

LOCA LUNA CHAMPAGNE BRUNCH

Champagne

Bottle 22.00 Glass 6.75

Orange Juice 2.50 Loca Luna Bloody Mary 7.95 Frozen Margarita 6.95 Mimosa 7.50 Mango Mimosa or Margarita 8.50 Cosmopolitan 7.50

STARTERS

Lobster and Blue Crab Cakes with Spicy Chipotle Cream Sauce 8.95 Crispy Calamari & Jalapenos with Sweet Hot Thai Dipping Sauce 7.95

Asparagus & Spinach Cheese Spread (Cold or Warm) with Parmesan Flat Bread 7.95

Shrimp & Brie Quesadilla with Pineapple/Mango/Jalapeno Salsa 8.95

LOCA LUNA CHEESE DIP (large) 6.95

Roasted Jalapeno - Smoked Tomato Salsa 3.45
Our Famous "COMBO" Cheese Dip and Salsa ONLY 8.45

SOUPS & SALADS

Served With Brick Oven Parmesan Flat Bread

Cream of Roasted Red Bell Pepper with Toasted Sweet Corn Regular 5.95 Meal Size 7.95

Lobster-Blue Crab Bisque (Wow!!) Rich & Creamy with hint of Sherry Regular 6.95 Meal Size 8.95

Local Grown Wild Greens Salad 4.95 with Entrée or Pizza 3.95

Homemade Dressings: Spicy Caesar (House), Pepper Ranch, Raspberry Mustard Vinaigrette, Tomato-Basil (Fat Free), Creamy Tomato, Herb French Vinaigrette. Add Blue Cheese at no charge

FEATURE SALADS: Regular 8.95 Extra Large 10.95

Caesars: Our Famous Dressing and Choice of Grilled Chicken, Salmon, Steak, and Crab Cake

Thai: Wild Greens, Mint, Basil, Cilantro with Spicy-Sweet Thailand Dressing. Topped with your choice of Grilled Chicken, Salmon, Steak or Crab Cake

Mark's: Wild Greens, Ozark Goat Cheese, Roasted Red Pepper, Toasted Pecans, and Italian Vinaigrette. Topped with Crispy Thin Cut Onion Rings

Baby Spinach & Grilled Salmon: with Apple Wood Bacon and Parmesan

Santa Fe Large Crispy Flour Tortilla Shell filled with Wild Greens
Grilled Chicken Breast, Black Beans and A Blend of Cheeses.
Topped with Guacamole, Sour Cream and Fresh Hot Salsa.

PIZZAS & CALZONES

Large 14" Arkansas' First Wood Fired Brick Oven Pizzas!! 15.95 LUNCH SPECIAL - ½ Pizza and Salad 12.95

Your Choice of ½ of any of our Great Pizzas and a Wild Green Garden Salad

Fried Pepperoni • Four Cheese (Mozzarella, Provolone, Romano and Parmigiano) • Baby Spinach and Portabella Mushroom • Bar-B-Que Chicken and Caramelized Onions • "Damn Good" Veggies and Goat Cheese • Spicy Grilled Shrimp • "Poke and Maters" (Ham, Bacon, and Tomatoes) • Santa Fe Grilled Chicken • Meat Me (Sausage, Bacon, Pepperoni, Ham, Sautéed Onions, & Red Bell Peppers) • Classic Margherita Toscana (Kalamata Olives, Roasted Garlic, Red Bell Peppers, and Goat Cheese) • Artichoke Hearts, Black Olives & Pancetta • Lyne's Special (Tomatoes, Portabella, and Bacon)

SANDWICHES

Served with House Made Kettle Fried Potato Chips.

Substitute Fresh Cut French Fries or Herb Roasted New Potatoes for 1.95

Great American Black Angus Cheese Steakburger 9.95
On Fresh Brioche Bun with all the trimmings.
Add Apple Wood Bacon, Avocado, Fried Onion Rings,
Grilled Mushrooms and Peppers or Fried Egg for .95 each.

Grilled Fresh Mahi Mahi 12.95

Spicy Tequila-Cranberry Glaze, Melted Cheese, Herb-Lemon Aioli, Lettuce, Tomato and Onion On Brioche Bun

Chicken Fried Chicken With Stone Ground Mustard Honey Sauce 9.95

Grilled Marinated Chicken Breast Melted White Cheddar, Herb Aioli, Lettuce & Tom 9.95

BRUNCH SPECIALTIES

Homemade Biscuits, Crumbled Sausage and Cream Gravy 6.95

Loca Luna's Famous Old Fashioned Arkansas Country Breakfast 12.95
Two Farm Fresh Eggs (Fried or Scrambled) Two Crisp Strips of Pepper
Cured Bacon, Homemade Sausage Balls, Cheese Grits with Cream
Gravy. Served with Fresh Fruit, Herb Roasted Potatoes and choice of
Homemade Biscuit, English Muffin or Toast.

The Ultimate Breakfast Burrito 9.95

A Grilled Burrito with Scrambled Eggs, Blended Cheeses, Black Beans, Bacon, Red Onions, Peppers, Cilantro, Tomatoes. Topped with Sour Cream and Homemade Ranchero Sauce with Herb Roasted Potatoes, Fiesta Black Beans and Fresh Fruit.

Classic Eggs Benedict 12.95

Two Poached Farmer Eggs, Toasted English Muffins, Grilled Thick Cut Canadian Bacon, Fresh Homemade Hollandaise Sauce, Herb Roasted Potatoes and Seasonal Fresh Fruit

Egg, Sausage and Cheese Breakfast Casserole 9.95

Eggs, Peppered Bacon, Sausage, Gourmet Cheeses, Peppers and Fresh Herbs. Baked up fluffy and topped with Cheeses, Herbed Sour Cream and Homemade Ranchero Sauce. Served with Roasted Potatoes and your choice of Biscuit, Toast or English Muffin.

Huevos Rancheros 10.95

Two Eggs (Any Style), topped with Fabulous Homemade Rancheros Sauce and Jalapeno Sour Cream. Served with Black Beans, Herb Roasted Potatoes & a Hot Flour Tortilla.

Steak & Eggs! Grilled Sirloin Breakfast 18.95

A Grilled Juicy 6 - 7 oz. Prime Sirloin Steak with 2 Farm Fresh Eggs (Any Style). Includes Roasted Potatoes or Cheese Grits, and your choice of Biscuit, Toast or English Muffin.

Includes a side of Homemade Hollandaise.

Migas 9.95

Bacon, Onions, Hot Peppers, Cilantro, Onions, Tomatoes, Cheeses scrambled with Eggs over Tortilla Strips. Topped with Sour Cream, Ranchero Sauce. Served w/ Beans, Potatoes and Tortillas.

Grilled Salmon & Scrambled Eggs w/ Pepper Dill Sour Cream 12.95

Norwegian Salmon tossed Scrambled Eggs, Tomatoes, Purple Onions,
Cilantro w/ Pepper/Dill Cream Sauce. Served over toasted sliced Bagel.

Served with Roasted Potatoes and Seasonal Fruit.

Croissant French Toast with Roasted Pecans and Orange Infused Maple Syrup 9.95

Butter Croissants, Soaked in Eggs and Cinnamon. Topped with Toasted Pecans, Powdered Sugar. With Orange Maple Syrup, Fresh Fruit and Herb Roasted Potatoes.

Chicken Fried Steak & Eggs!! 14.95

Classic Crispy Sautéed Chicken Fried Steak topped with homemade cream gravy and two eggs any style. Served with Roasted Potatoes, Seasonal Fruit and your choice of Biscuit, Toast or English Muffin.

SIDE DISHES

Offered with Main Brunch Items Only

Two Strips Pepper Bacon 1.95

Two Grilled Slices Honey Cured Canadian Bacon 1.95

Toasted Bagels and Cream Cheese 2.95

Two Homemade Sausage Balls 1.95

Fresh Fruit 3.50

Grits and Cream Gravy 1.75

Sorry, no substitutions.

18% Gratuity Added for Parties of 7 or More.

