

Log Cabin Inn

DINNER A LA CARTE

Single Starters

2 Pieces per serving.

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 feta cheese.

Salads

GARDEN 7

Fresh garden lettuce, cucumbers, cherry tomatoes, and shredded carrot with our house vinaigrette.

CAESAR 9

Romaine lettuce, prosciutto, Romano cheese, fried capers, balsamic crostini, and house made Caesar dressing.

WINTER BIBB 10

Crisp Boston bibb lettuce, pear, shaved red onion, dried cranberries, toasted walnuts, pumpkin seeds, and crumbled Gruyère 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.

1l Takeout 25

STUFFED YORKSHIRE PUDDING 18

Stuffed with prime rib tips, jus, and Swiss cheese and topped with mushrooms and onions. 2 pieces per serving.

WARM CRAB DIP 12

Cream cheese crab base topped with aged white cheddar cheese and accompanied by crispy wontons.

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, prime rib burger, aged white cheddar, lettuce, tomato, red onions. Choice of garden salad or house made fries.

Upgrade To 3

Caesar salad or sweet potato fries.

LOG CABIN PRIME RIB 34

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

Add an additional ounce 3

Available only after 4pm

Fresh Cut Steaks

Accompanied by red wine demi – glace, herbed mash potatoes, seasonal vegetables, and a compound chimichurri butter.

NEW YORK STRIPLOIN 10OZ 40

FILET MIGNON 6OZ 42

FILET MIGNON 8OZ 50

SURF & TURF 56

Filet Mignon (6 oz) and lobster (4 oz) tail with drawn butter.

Accompaniments

Madagascar Peppercorn Sauce 3

Mushrooms and Onions 3

2 Large Black Tiger Shrimp 8

4oz Lobster Tail 28

Accompanied with drawn butter.

Entrees

CATCH OF THE DAY MARKET PRICE

PASTA OF THE DAY MARKET PRICE

ATLANTIC SALMON 45

Pan seared maple reduction skin on salmon topped with a citrus beurre blanc and two grilled shrimp and accompanied with herbed mash potatoes and seasonal vegetables.

BEEF SHORT RIBS 35

Butchers prime cut short ribs served with demi, herbed mash potatoes, and seasonal vegetables.

CHICKEN SUPREME 34

Served with herbed cream sauce and mashed potatoes, and seasonal vegetables.

PORK TENDERLOIN 32

Prosciutto wrapped with a spinach and mushroom medley, topped with marsala cream. 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.

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

From the Garden

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

Vegetables and chickpea curry with basmati rice topped with cashews and cilantro (vegan).