

Log Cabin Inn

Take-Out Menu

Currently available **Thursday – Saturday**
Pick-up & Limited Outdoor Seating **12PM – 8PM**

Single Servings

Log Cabin classic garlic bread	\$1
With cheese	\$2
Bruschetta	\$3

Salads

Mixed Baby Greens	\$7
Garnished with carrot, cucumber & grape tomato with a side of house vinaigrette	
Family Size (serves 4)	\$21

Caesar Salad	\$9
Crisp bacon, Romano cheese, lemon, herb croutons and house made dressing	
Family Size (serves 4)	\$27

Add 6oz Grilled Chicken Breast **\$8**

Starters

Soup of the day	
<i>(Served cold with re-heating instructions)</i>	
Single	\$9
1L	\$15

East Coast Seafood Chowder	
<i>(Served cold with re-heating instructions)</i>	
Single	\$12
1L	\$20

Bang Bang Shrimp	\$12
Crispy fried popcorn shrimp tossed in a red thai curry plum sauce & topped with toasted sesame seeds	

Light Entrees

All light entrees come with choice of garden salad, or house made fries
Upgrade to a Caesar salad, sweet potato fries **\$2**

1 LB of Wings	\$14
Your choice of Buffalo, honey garlic, or Maple BBQ sauce	
Served with crudités and house made blue cheese dressing	

Garden Wrap	\$13
Assorted sautéed julienne vegetables, garden greens, tomato, crumbled Goat's cheese, olive oil & balsamic glaze	
*Vegetarian	

Chicken Fingers	\$14
Panko breaded chicken strips served with plum sauce & crudités	

6oz. Burger	\$14
Ground in house with traditional toppings on toasted brioche bun	
Add cheese, bacon, or mushrooms & onions \$1 Each	

Entrees

Vegetable Stir-fry **\$16**

Assorted julienne vegetables sautéed with garlic & shallots tossed with rice noodles in a sesame-gluten free soy-ginger sauce

**Vegan/Gluten Free*

Pasta of the Day

**Vegetarian*

Add 6oz Grilled Chicken Breast or 5 Black Tiger Shrimp
\$8

Moroccan Stew **\$21**

A wide variety of vegetables stewed in Rockin' Moroccan spices Served with roasted baby potato hash

**Vegan/Gluten Free*

Catch of the Day

Fresh grape tomato and shallot salsa, buttered vegetables and roasted potatoes

Chicken Supreme **\$28**

Sundried cranberry goat's cheese stuffing, Cranberry & Cabernet glaze. Buttered vegetables and herb roasted potatoes

Braised Lamb Shank **\$37**

*Roasted garlic, mint & balsamic lamb jus
Buttered vegetables and herb roasted potatoes*

From the Grill

Barbeque Ribs

*Glazed with your choice of honey garlic or maple BBQ sauce
Served with fries & buttered vegetables*

1/2 Rack \$22 Full Rack \$30

*All of our steaks are served with herb roasted potatoes,
buttered vegetables & red wine demi-glace*

New York Striploin	8 oz.	\$31
	10 oz.	\$36
	12 oz.	\$41

Filet Mignon	8 oz.	\$36
	12 oz.	\$46

Enhancements

Madagascar sauce	\$3
Sautéed mushrooms & onions	\$3
Roquefort blue cheese	\$3
Lobster Tail & Drawn Butter	\$20

Desserts

\$9 Each

New York Style Cheesecake

Chefs daily choice

Decadent Chocolate Flourless Cake

*Served with a rich chocolate ganache and fresh berries
(includes heating instructions)*

Do it Yourself BBQ

3-course BBQ-ready meal to take home or to the cottage! Price based on selection of protein per person

Each kit comes with choice of salad, chosen steak with grill-ready potatoes and vegetable kabob, and finish with your choice of dessert.

Salads

Mixed Baby Greens

garnished with carrot, cucumber & grape tomato with a side of house vinaigrette

-OR-

Caesar Salad

Crisp bacon, Romano cheese, lemon, herb croutons and side of house made dressing

For the Grill

New York Striploin

8 oz.	\$46
10 oz.	\$51
12 oz.	\$56

Filet Mignon

8 oz.	\$51
12 oz.	\$61

Desserts

New York Style Cheesecake

Chef's daily choice

-OR-

Decadent Chocolate Flourless Cake

Served with a rich chocolate ganache and fresh berries

**Thursday – Saturday
12pm – 8pm Pick-up Only**