



THE SKILLET RESTAURANT

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.
 GF Indicates item may be prepared gluten-free

LUNCH OR DINNER

STARTERS

Fried Green Tomatoes \$10
 Breaded with an herb-seasoned cornmeal and cooked golden brown

Fried Pickle Chips \$7
 Hand-breaded and fried crispy

GF Jalapeno Bottlecaps \$7
 Crispy, golden-fried jalapeno chips that are perfectly seasoned

Turnip Top Dip with Fried Pork Rinds \$9
 Our made fresh to order, southern twist on spinach dip served with fried pork rinds

Cheese Curds \$12
 Someone up North may have started this crispy, crunchy and ooey gooey trend, but we fry them the best here

Ozark Onion \$6
 A battered fresh onion, deep-fried and split into chips, makes this dish perfect for sharing

SALADS

GF Grilled Chicken Salad \$11
 Tossed garden greens with grilled chicken topped with tomatoes, sweet onion, cheddar cheese, croutons and choice of dressing

GF Salmon Caesar Salad \$14
 Tossed garden greens with grilled salmon, topped with shredded parmesan cheese, homemade croutons, and Caesar dressing

Skillet Soup & Salad Bar
Added to a Meal \$4
All You Can Eat \$10
 Leafy greens, fresh local produce, and assorted special toppings, paired with our chef's homemade soup of the day

Dressings

Homemade Ranch, Creamy Ceaser, French, Homemade House Herb Vinaigrette, Jalapeno Ranch, Honey Mustard

BURGERS & SANDWICHES

Sandwiches served with a pickled okra spear and shoestring french fries or chips

Traditional Hamburger \$10
Add cheddar, pepper jack, or Swiss cheese \$1
Hand-pattied, seasoned, and chargrilled, served with lettuce and tomato on a potato bun

Ozark Mountain Burger \$14
A burger topped with pepper jack cheese, crisp bacon, sauteed onions and mushrooms, served on a potato bun

Homemade Black Bean Burger \$12
Black bean burger patty served with a traditional potato bun, dressed with lettuce, tomato, onion, and jalapeno ranch

Classic Patty Melt \$11
A burger served with grilled onions and Swiss cheese on toasted marble rye bread

Smoked Club \$13
Ham, smoked turkey, bacon, lettuce, tomato, mayo, American and Swiss cheeses on toasted artisan sourdough or marble rye bread

Hot Ham and Swiss \$10
Sliced, grilled ham with melted Swiss cheese on brushed garlic aioli sourdough

The Reuben \$12
Corned beef, Swiss cheese, sauerkraut, and Thousand Island dressing on grilled slices of marble rye bread

The Rachel \$12
Same as the Reuben, but with corned turkey

Chicken Bacon Ranch \$14
Flamed-grilled or hand-battered fried chicken breast topped with crisp smoked bacon served with creamy ranch dressing, lettuce, and tomato on a toasted traditional potato bun

Classic BLT \$11
Substitute two fried green tomatoes for regular tomato \$12
Crisp smoked bacon, lettuce, tomato, and mayo on toasted artisan sourdough or marble rye bread

Ozark Cheese Steak \$12

Thin sliced, slow roasted beef grilled with peppers, onions, and topped with Swiss cheese piled high on a toasted hoagie roll

SPECIALTIES

GF Fried Catfish*
Two pieces \$17 | Three pieces \$20
U.S. farm-raised jumbo fried fillets served with fries, coleslaw, pinto beans, hushpuppies, tomato relish, and homemade tartar sauce

Ozark Sampler \$13
Homemade chicken and dumplings served with ham and beans, turnip greens and fried okra

Ozark Favorites \$13
Chicken and dumplings or ham and beans served with two sides and pan-fried cornbread

GF Loaded Hamburger Steak* \$15
Grilled, chopped beef steak topped with sauteed mushrooms, onions, and bacon

Open Faced Roast Beef \$14
Roast beef on bread, smothered with brown gravy served with mashed potatoes and green beans

Steak Tips \$17
Tender steak tips grilled with peppers and onions and served with two sides and a roll or cornbread

Fried Chicken Strips*
Two piece \$13 | Three piece \$15
Fried golden brown served with two sides, ranch, honey mustard, or BBQ sauce, and a roll or cornbread

Chicken Fried Chicken \$13
Want grilled chicken instead? Just ask.
A deep fried chicken breast served with mashed potatoes, white gravy, an additional side, and a roll or cornbread

GF Garlic Herb Grilled Salmon* \$18
Herb-butter basted salmon grilled to perfection

GF The Skillet's Award-winning Vegetable Stir Fry \$11
Add grilled chicken \$14
Seasonal vegetables tossed in a signature spice blend on a bed of wild rice with soy sauce on the side and a roll or cornbread

SIDES

À La Carte \$3 | Any Appetizer as a Side \$4

Cinnamon Applesauce

Coleslaw

Cottage Cheese

Fried Okra

Green Beans

Mashed Potatoes & Gravy

Pinto Beans

Pork Rinds

Seasoned Turnip Greens

Crispy Straight-Cut French Fries

Side Salad

BEVERAGES

Sweet or Unsweet Iced Tea \$2.50

Coca-Cola Products \$2.50

Vitamin Water \$2.50

Rosemary Lemonade \$3

Lemon Mint Water Glass \$3 | Pitcher \$5

Park Blend Coffee \$2

Hot Tea \$2

Hot Chocolate \$2

2% Milk \$3

Chocolate Milk \$3.50

Apple, Orange, or Tomato Juice \$3

DESSERTS

Lemon Ice Box Pie \$5

Chocolate Earthquake Cake \$6

Classic Blackberry Cobbler \$5

Yarnell's Homemade Vanilla Ice Cream \$2

À La Mode Added to Any Dessert \$1.50

Double Chocolate Cookie Sandwich \$4

A scoop of Yarnell's vanilla between two homemade cookies

Ozark Cheesecake \$7

A thick slice of NOT New York cheesecake topped with strawberry, chocolate or blueberry sauce

Skillet S'more \$10

A campfire classic for two of toasted marshmallows, graham cracker crumble and rich melted chocolate baked in a cast-iron skillet

Squirrel Pie \$6

Sweet buttermilk cream pie with pecans
No squirrels were harmed, it just drives them nuts!

FROM THE BAR

WINE

WIEDERKEHR WINE CELLARS ALTUS, AR

Cabernet Sauvignon \$7/\$33
A dry red with delightful color and robust flavor served warm

Sauvignon Blanc \$7/\$33
A mid-dry white with light flavor served chilled

THE POINT WINERY MORRILTON, AR

Crestliner Blend \$7/\$28
A mid-dry red Bordeaux blend with balanced tannins and flavors of cherry and plum served warm

Riesling \$7/\$33
A delicate, clean mid-dry white wine with hints of stone fruit for an off-dry finish served chilled

Raquel \$7/\$33
A sweet sparkling white wine with bright notes of ripe muscadine served chilled



BEER

GRAVITY BREWWORKS BIG FLAT, AR

Brown Eyed Girl \$6
12oz draft
American brown ale, medium bodied

Kolsch From the Cold \$6
12oz draft
A light and refreshing German-style brew

NORFORK BREWING COMPANY NORFORK, AR

Sylamore Shandy \$7
12oz bottle
Light and lemony, yellow and hazy

Old Settlers Cream Ale \$7
12oz bottle
A light, easy drink, full of history

POINT REMOVE BREWING COMPANY MORRILTON, AR

Petit Jean Pilsner \$5
12oz can
Cold-conditioned and light

Long Pool Pale Ale \$5
12oz can
Light malt with bright citrus notes

Camp Cider \$5
12oz can
A classic hard cider, dry and crisp

THE CABINS AT DRY CREEK



provide accommodations year-round that your whole family will love. These beautiful Ozark rooms feature different layouts and options to suit your stay. All rooms are ground level and sleep two to four people. Some rooms have secured adjoining doors giving the option of combining rooms if needed.

ROOM OPTIONS & AMENITIES

All rooms have standard amenities: telephone, TV, WiFi, microwave, mini-refrigerator, iron and ironing board, hair dryer, and coffee maker.

- **King rooms**
- **King rooms with ADA options**
- **Double queen rooms**
- **Family rooms with a queen and bunk bed**

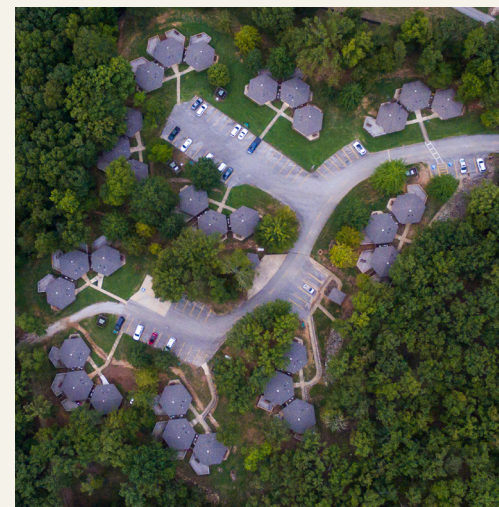
- **Suites**

Suites include a king bed, a living area with a pullout couch, sink, a set of four plates, silverware, glasses, and standard amenities.

- **King deluxe**

King deluxe rooms feature an open-style King bedroom/living area, and enclosed oversized bathroom, and all the standard amenities.

The Ozark Folk Center's Cabin Office offers a gathering room year-round and a swimming pool during the summer months.



APRIL

- 14** Craft Village opens
- 17-18** Arkansas Folk Festival
- 18** Committee of 100's
Next Generation Spring Concert
- 23-25** Dulcimer Jamboree
Concerts on Friday and Saturday
Featuring national champions
including Steve Eulberg, Don Pedi,
Katie Moritz, Rick Thum, Colin Beasley,
Jess Dickinson, Kara Barnard, and more

MAY

- 8-9** Heritage Herb Garden
Spring Symposium
- 10** Mother's Day Buffet
- 22-23** Homecoming Hootenanny and
Memorial Day Weekend
Craft Village open Sunday and Monday

JUNE

- 19-20** John Prine Folk Festival*
Two days celebrating the music of
John Prine with special guests,
shows and events
Season tickets not honored for this event.

JULY

- 18** Sam Bush Bluegrass Band*
An evening of country and newgrass music
with three-time Grammy winner Sam Bush.
Presented by the Committee of 100.
Season tickets not honored for this event.

AUGUST

- 8** Arkansas State Fiddle and Banjo
Championships and Concert
- 21-22** Bluegrass & Fried Chicken Festival
Featuring Mountain Highway,
The Gravel Yard, and more.

SEPTEMBER

- 7** Labor Day *Craft Village is open*
- 12** Stone Bank Presents: Pine Leaf Boys
An evening with the world-renowned,
Grammy-nominated American Cajun
and Creole band Pine Leaf Boys.
- 18-19** Mountains, Music and Motorcycles

OCTOBER

- 9-10** Stringband Music & Arts Festival
Two days of lively Stringband music,
dance and handcrafted art. Featuring
Murphy Campbell, John Depew and more
- 16-17** Heritage Herb Garden
Fall Harvest Festival
- 23-24** Bean Festival and Championship
Outhouse Races
- 24** Committee of 100's Next Generation
Fall Concert

NOVEMBER

- 12-14** Mountain View Fall
Bluegrass Festival*
Season tickets not honored
for this event.
- 14** Last Day of the Craft Village
2026 season
- 28** Ozark Holidays Craft Show

2027 SEASON

Opens March 16



TICKETS

For more information
and tickets, scan the
QR code