

For Your Thirst

• Soft Drinks •

Coke

Diet coke

Sprite

Mr. Pibb

Fanta Orange

Iced Tea

Unsweet Iced Tea

Coffee

• Pilsner •

Budweiser

Bud Light

Michelob Ultra

Busch Light

Miller Lite

Coors Light

• Seasonals •

Schlafly Summer Lager

Sam Adams Octoberfest

Schlafly Double Bean Blonde

• ALE •

Schlafly Pale

Blue Moon Belgian

New Belgium Fat Tire Amber

Big Muddy Blueberry Blonde

Lazy Magnolia Southern Pecan

Piney River Float Trip

New Belgium 1554 Black

• Lager •

Sam Adams Boston

Pabst Blue Ribbon

• Wheat •

Boulevard

Schlafly Hefeweizen

• Import •

Corona

• Cider •

Angry Orchard Crisp Apple

• House Wine •

E&J Gallo Chardonnay

E&J Gallo White Zinfandel

E&J Gallo Cabernet Sauvignon

• Premium Well •

Smirnoff Vodka

Jose Cuervo Gold

Tequila

Jim Beam Bourbon

Bacardi Rum

Beefeaters Gin

After Dinner



King of the Mountain

Deep fried brownies tucked under 2 scoops of vanilla ice cream, chocolate, and caramel syrup.

\$8

Assorted Cobblers

How bout a bowl of peach, blackberry, or apple cobbler? Served warm with 2 scoops of ice cream.

\$7

Pecans Perfected

Somewhere between pie and cobbler. Trust us, this will make you happy.

\$9

Fried Cheesecake

Dessert tortilla with traditional cheesecake wrapped inside, rolled in powdered sugar, and drizzled with chocolate syrup!

\$8

..... Past, Present, and Future!

In 1980, Tom & Della Bedell began renting river tubes from a small store in Van Buren. With an inventory of only about 30 tubes, they recognized the growing popularity of a leisurely tube float down the crystal clear Current River. After purchasing the original Leuckel's Landing, they began to expand their operation to keep pace with the ever-increasing public desire for Current River float trips.

Current River, with its sister river the Jack's Fork River, makes up the 150 miles of Ozark National Scenic Riverways, which was the first national park area to protect a river system in its wild, untamed state. The effort to protect these rivers became the prototype for the Wild and Scenic Rivers Act of 1968, which protects many of our nation's free-flowing rivers.

In 1991, Tom and Della's original building and property was claimed by the Missouri Department of Transportation for right-of-way for the construction of the new four-lane US Highway 60.

In 1992, they built the first of five buildings at the current site of The Landing Resort just downriver from the original landing.

Today, The Landing operates five of the six National Park float concessions on the lower Current River, providing thousands of people each year a unique and rewarding float experience. Along with our deluxe tubes, we offer canoes, kayaks and whitewater rafts for an unforgettable floating experience. The Landing continues to expand its operation with the addition of 15 more lodge units and a state-of-the-art event center which opened in 2010. We also have plans for several lodge unit additions and more recreational facilities at our 23 acre property located on the banks of Current River.

We would like to thank our past customers for their patronage and look forward to hosting many new customers in the future. Just remember at The Landing "We are Serious about Fun!", and we guarantee you a great vacation experience at one of the most beautiful rivers in America!



The Blue Heron

AT THE LANDING

MENU

Appetizers and Starters •

Current River Rootwad \$9

Our fabulous fried colossal onion is prepared with our own seasoning and batter. Try not to get hung up on it!



Coleman's Failure \$8

Our own creamy, rich & delicious recipe! Spinach, artichokes, black olives, swiss, parmesan, & cream cheese. Served hot with fresh tortilla chips. Could be your downfall!

Grilled Chicken Nachos \$9 (Steak \$12)

Fresh homemade corn tortilla chips topped with grilled chicken, scallions and tomatoes with a melted blend of cheddar & jack cheeses. Jalapeños \$1. Guacamole \$1.

Blue Heron Wings \$9

One dozen of our fabulous chicken wings, delightfully seasoned but not too spicy. Swimming in Cattlemen's Gold or hot sauce. Served with ranch or blue cheese. Also available battered

Quesadilla - Chicken \$9 Steak \$12

A healthy grilled whole wheat tortilla stuffed with grilled chicken or steak, scallions, tomatoes, and plenty of cheese. Sour cream and salsa on the side. Jalapenos \$1. Guacamole \$1.

Shrimp Cocktail \$8

Five classic shrimp served with our own sauce for dipping. Lemon on the side. Perfect.



Salads and Sandwiches •

Ribeye Sandwich \$15

6 oz. Ribeye seasoned to perfection, served on a wheat hoagie, all the fixins, and french fries on the side.

Caesar Salad \$8 w/Grilled Chicken \$10

Traditional Caesar tossed with fresh baked croutons, plenty of garlic, and plenty of cheese.

Blue Heron Salad w/Chicken \$9 w/Steak \$12

Fried or grilled chicken breast, seasoned Ozark Style, atop a bed of fresh mixed greens, eggs, & ripe tomato. Your choice of dressing – but our own wine & cheese is great! Served with garlic bread sticks. Substitute seasoned grilled steak for the chicken. Delicious!

Tie Rafter's Burger \$12

Choice ½ pound of lean beef charbroiled to excellence on a toasted bun! Best burger around. Piled high with all our favorite add-ons. Add a dollar and pick one of these three fine options: Add Black & Blue Cheese, Bacon & American, or Mushroom & Swiss for \$1.



Sides

Baked Potato	French Fries	Corn on the Cob
Sweet Potato	Rice Pilaf	Garlic Mashed Potatoes
German Fries	Green Beans	Loaded Potato (\$2)
Glazed Carrots		Sautéed Mushrooms (\$2)



Since 1994, we have been serving great food to great people just like yourself. We are very proud to feature the creative cooking expertise of Chef Bobby King, whose signature dishes are denoted on the menu with our logo. Thank you for choosing The Blue Heron Restaurant! We hope you enjoy your Current River experience here at The Landing!

Our Famous Choice Cuts •

Ribeye

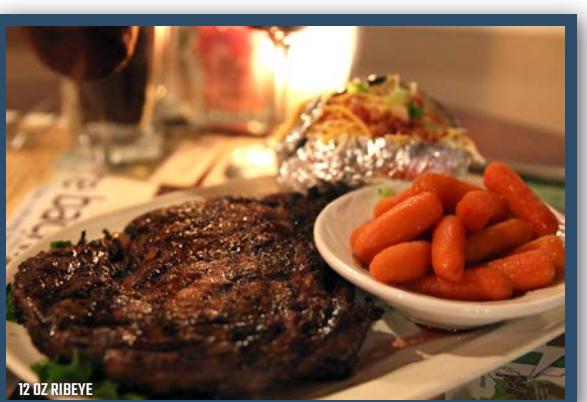
12 oz. \$25
16 oz. \$32

Filet

4 oz. \$19
8 oz. \$29

Strip

12 oz. \$23
16 oz. \$29



Our steaks are Select Fresh Choice Beef, seasoned and cooked to your preference. They are outstanding. Served with two sides and a garden-fresh salad.

Specialty Choice Cuts •

Boneless Grilled Porkchops

Two six-ounce boneless chops seasoned and charbroiled. Pork lover's favorite!

\$18

Crab Stuffed Filet

A beautiful filet, stuffed with real crab meat, and topped with our own lemon-butter wine sauce, fresh mushrooms, and swiss cheese. One of The Blue Heron's best.

4 oz. \$26
8 oz. \$36

Four By Four

A four-ounce filet cooked to your preference, plus 4 fried or grilled shrimp on the side. What a combination!

\$26



Seafood Entrees •

All seafood entrees, except for Hill Country Catfish, served with two sides and a garden-fresh salad.



Hill County Catfish \$13

Crisp fried catfish filets, fries, slaw, and hushpuppies. A Current River classic!

Grilled Salmon \$17

A perfectly grilled Atlantic salmon filet brushed with lemon pepper and butter.

Shrimp Scampi \$18

Seven jumbo shrimp served in a mouth-watering, garlic, crushed red pepper, and butter sauce.

Blue Heron Shrimp \$17

Our batter recipe makes this shrimp absolutely outrageous. Also available grilled.

Orange Roughy \$16

Seasoned to perfection. Lightly breaded and grilled. Light and delicious!

Frog Leg Platter \$17

A mess of fried frogs. Plain and simple.

Chicken Entrees •

All chicken entrees served with two sides and a garden-fresh salad.



Chicken Teriyaki \$14

Two chicken breasts marinated in Miss Della's own Hawaiian recipe and then charbroiled to a tasty finish.

Sister's Chicken \$18

Two chicken breasts seasoned and charbroiled, topped with our own lemon-butter wine sauce, mushrooms, and swiss cheese.

Charbroiled Chicken \$13

Two chicken breasts perfectly seasoned and charbroiled.

Coleman's Chicken \$19

8 oz. of seasoned chicken breast lightly breaded and rolled, stuffed with our very own Coleman's Failure, and topped with swiss cheese and Chef Kings lemon-butter wine sauce.

Pasta Entrees •

All Pasta Entrees served with one side and a garden-fresh salad.

Shrimp Fettuccini \$17

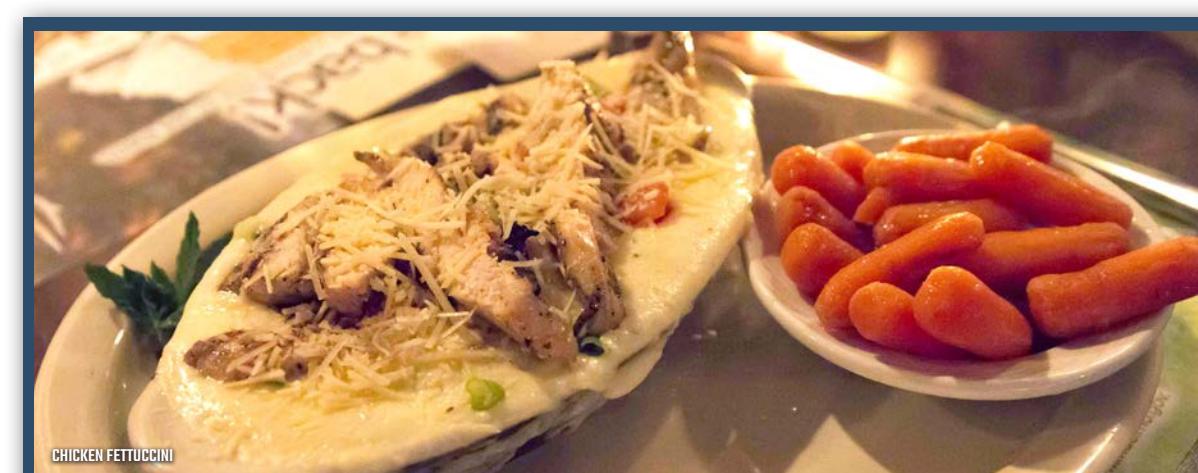
Succulent shrimp atop creamy fettuccini, garnished with parmesan cheese, tomatoes, and scallions. A must for pasta and shrimp lovers!

Chicken Fettuccini \$15

Blackened chicken breast tops this creamy classic. Garnished with parmesan cheese, tomatoes, and scallions.

Stuffed Pasta Shells \$17

Three jumbo pasta shells stuffed with our very own Coleman's Failure, topped with charbroiled chicken and creamy alfredo sauce.



For the Little River Rats •

Chicken Filets

Crisp golden strips of fried chicken tenders.

Fish Filets

Tasty thin fish filets fried up good. A river rat's catch of the day.

Grilled Cheese

Kids would swim the river for this cheesy classic done right.

Baby 'Cinni

Grilled chicken on a bed of noodles topped with alfredo.

\$7

\$7

\$7

\$8

All children's menu items served with french fries, unless you request differently.