



# Home of the True Grit Trail

OPEN: 5:PM Wednesday,  
Thursday, & Friday  
11:AM Saturday, & Sunday  
CLOSED: Monday, & Tuesday  
115 S Front St.  
Dardanelle, AR  
479-229-4458



## APPETIZERS

### Crawfish Dip

Satisfying combination of Cajun spice, cream cheese and crawfish tails covered in fresh mozzarella and baked to perfection, served with pita chips **\$12.99**



### Breaded Crawfish Tails

Hand-picked crawfish tails lightly coated with a homestyle batter featuring authentic Cajun spices, served with remoulade **\$11.99**

### Crab Cakes

Two house made Crab Cakes with Chipotle Aioli. **\$11.00**

### Fried Pickles

Sliced pickles, battered and fried golden brown, served with Ranch or Cajun Ranch **\$11.99**

### Meatball

Four large homemade Meatballs smothered with a rich sautéed Mushroom brandy cream sauce and caramelized onion baked with fresh shredded parmesan and served with grilled French bread. **\$11.99**

### Wings

Jumbo par-baked chicken wings, deep fried and tossed in your choice of sauces: Cajun Hot, Mild, Spicy BBQ, Mild BBQ, or Jerk **\$11.99**



### Front Street Fries

Seasoned fries covered in melted cheese sauce, bacon and shredded cheddar cheese then finished in the oven **\$15**

### Pork Belly Bites

Flash fried pork belly tossed with a blend of sweet, smoky, and a hint of heat, seasoning, served with remoulade **\$15**

### Chips & Salsa \$6

## SANDWICHES

Dressed with lettuce, tomato, onion & pickles, Burgers-1/2 lb Fresh Chuck on a toasted Brioche Bun Add American Swiss or Pepper Jack Cheese, Bacon, Sautéed Onions, Bell Peppers or Mushrooms. **\$15.00**

### Sloppy Cajun Burger

Fresh 1/2 lb Beef patty covered with Grilled Onions and Jalapenos then smothered with our famous Cajun Crawfish Sauce **\$15.00**

### Front Street Grill Burger

Fresh 1/2 lb Beef patty with your choice of Swiss American Cheddar or Pepper Jack Cheese, with lettuce, tomato, red onion, and pickles served with French Fries **\$14.00**

### Cuban sandwich

Roasted Pork Loin, thin sliced, Ham, Swiss cheese, Kosher Dill Pickles and Spicy Mustard on a Grilled Hoagie Roll Served with your choice of Side. **\$15.00**

### Toasted Italian Sub

Pepperoni, Canadian Bacon, Crumbled Italian Sausage & mozzarella, toasted & finished with tomato, red onion, crisp lettuce & tangy Golden Italian Dressing **\$11.00**

### Toasted Meatball Marinara

Fresh Herb and Parmesan Meatballs tossed with Marinara and smothered in Mozzarella on a toasted Hoagie Roll **\$11.00**

### Chicken Sandwich

Your choice of Traditional or Spicy Buffalo fried Chicken Breast On a Toasted Brioche Bun, served with Mayo, Homemade Buttermilk Ranch or Creamy Blue Cheese Dressing **\$12.00**



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## ENTREES

### Ribeye Steak

Char-Grilled to your liking, served with a side salad, and one side choice for  
12oz \$27.99 16oz \$34.99

### Sirloin Steak

8oz cut, char-grilled to your liking, served with a side salad, and one side \$19.99

### NEW YORK STRIP

Generous 12 oz. cut of New York Strip char-grilled and prepared to your liking \$25.99

### GRILLED OR FRIED PORK CHOP

8 oz. Grilled or Fried Pork Chop with one side \$17.00

### Lemon Pepper Salmon

Grilled Salmon Seasoned with Lemon Pepper Chargrilled. Served on a bed of steamed Rice and one side. \$17.99

### Smothered Chicken Skillet

Grilled Chicken, Garlic Roasted Bell Peppers, Caramelized onions and Crispy Bacon Sautéed in a mini cast Iron Skillet then topped with our Pepper Jack Cream Sauce, and Baked Golden Brown.  
Served with a side salad. \$16.99

### Pasta New Orleans

Sautéed Chicken, Shrimp, and Smoked Sausage cooked with a decadent rich sauce and served over linguine with a side Salad \$22.00

### Penne Pasta

Penne pasta tossed in your choice of marinara sauce or rich creamy Alfredo and parmesan cheese mix, served with a side salad \$13.00  
add grilled or blackened chicken, shrimp or mushrooms \$7.00

### Pasta Primavera

Tender penne pasta sauteed with zucchini squash, red onion, bell pepper, broccoli florets, spinach & cherry tomatoes lightly tossed in garlic butter and finished with parmesan and course black pepper, served with a side salad \$14.00

### SHRIMP AND GRITS

Fresh Shrimp cooked with our house creole seasoning with bacon, scallions and garlic served over creamy cheesy fresh ground grits \$16

## PIZZA AND SALADS

### Salads

#### Balsamic Sirloin Salad \$19.99

Grilled Sirloin thin sliced on mixed greens, with sliced mushrooms, red onions, bell peppers, blue cheese, and balsamic reduction glaze.

#### Grilled Chicken Salad \$14.99

Fresh greens topped with grilled chicken breast,  
Fresh Mixed Green Salad  
Fresh mixed salad greens, carrots, cucumbers, tomatoes, onion, cheese and croutons.

#### Mixed Green Salad \$7.99

#### Side Salad \$3.99

Fresh lettuce, & greens, tomato, onion, cheese & croutons  
Fried or Grilled Squash

### Pizza

#### Build your own

All Pizzas are made with shredded Mozzarella,

#### Thin Crust

9 inch \$9.00 12 inch \$14.00 16 inch \$16.00

Chose your source:

Marinara, Alfredo or creamy ranch,

#### Meats:

Pepperoni, Sausage, Ham, or Chicken

#### Vegetable:

Roasted Bell Pepper, Red Onion, Mushrooms, Jalapeno, Black Olives, or Caramelized Croutons

#### Specialty Pizza

Three Cheese: Mozzarella Cheddar, and Parmesan on  
Roasted Garlic Marinara Buffalo Chicken-Fried Chicken  
on a Bed of Creamy Ranch Mozzarella Cheese and Crumbled  
Blue Cheese Philly-chicken Alfredo-

## KIDS MENU

### KIDS PASTA

Linguini or penne pasta covered in our marinara or alfredo sauce and French bread \$10.00

### MACARONI AND CHEESE

Creamy mac and cheese covered with more cheese and baked until golden brown. \$10.00

### CLASSIC KIDS BURGER

1/4 lb of fresh ground chuck cooked to order. Served with fries \$9.00

### CHICKEN TENDER BASKET

Tenders fried golden brown. Served with fries. \$11.00

## DESSERTS

### Fried Cheese Cake- \$12.00

Cheesecake coated with cinnamon streusel and fried golden brown serve with a scoop of ice cream chocolate sauce and homemade caramel.

### Chocolate Chip Cookie Skillet- \$10.00

A mini cast iron skillet filled with a large warm & gooey chocolate chip cookie, topped with vanilla ice cream.

\* Consuming raw or under cooked meat, poultry, seafood or egg products can increase risk of food borne illness.