

Log Cabin Inn

DINNER A LA CARTE

Single Starters

- GARLIC BREAD** 1
House made French baguette with herb garlic butter
- GARLIC BREAD WITH CHEESE** 2
Topped with mozzarella cheese
- BRUSCHETTA** 3
Tomatoes, garlic, red onion, and fresh basil tossed in olive oil topped with mozzarella cheese

Salads

- Add 6 oz. grilled chicken breast* 8
- GARDEN** 7
Fresh garden lettuce, cucumbers, cherry tomatoes, shredded carrot with a honey and lemon vinaigrette
- CAESAR** 9
Romaine lettuce, prosciutto, Romano cheese, fried capers, balsamic crostini, and Caesar dressing
- WINTER BIBB** 10
Crisp Boston bibb lettuce, pear, shaved red onion, dried cranberries, toasted walnuts, pumpkin seeds, and crumbled gorgonzola blue cheese topped with a cider vinaigrette

Appetizers

- SOUP DU JOUR** 10
Made with fresh seasonal ingredients
- EAST COAST CHOWDER** 14
Assortment of seafood in a lobster cream base.
Available to take home cold - 1L 25
- WARM CRAB DIP** 12
Cream cheese crab base topped with aged white cheddar cheese and accompanied by crispy wontons
- 1LB CHICKEN WINGS** 14
Your choice of buffalo, honey garlic, or maple bbq with crudites, and ranch or blue cheese dip
- ESCARGOT** 16
White wine marinated escargot, mushrooms, shallots, and brie cheese in a garlic herb cream sauce served in a crispy phyllo basket
- ATLANTIC SCALLOPS** 20
Braised pork belly and baby arugula, with a warm maple grainy mustard cream sauce

AAA Canadian Beef

CABIN BURGER 24

Pretzel bun, house ground prime rib burger, pork belly, aged white cheddar, caramelized shallots, lettuce, tomato and Thousand Island aioli

Choice of garden salad or house made fries

Upgrade to Caesar salad or sweet potato fries 2

CLASSIC PRIME RIB 34

Slow roasted 9 oz. prime rib, au jus, Yorkshire pudding, truffle mashed potatoes, and seasonal vegetables.

Each additional ounce 3

Available after 4pm

FRESH CUT STEAKS

Accompanied by red wine demi - glace, truffle scented mashed and seasonal vegetables

NEW YORK STRIPLOIN 40

10 oz.

FILET MIGNON 45

8 oz.

12 oz. 55

SURF & TURF 56

6 oz. filet and 4 oz. lobster tail with drawn butter

ACCOMPANIMENTS

Madagascar Peppercorn Sauce	3
Maple & Espresso Compound Butter	3
Mushrooms and Onions	3
Gorgonzola Blue Cheese	3
2 Large Black Tiger Shrimp	8
4 oz. Lobster Tail & Drawn Butter	28

Entrees

CATCH OF THE DAY market price

PASTA OF THE DAY market price

PORK TENDERLOIN 32

Prosciutto wrapped with a spinach and mushroom medley, topped with marsala cream. Served with herb baby potatoes and seasonal vegetables

CHICKEN SUPREME 34

Stuffed with Bellavitano merlot cheese, topped with a cranberry rosemary compote made with Muskoka Lakes Winery cranberry wine. Served with herb baby potatoes and seasonal vegetables

OSSO BUCCO 36

Braised veal shank with topped double smoked bacon and a roasted garlic and rosemary demi - glace. Served with herb baby potatoes and seasonal vegetables

SHRIMP & SCALLOP RISOTTO 39

Creamy saffron infused risotto stirred together with shallots, roasted garlic, bell peppers, and bay scallops, topped with black tiger shrimp

From The Garden

STUFFED SPAGHETTI SQUASH 20

Vegetable medley, tomato basil sauce, and vegan mozzarella, served on a bed of spinach -vegan

GARDEN RISOTTO 22

Chef's choice of vegetables stirred together in a saffron scented risotto with butter and Romano cheese -vegetarian

COCONUT CHICKPEA CURRY 24

Vegetable and chickpea curry with basmati rice topped with cashews and cilantro -vegan