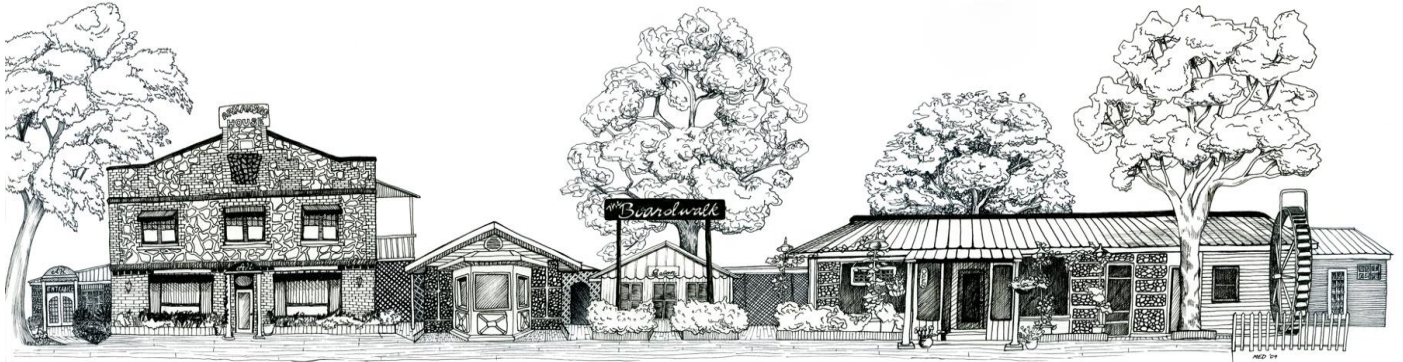


ARKANSAS HOUSE

BOARDWALK CAFÉ

On the bank of the Little Buffalo River



*Locally-Produced **ORGANIC** Fruits and Vegetables
Free-Range Beef-Pork-Chicken-Elk-Buffalo
Wild-Caught Razorback and Spring-fed Trout,
Artisan Bread, Pastries, and Desserts*

Two centuries ago,
when the first courageous white men settled the
rugged mountains of Newton County, every farm
was an old-fashioned organic farm. Now, the
Arkansas House-Boardwalk Café brings back that
time of purity and goodness featuring food
produced by local organic farmers.

The food we serve is certified organic, naturally grown, or wild caught.

215 East Court Street (Hwy. 7)
Jasper, Arkansas
(870) 446-5900
www.arkansashouse.net

Burgers and Sandwiches

Char-Broiled, served w/ mayo, lettuce, tomato, onion, & organic potato chips.
Add smoked cheese \$1

*Side order of hand-sliced, organic home fries, grilled in olive oil \$3

*100% Newton County Beef Burger - \$10

Free-range, grass-fed calf, raised locally by the owner of Arkansas House, in high mountain pastures and watered by natural, mineral rich springs.

*100% Elk Burger - \$12 *100% Buffalo Burger - \$12

Free-ranged locally. These are good choices to remember your visit to Newton County; Elk Capitol of the South and the Birthplace of the Buffalo River.

*100% Wild Razorback Burger with Horseradish sauce - \$12

Wild Pig Soovie in honor of the University of Arkansas.

*Lamb Burger \$14

Locally-produced, grass-fed lamb patty with feta cheese, red onions, lettuce, tomato, cucumber.

*Italian Sausage Burger \$12

Made fresh in our kitchen, from an old Sicilian family recipe with local Beef and Wild Razorback. Topped with mozzarella cheese with Marinara sauce on side.

*Wild-Caught Salmon Burger \$10

Pasture-Raised Ham and Cheese \$10

Served hot or cold on High-Protein Hemp Bread with smoked cheese.

*Mountain Man Burger \$20

Man-sized burger of Elk & Buffalo (half pounder!).

Salads

Arkansas House Salad \$14

Seasonal greens and veggies with cheese, boiled egg & local artisan bread, choice of dressing.

Add \$4 for Chicken, \$6 for Ham, \$7 for Salmon Filet.

Greek Salad \$14

Seasonal vegetables & greens tossed with feta cheese, avocados, tomatoes, red onion, our own olive salad and Mediterranean dressing.

Served with Garlic/Parmesan Artisan Sourdough bread.

Elk Chili Salad \$14

Corn chips smothered in Elk Chili and Cheese, surrounded by seasonal salad greens. Salsa & Sour Cream on the side.

Sunshine Vegetable Burger

Made with rice, seeds, beans, and spices; dressed with lettuce onion and tomatoes.

\$10

Muffelata-Style Sandwich

Slices of Prosciutto, Salami, Ham, and Provolone Cheese. Topped w/ our Olive Salad on toasted Garlic Parmesan Sourdough Bread.

\$14

Cheese Quesadilla

Sprouted-grain tortilla filled with refried beans and cheese, served with mixed veggie salad, salsa and sour cream.

\$14

Breakfast Anytime

House Breakfast

2 Eggs

Home-fried Potatoes

Elk & Buffalo Sausage

Artisan Fruit Toast

\$12

Elk Sausage Gravy

Over Biscuits

2 eggs

\$12

Vegetarian Breakfast

2 Eggs

Home-fried Potatoes

Organic Soy Patty

Artisan Fruit Toast

\$10

Greens Salad \$7

Seasonal salad greens with your choice of dressing,
served with Garlic/Parmesan Artisan Sourdough bread.

Soups, Gumbos and Chili

***Shrimp Creole \$18**

Wild-caught firm shrimp simmered in tomatoes, onion & peppers.
Served with brown rice and dinner roll. A classic Louisiana Plantation
recipe, circa 1705, influenced by creole Caribbeans and French Cajuns.

***Crawfish Etouffee' \$18**

Wild-caught tender tails simmered in rich "crawfish" butter and Cajun
spices. Served with brown rice and dinner roll. No better on Earth.

***Wild-caught Shrimp and Seafood Gumbo \$18**

***Elk and Buffalo Sausage Gumbo \$16**

All Gumbos simmered with Cajun spices, okra, and tomatoes. Served
with brown/wild rice and dinner roll. Authentic Louisiana recipe.

Elk Chili Bowl \$14 Cup \$9

The best Elk Chili East of the Rocky Mountains.
Served with crackers or chips.

Miso Soup with Fresh Spinach Bowl \$10 Cup \$7

Full Meals

*All entrees served with Full Salad and Artisan Bread,
Choice of Grilled Potatoes in olive oil, or Rice, or Pasta*

***Elk Tenderloin \$55 *Buffalo Tenderloin \$45**

8 oz. prime, lean, and free-range. "Chief's meat in Cherokee lore."

***Lamb Chops \$35**

Young, free-range, succulent.

***Razorback Loin Chops \$35**

Wild- trapped, young, succulent.

***T-Bone or Ribeye Beef Steak \$28**

Young, free-range, and produced by the owner of Arkansas House.

***Center-Cut Pork Chop \$19**

Pasture-raised, locally-produced.

***Rainbow Trout \$24**

Individually line caught in local mountain-spring waters.

*May be cooked to order. Consuming raw or undercooked meats, poultry,
seafood, shellfish, or eggs may increase your risk of food borne illness,

Plate Dinners

Buffalo Meatloaf Plate

With Home Fries,
Salad, and Dinner Roll

\$16

Spaghetti and Meatballs

Italian Sausage Meatballs
With Salad and Garlic
Parmesan Sourdough Bread

\$18

**Elk Chili over
Cheese Enchiladas**

With seasonal salad greens
and mixed veggies

\$18

Low-Carb Plate

Seasonal mixed vegetable
salad served with
your choice of:

***Lean Beef Patty**

\$12

***Buffalo, Elk or
Razorback Patty**

\$14

***Salmon Filet**

\$15

especially if you have certain medical conditions.

Vegetable/Rice Stir-fry with Greens Salad \$14

Hot and crisp seasonal vegetables tossed with country wild rice
With Chicken or Beef With Elk Sirloin Strips With Shrimp
Add \$5 Add \$9 Add

Children's Choices

For children 12 years and younger

Buffalo Dog \$6

Grilled Cheese Sandwich \$5

Served with chips or seasonal fruit

DESSERTS

Desserts of the Day \$6

See "specials board" behind counter

All made from scratch in our kitchen using organic ingredients.

Slice of Black Walnut Pie w/ scoop of Vanilla Ice cream \$6

Best in all of Arkansas, according to the book Arkansas Pie

Whole Black Walnut Pie (to go only) \$40

Beverages

Perrier Mineral Water \$3 Organic Coffee \$2 (refills \$1)

Iced Tea \$2.50 Hot Tea \$3 Chai Redbush Tea \$4

Organic Sodas \$2

Cola, Black Cherry, Ginger Ale, Orange, Root Beer

Organic Milk \$3 Carrot Juice \$4 Fruit Juice \$3

Lemonade \$3

Regular Sodas \$1.50

Coca Cola, Dr. Pepper, Pepsi, Mt. Dew, Root Beer, Sprite

Diet Sodas \$1.50

Coke, Dr. Pepper, Pepsi, Sprite

***\$1 minimum charge for changes, additions, or substitutions**

***20 Gratuity added for tables of 6 persons or more**