

SHORELINE RESTAURANT

BISMARCK, ARKANSAS



At DeGray Lake Resort State Park



Starters

Chips and Dip Duo Deep-fried Tortilla Chips with a side of our House Queso & Salsa. **10**

The Cove Chicken Wings Un-breaded Fried Chicken Wings, tossed with your choice of Buffalo, BBQ, or Sweet Teriyaki Sauce. **10**

Coconut Shrimp Crispy and Sweet Breaded Coconut Shrimp, served with a Tangy Orange Marmalade. **9**

Resort Quesadilla Tomatoes, Green Onion, and Melted Cheddar Jack in a Toasted Flour Tortilla served with Sour Cream, Salsa, Shredded Lettuce, and Diced Tomatoes. Your choice of Chicken or Pulled Pork. **12**

DeGray Nachos Tortilla Chips topped with Queso, Tomatoes, Green Onions, & your choice of Chicken or Pulled Pork served with Sour cream and Salsa. **14**

Bacon Cheese Fries Crispy Seasoned Fries topped with our Creamy House Queso, Bacon Bits, and Green Onion. Served with a Side of Ranch Dressing. **11**

Fried Mushrooms Deep fried and golden Mushrooms served with Chipotle Cream Sauce **6**

Onion Rings Perfect and crunchy Onion Rings served with Chipotle Cream Sauce **6**

Soups & Salads

Ask your server for our soup options!

**Soups may vary based on availability*

Build your own Dinner Salad Mixed Greens topped with Tomatoes, Red Onion, Bell Peppers, & a choice from each Section. **14**

Proteins: Fried or Grilled Chicken, Pulled Pork, Grilled Shrimp, or a Black Bean Burger.

Cheese: Shredded Cheddar Jack or Crumbled Feta.

Dressings: Ranch, Thousand Island, Honey Mustard, Italian, Raspberry Vinaigrette or Bleu Cheese Dressing.

Blackened Salmon Salad Mixed Greens topped with Tomatoes, Red Onions, Bell Peppers, Cucumbers, Blackened Salmon, and your choice of Shredded Cheddar Jack or Feta. **20**

Arkansas State Parks proudly serves locally sourced products when available.

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



Sandwiches

All Sandwiches come with a side of Fries. *Gluten-free bread \$3.00*

Crispy Buffalo Chicken Sandwich A Breaded Chicken Breast tossed in Wing Sauce and topped with Ranch Dressing, served on a Toasted Bun with Lettuce, Tomato, and Pickles. **16**

Grilled Chicken Sandwich A Blackened Chicken Breast served with Lettuce and Tomato on a Toasted Bun. **15**

Top Choice Burger An 8oz Brisket and Angus Ground Beef Patty, served on a Toasted Bun, with Lettuce, Tomato, Red Onion, Dill Pickle, and your choice of American, Cheddar, and Pepper Jack.. **15**

Southern Burger An 8 oz Patty served on Texas Toast; Topped with Bacon, Cheddar Cheese, and BBQ Sauce. **16**

Black Bean Burger A Black Bean Patty served on a Toasted Bun with Lettuce, Tomato, Red Onion, Dill Pickle, and Pepperjack Cheese. **15**

Pizzas/Pasta

7" 15 / 16" 30

10" Gluten free crust \$4.00

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

Petit Jean – Pepperoni, Grated Parmesan, Mozzarella Cheese, and Italian Tomato Sauce

Mt. Magazine – Canadian Bacon, Pork Sausage, Pepperoni, Beef, Grated Parmesan, Mozzarella Cheese, and Italian Tomato Sauce

Queen – Canadian Bacon, Chopped Pineapple, Grated Parmesan, Mozzarella Cheese, and Italian Tomato Sauce

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

Cheese Pizza 7" 12 / 16" 25

Fettucine Alfredo Fettucine with a Creamy Alfredo Sauce & your choice of Grilled Chicken, Sautéed Shrimp, or Mixed Vegetables. **16**

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Entrees

All Entrees are served with a seasonal side salad to start.

Served alongside a Mixed Vegetable Medley, Toasted Garlic Bread, and your choice of Fries, Mashed Potatoes, or Baked Potato.
Make them Loaded for \$2!

Grilled Pork Chops Two bone in, 4 oz Pork Chops Seasoned and Seared to perfection. **25**

Blackened Salmon 6oz Flaky, Blackened Salmon Filet, Seared to Perfection and served with a Lemon **27**

Seared Chicken Breast A Seasoned and Seared Chicken Breast **18**

Chicken Fried Chicken Our Southern Style Classic.

Tender Chicken Breast, Breaded, Fried, and Smothered in Country Gravy. **18**

Catfish Plate 8oz of Crispy, Fried American Farmed Catfish served with fries, Hushpuppies, Tartar Sauce, and a Lemon. **20**

Chicken Tenders Four Crispy Breaded Chicken Tenders, Deep-Fried and served with a side of country gravy. **16**

A La Carte

Seasoned French Fries 3 Mashed Potatoes 3 Cole Slaw 2 Side of Vegetables 3

Side Salad 3 Baked Potato 3 Loaded Baked Potato 5

Side of Fresh Fruit 4 Onion Rings 6

Decadent Desserts

**Ask your server about our seasonal desserts.*

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Beverages

Freshly Brewed Westrock Coffee

Regular or Decaf **2**

Iced or Hot Tea 2

Soft Drinks 3

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

Beverage selection above includes complimentary refills.

Milk, Chocolate Milk, or Hot Chocolate 2

Juice 4

Orange, Cranberry, Apple, V-8

Bottled Water 2

Alcoholic

Beer

Domestic 3.75

Bud Light
Miller Light
Michelob Ultra
Coors Light

Lost Forty Brewery 4.50

Love Honey Bock
Day Drinker Blonde

Signature Cocktails

Island Sangria- Triple Sec, Sweet & Sour, Sweet Red Wine, & Cranberry Juice **9**

Sunrise Bloody Mary- Vodka, Bloody Mix, Worcestershire Sauce, Lemon & Lime Juice, & Tabasco **11**

Smooth Sailing- Coconut rum, Pineapple, Cranberry, & Orange Juices, with a Splash of Grenadine **9**

Blue Heron- Vodka, Blue Curacao, Lemonade, & Grenadine **9**

Wine Selection

Whites

Moscato- Andre'- CA 4/16

Sweet & aromatic sparkling wine, citrus notes with a crisp finish.

Riesling -Chateau St. Michelle - WA 5/20

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

Chardonnay -14 Hands - WA 6/21

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

Pinot Grigio -Cavit - Italy 6/23

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

Sauvignon Blanc -Charles Krug - CA 6/23

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

Reds

Malbec -Alamos - Argentina 5/20

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

Merlot -H3 - Columbia Crest - WA 5/20

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 6/21

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

Cabernet Sauvignon- 14 Hands- Columbia Valley -WA 6/21

Bold characters of black currant, dark cherry, and espresso with hints of spice.

Pinot Noir- Mark West- CA 5/20

A deep ruby red, with notes of black cherry, strawberry, plum, cola, & soft tannins.