Hot Chocolate 2

Juice 3 Large Juice 5

Orange, Cranberry, Apple, V-8, Hawaiian Pog (Passion Fruit, Orange, Guava)

Bottled Water 2

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Shoreline Beer Menu

Domestics

Bud Light

Miller Light

Michelob Ultra

Miller Light

Locally Brewed

Love Honey

Day Drinker

3.75

On Tap

Lagunitas

1554

Blue Moon

6

SHORELINE WINE

WHITE WINE BY THE BOTTLE

Chardonnay -Smoking Loon - CA 18

Dry with bright fruit aromas, with a zesty sharp finish.

Pinot Grigio -Cavit - Italy 22

Crisp light apple and citrus with a slightly dry finish. A perfect wine to pair with fish or chicken.

Chardonnay -14 Hands - WA 19

A full-bodied chardonnay opens with aromas of melon and pear, joined by notes of lemon, spice and sweet vanilla.

Sauvignon Blanc -Charles Krug - CA 22

This light to medium bodied wine displays vibrant notes of lime, guava and lemongrass on the nose.

Riesling -Chateau St. Michelle - WA 20

This wine offers crisp apple aromas and flavors with subtle mineral notes.

Looking for Sweet & Fruity?

Riesling -Chateau St. Michelle - WA 20

This wine offers crisp apple aromas and flavors with subtle mineral notes.

Barefoot Red Moscato - CA 18

A medley of juicy red cherries and raspberries with floral aromas.

Rose' Pinot Noir - Francis Coppola - CA 24

Summer fruits are beautifully balanced by a crisp natural acidity.

WINE BY THE GLASS

Pinot Grigio, Moscato, Pink Moscato,
Sweet Riesling, Chardonnay

7.35

RED WINE BY THE BOTTLE

Pinot Noir -Meiomi - CA 26

A rich garnet color with a ruby edge, the wine opens to reveal lifted fruit aromas of bright strawberry and Jamy fruit, mocha and vanilla along with toasty oak notes.

Merlot -H3 - Columbia Crest - WA 23

Medium bodied merlot delivers aromas of spice and blackberry with the perfect balance of earth, cocoa & ripe cherry notes. WS:88

Merlot -14 Hands - Columbia Valley -WA 21

Rich flavors and aromas of blackberry, plum, cherry and mocha. Balanced in style, this wine is soft and food friendly. WS:86

Cabernet Sauvignon -Three Thieves - CA - 21

Juicy fruit flavors of dark berry, black currant and cherry. with hints of warm spice and vanilla. WS:89

Cabernet Sauvignon - B.R. Cohn - CA 27

Delicious black fruit flavors and judicious oak spices of vanilla and cedar makes this full bodied wine favorite to sip and savor. WS:90

Malbec -Alamos - Argentina 20

Deeply concentrated plum flavors with small portions of Syrah and Bonarda to add the dark blackberry finish.

WINE BY THE GLASS

Pinot Noir, Merlot, Cabernet Sauvignon,
Sweet Red

7.35