

# Log Cabin Inn

## Small Plates

### Fresh Breads and Starters

- Log Cabin Classic Garlic Bread** 1  
**Garlic Bread with Cheese** 2  
**Bruschetta** 3  
*made with our in-house baked French baguette*
- Soup du Jour** 9  
*(Available to take home cold 1L 15)*
- East Coast Seafood Chowder** 12  
*Assorted fish & seafood in a velvety lobster infused cream base*  
*(Available to take home cold 1L 20)*
- Fresh P.E.I Mussels** 12  
*Chef's daily accompaniments*

### Seasonally Inspired Appetizers

- Bang Bang Shrimp** 12  
*Crispy fried popcorn shrimp tossed in a red Thai curry plum sauce*
- Spinach & Cheese Dip** 13  
*Warm creamy spinach and goat's cheese base, topped with melted gruyere and mozzarella. Served with fried tortilla crisps*
- Cured & Smoked Fish Duo** 17  
*House cured gravlax, Milford Bay smoked trout, spicy pickled beans, citrus dill aioli, pommery mustard, and balsamic crostinis*
- Atlantic Scallops** 18  
*On a bed of warm pineapple and mango salsa with a microgreens salad*

### Salads

*Add 7oz grilled chicken breast 10*

#### **Garden Greens 10**

*Our house blend of fresh garden lettuce garnished with cucumbers, cherry tomatoes, and shredded carrot with our house vinaigrette.*

#### **Classic Caesar 12**

*Crisp romaine lettuce tossed in our house-made dressing, topped with pancetta, Romano cheese, fried capers & garlic toasted focaccia*

#### **Watermelon Arugula Salad 14**

*Watermelon, shaved red onion, crumbled feta cheese, and toasted almonds, on fresh arugula with a honey mint dressing and balsamic glaze*

### Light Entrees

*Light entrees come with side of garden salad, soup, or fries. Upgrade to Caesar salad or sweet potato fries 2*

#### **Marinated Chicken Wings 16**

*Buffalo, honey garlic, or Maple BBQ sauce with crudites, and house made ranch or blue cheese dip*

#### **Chicken Caesar Wrap 17**

*Crispy chicken, bacon, Romano, romaine lettuce, and Caesar dressing, rolled in a grilled flour tortilla*

#### **Beef Sirloin Burger 18**

*Ground in house with traditional toppings, roasted red pepper garlic aioli, and toasted brioche bun*  
*Add cheese, bacon, mushrooms or sauteed onions 1 Each*

#### **Turkey Burger 18**

*House made turkey burger on a 12 grain bun with smoked gouda cheese, roasted garlic aioli, sliced tomato and crisp arugula*

# Large Plates

## From the Grill

All of our steaks are served with roasted potatoes  
butter steamed vegetables & red wine demi-glace

**New York Striploin** 10 oz. 38

**Filet Mignon** 8 oz. 40  
12 oz. 50

### **Steak Enhancements**

Madagascar sauce 3  
Sautéed mushrooms & onions 3  
Roquefort blue cheese 3  
Lobster Tail & Drawn Butter 25

### **Pork Back Ribs**

Glazed with your choice of Maple BBQ or  
Honey garlic, served with house made fries  
½ Rack 22 Full Rack 30

## From the Pan

**Pasta of the Day** Market Price  
Chef's choice of protein, pasta, sauce, and  
vegetables.

**Chicken Supreme** 29  
Smoked gouda stuffed chicken supreme with  
apple bacon jam, herb roasted potatoes and  
seasonal vegetables

**Pork Tenderloin** 31  
Pan seared pork tenderloin, topped with a  
porcini mushroom and Marsala cream. Served  
with roasted potatoes and seasonal vegetables

**Australian Rack of Lamb** 48  
Herb panko crust, grainy mustard and honey  
whiskey glaze. Accompanied by seasonal  
vegetables, and roasted potatoes

## From The Coast

### **Catch of the Day**

Chef's choice of seasonal fish and accompaniments  
Market Price

### **Seafood Risotto** 42

Creamy arborio risotto stirred together with asparagus, cherry tomatoes, onions, butter & Romano  
cheese. Topped with golden seared scallops, black tiger shrimp, & poached lobster

### **East Coast Lobster Tails** 50

With butter steamed vegetables, 6 grain blend & warm drawn butter

### **Beef Tenderloin & East Coast Lobster Tail** 50

Enjoy our classic surf and turf! Served with herb roasted fingerling potatoes, butter steamed  
vegetables, red wine demi-glace & warm drawn butter

## From The Garden

Vegan and Gluten Free \*

### **Vegetable Stir Fry** 18

Chef's selection of fresh vegetables and rice noodles  
tossed in a gluten free soya citrus and sesame sauce

### **Moroccan Stew** 24

A wide variety of vegetables stewed in Moroccan spices served on a bed of potato hash