

# **Log Cabin Inn**

## **Starters**

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

**Chef's Featured Soup**           **\$9**  
*Made with fresh seasonal ingredients*

**East Coast Seafood Chowder**   **\$12**  
*Assorted fish & seafood in a velvety cream base*  
*(Available to take home cold 1L \$20)*

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

**Baked Brie**                   **\$14**  
*Warmed half brie wheel topped with caramelized onion, Cranberry sage chutney, candied pecans and balsamic crostinis*

**Beef Carpaccio**           **\$16**  
*Shaved Romano cheese, crispy fried capers, red onion, arugula, Balsamic and olive oil drizzle*

**Escargot**                   **\$15**  
*Marinated snails, mushrooms, leeks, and roasted garlic, in a creamy gruyere sauce and served in a golden phyllo cup*

**Atlantic Scallops**           **\$17**  
*Golden seared scallops on a bed of arugula and topped with double smoked bacon and herb garlic butter*

## **Salads**

**Mixed Baby Greens**           **\$9**  
*Garnished with carrot, cucumber & grape tomato with our house vinaigrette*

**Caesar Salad**           **\$11**  
*Crisp pancetta, Romano cheese, lemon, fried capers, herb & garlic focaccia, and house made dressing*

**Kale Winter Salad**           **\$14**  
*Candied pecans, red wine poached pears, red onion, sunflower seeds, crumbled Goat's cheese and maple Dijon vinaigrette*

## **Light Entrees**

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

**1 LB of Wings**           **\$15**  
*Your choice of Buffalo, honey garlic, or Maple BBQ sauce*

**6oz. Burger**           **\$15**  
*Ground in house with traditional toppings on toasted brioche bun*  
*Add cheese, bacon, mushrooms or caramelized onions \$1 Each*

**Chicken Caesar Wrap**           **\$17**  
*Crispy chicken, bacon, Romano cheese, romaine lettuce, Caesar dressing, rolled in a grilled flour tortilla*

## **Entrees**

### **Gnocchi \$20**

House made gnocchi with sauteed onions, wilted spinach, and roasted garlic, tossed in a tomato basil rosé sauce (*Vegetarian*)

### **Moroccan Stew \$22**

A wide variety of vegetables stewed in Moroccan spices and served with a fingerling potato hash (*Vegan*)

### **Chicken Supreme \$28**

Apple, rosemary & brie stuffed supreme topped with a red wine reduction. Herb roasted potatoes and seasonal vegetables

### **Duck Confit \$32**

Golden confit duck legs with lingonberry & thyme jus, butter sautéed gnocchi and seasonal vegetables

### **9oz Prime Rib \$32**

Slow roasted prime rib with our house made au jus and Yorkshire pudding, herb potatoes and seasonal vegetables. We can cut any size for \$3 per ounce

### **Provimi liver \$28**

Pan fried liver topped with a double smoked bacon, apple & onion demi-glace, with herb roasted potatoes and seasonal vegetables

### **Seafood Risotto \$38**

Shrimp, scallops and lobster on top of creamy lobster infused arborio rice with blistered tomatoes, onions, and fresh chives

### **Australian Rack of Lamb \$47**

Herb panko crusted lamb topped with a mint & balsamic jus. Roasted herb potatoes and seasonal vegetables

### **East Coast Lobster Tails \$50**

With buttered vegetables, 6 grain blend and warm drawn butter

## **From the Grill**

### **Barbeque Ribs**

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

**1/2 Rack \$22**

**Full Rack \$30**

*All of our steaks come 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**

### **Surf & Turf \$50**

6oz beef tenderloin and East coast lobster tail.  
Buttered vegetables, herb roasted potatoes, red wine demi and warm drawn butter

### **Steak Enhancements**

Madagascar sauce

**\$3**

Sautéed mushrooms & onions

**\$3**

Roquefort blue cheese

**\$3**

Lobster Tail & Drawn Butter

**\$20**