



QUEEN'S 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.

LUNCH & DINNER

STARTERS

- Pulled Pork Nachos \$12**
A hearty stack of tortilla chips topped with pulled pork, queso, BBQ sauce, jalapenos and green onions
- Loaded Fries or Tortilla Chips \$7**
Fresh tri-color chips or fries loaded with house-made queso, cheddar jack cheese, sour cream, bacon, black olives, diced tomato and onion
- Fried Mushrooms \$10**
Portobello mushrooms sliced thick, battered in seasoned breadcrumbs, fried to perfection, and served with homemade ranch
- Fried Pickle Spears \$6**
Crispy, golden-battered dill pickle spears served with ranch dressing
- Loaded Potato Logs \$8**
Fresh fried seasoned potato logs loaded with house-made queso, cheddar jack cheese, bacon, sour cream, diced tomato, black olives and onion
- Meatball Appetizer \$10**
Four homemade meatballs, smothered in classic marinara, Parmesan cheese and Italian seasoning, served with garlic bread

SALADS

- Garden Salad \$10**
Add Chicken \$11 | Add Shrimp \$16
Salad blend with tomato, onion, cucumber and cheddar jack cheese
- Chef Salad \$14**
Garden salad with turkey, ham, tomato, onion, cucumber, cheddar jack cheese and a hard-boiled egg
- Spinach Salad \$16**
Add Chicken \$18 | Add Shrimp \$22
Baby spinach with mozzarella cheese, tomato, pecans and dried infused cranberries

Dressings

- Ranch
- Poppy Seed
- 1000 Island
- Italian
- Raspberry Vinaigrette
- Blue Cheese
- Honey Dijon

Allergy Alert Dishes may contain or come into contact with common allergens, including: peanuts, tree nuts, dairy, eggs, wheat (gluten), soy, fish and shellfish. If you have a food allergy or dietary restriction, please inform your server before ordering. We will do our best to accommodate your needs.

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QUESADILLAS

Quesadillas are served with guacamole, salsa and sour cream

Cheese Quesadilla \$7

Add Chicken \$11 Add Shrimp \$13

Flour tortilla with shredded cheddar jack cheese

KC Quesadilla \$10

Flour tortilla with shredded cheddar jack cheese, grilled chicken breast, spinach and hickory smoked bacon

Veggie Quesadilla \$13

Flour tortilla with shredded cheddar jack cheese, baby spinach, red onion, tomato, bell pepper, mushroom and olive

SANDWICHES

Sandwiches served with one house side

Rich Mountain Cheeseburger \$16

Make it a Double \$22

A char-grilled all-beef patty topped with your choice of cheese and served with lettuce, tomato, pickle and red onion

Mushroom Swiss Burger \$17

A char-grilled all-beef patty topped with grilled mushrooms, Swiss cheese and hickory-smoked bacon, and served with lettuce, tomato, pickle and red onion

Hot Pulled Roast Beef & Swiss Sandwich \$14

Tender pulled roast beef topped with grilled onions, mushrooms and melted Swiss cheese on a toasted hoagie roll, finished with brown gravy

BBQ Pulled Pork \$13

BBQ pulled pork topped with creamy coleslaw on a toasted bun

Royal Reuben \$15

Seasoned corned beef topped with sauerkraut, Swiss cheese and 1000 Island dressing and served on toasted marble rye bread

Meatball Hoagie \$16

Homemade meatballs, marinara, Italian seasoning, mozzarella and Parmesan cheeses on a toasted sourdough hoagie roll

Queen's Club \$13 | Make it a Wrap \$12

House-sliced turkey and ham, with hickory-smoked bacon, lettuce, tomato, mayo and American cheese served on three toasted slices of Texas toast

Choctaw Chicken \$15 | Make it a Wrap \$14

Grilled chicken breast topped with grilled mushrooms, onions and Pepper Jack cheese, bacon, lettuce and tomato

PASTAS

Garnished with Italian seasoning, Parmesan cheese and served with garlic toast

Spaghetti and Marinara \$11
With Meatballs \$17

Penne and Alfredo \$12

Add Chicken \$14 | Add Shrimp \$21

Southwest Pasta \$15

Penne pasta tossed in our homemade queso with grilled chicken, bacon, tomato, black olives and green onion

ENTRÉES

Served with two house sides and a roll unless noted otherwise

Chicken Wilhelmina \$17

Grilled chicken breast topped with ham, Swiss cheese, sauteed mushrooms and onions, finished with grilled tomatoes

Chicken Tenders \$14

Hand-breaded, golden deep-fried chicken tenders

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Blackened Shrimp Dinner \$20

Ten blackened shrimp sauteed in butter and Cajun seasoning

Catfish Dinner \$18

Choice of seasoned grilled catfish or hand-breaded and fried to order, served with hushpuppies instead of a dinner roll

Country Fried Steak \$17

Hand-breaded and covered in white gravy

Roast Beef Plate \$21

Shredded roast beef smothered in brown gravy

6 oz. or 10 oz. Sirloin \$22/\$36

Add 5 shrimp for \$5

Seasoned sirloin steak grilled the way you want it

Cajun Pork Ribeye \$22

Bone-in pork ribeye seasoned with Cajun spices and topped with apple bacon maple jam

KIDS MENU

Served with one house side

Grilled Cheese \$5 | Add Ham \$6

Chicken Nuggets \$5

Pastas do not include a side

Kids Alfredo \$6

Add Chicken \$8 | Add Shrimp \$10

Kids Spaghetti \$6 | Add Meatballs \$9

SIDES

House Sides \$3.50

French Fries
House-made Chips
Potato Logs
Corn
Green Beans

Okra
Mashed Potatoes & Gravy
Cole Slaw
Broccoli

Premium Sides \$5

Loaded Baked Potato
Loaded Fries
Sweet Potato Fries
Loaded Potato Logs

Asparagus
Loaded Mashed Potatoes
Side Salad
Cucumber Salad

Upgrade to a premium side for \$1.50

DRINKS

Tea \$2

Sweet, Unsweet or Hot Tea

Coffee \$3

Soda \$3.50

Pepsi, Diet Pepsi, Dr. Pepper, Diet Dr. Pepper, Mountain Dew, Mug Root Beer, Starry or Lemonade

Milk | Small \$2 | Large \$3

Chocolate or White

Juice | Small \$2 | Large \$3

Apple, Orange, Cranberry or Pineapple

Hot Chocolate \$3

No refills for milk, juice and hot chocolate

DESSERTS

Peanut Butter Pie \$6
Chocolate Cream Pie \$7

Pecan Pie \$5
Peach Cobbler \$5

Blueberry Cobbler \$6
Hummingbird Cake \$6

Add a scoop of ice cream to any dessert for an additional \$1.50

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FROM THE BAR

COCKTAILS

Cosmopolitan

Cranberry, Vodka, Cointreau, Lime
Grey Goose \$15 Tito's \$11 Smirnoff \$9

Wilhelmina Sunrise

Tequila, OJ, Grenadine
Jose Silver/Gold \$8 Patron Silver \$10

Black Russian

Vodka, Kahlua
Grey Goose \$15 Tito's \$11 Smirnoff \$9

White Russian

Vodka, Kahlua, Heavy Cream
Grey Goose \$16 Tito's \$12 Smirnoff \$10

Wilhelmina Sunset

Vodka, Peach Schnapps, OJ, Cranberry, Grenadine
Grey Goose \$13 Tito's \$10 Smirnoff \$8

Screw Driver

Vodka, OJ
Grey Goose \$10 Tito's \$7 Smirnoff \$5

Manhattan

Bourbon, Sweet Vermouth, Bitters
Knob Creek \$9 Maker's Mark \$11
Wild Turkey \$10 Woodford Reserve \$10

Rob Roy

Scotch, Sweet Vermouth, Bitters
Johnnie Walker Red \$11

Old Fashion

Bourbon, Orange Slice, Cherries, Sugar, Bitters
Woodford Reserve \$9 Maker's Mark \$10
Wild Turkey \$9 Knob Creek \$8

Mimosa \$9

Champagne, OJ

Grasshopper \$7

Crème de Cacao, Crème de Menthe, Heavy Cream

Hypnotic Breeze \$7

Hypnotic, Bacardi White Rum, Triple Sec,
Pineapple Juice, Lime Juice

**** Arkansas Product**

RED WINE

Woodbridge Pinot Noir \$4/\$16

Soft red fruit flavors with a smooth finish

Yellow Tail Pinot Noir \$5/\$20

Light-bodied, cherry and raspberry
with subtle spice

Belle Glos Pinot Noir \$26/\$100

Rich, elegant, with dark berries and silky tannins

Yellow Tail Merlot \$7/\$26

Smooth and approachable with plum
and chocolate notes

Josh Cellars Merlot \$10/\$39

Medium-bodied with black cherry, mocha and spice

Woodbridge Merlot \$4/\$15

Fruit-forward with plum and soft oak finish

Kendall Jackson Merlot \$14/\$54

Complex dark fruit, spice and soft tannins

Post Merlot** \$6.25/\$25

Local favorite with smooth berry flavors

Josh Cellars Cabernet Sauvignon \$12/\$46

Bold blackberry, cinnamon, vanilla and toasted oak

Woodbridge Cabernet Sauvignon \$4/\$15

Easy-drinking with blackberry and light oak

Post Red Muscadine** \$7/\$27

Fruity sweetness with a smooth, velvety finish

Post Red Moscato** \$7.5/\$30

Sweet, light and effervescent with
cotton-candy aromas

BUBBLES

Sold by the bottle

Mionetto Prestige Brut \$15

Crisp, dry and elegant with citrus and green apple

Ballatore Spumante \$23

Sweet and sparkling with hints of pear and apple

FROM THE BAR

WHITE & PINK WINE

Post White Zinfandel \$6/\$23**
Peach and strawberry aromas with a smooth finish

Robert Mondavi Sauvignon Blanc \$8/\$32
Refreshing lemon, lime and tropical fruits

Woodbridge Sauvignon Blanc \$6/\$23
Bright and easy-drinking, fruit-forward
with a clean finish

Kim Crawford Sauvignon Blanc \$10/\$40
Crisp and dry known for vibrant tropical and citrus
flavors, like passion fruit, grapefruit and lime

Woodbridge Chardonnay \$7/\$26
Smooth with apple, pear and vanilla oak

Kendall Jackson Chardonnay \$15.50/\$57
Full-bodied with tropical fruits,
vanilla and buttery finish

Josh Cellars Chardonnay \$9.50/\$38
Full-bodied with tropical fruits,
vanilla and buttery finish

Woodbridge Pinot Grigio \$6/\$17
Crisp pear and melon with a refreshing finish

Ecco Domani Pinot Grigio \$10/\$40
Delicate citrus, floral aromas and a clean palate

Yellow Tail Moscato \$4.50/\$17
Lively sweetness with tropical fruit and honey

Risata Moscato \$14/\$55
Sweet and aromatic, bursting with ripe stone fruit

Post White Moscato \$8/\$30**
Smooth sweetness balanced with
floral, citrus notes

Parachute \$6/\$24**
Sweet, smooth muscadine-style white wine

Post Blue Skies Muscadine \$5.50/\$21**
Fruity, bold muscadine with a
sweet Southern style

Post White Muscadine ** \$7/\$27
Traditional Arkansas muscadine wine,
sweet and smooth

BEER BOTTLES & CANS

\$5

Lost 40 Juicy IPA**
Shiner Bock
Lost 40 Rockhound IPA (can)**
Lost 40 Day Drinker (can)**
Green Apple Angry Orchard
Redd's Hard Apple

\$4

Coors Light
Coors
Budweiser
Yuengling Lager
Bud Light
Yuengling Flight

Mich Ultra \$4.25
Busch Light \$3.50

DRAFT \$7

Blue Moon Belgian Wheat
Lost 40 Kilt Optional**
Lost 40 Love Honey**

\$6

Yuengling
Sierra Nevada Pale Ale
Miller Lite
Hazy Little Thing
Lost 40 2nd Rodeo **

**** Arkansas Product**

FROM THE BAR

WHISKEY, SCOTCH & BOURBONS

\$7

Crown Royal
Knob Creek
Jameson

\$6

Jack Daniel's
Johnnie Walker Red
Wild Turkey

\$8

Maker's Mark
Woodford Reserve

VODKA

\$4

Smirnoff
Smirnoff Vanilla
Smirnoff Citrus
Tito's \$5
Grey Goose \$8

TEQUILA

\$6

Jose Cuervo Gold
Jose Cuervo Silver
Patrón Silver \$10

GIN

\$6

Tanqueray
Bombay Sapphire
St. Remy \$4

RUM

\$4

Bacardi Superior White
Captain Morgan
Malibu Coconut Rum

CORDIALS & LIQUEURS

\$3

Peach Schnapps
Peppermint Schnapps
Kahlua \$5
Bailey's \$6

\$8

Drambuie
Disaronno
Cointreau
Grand Marnier

