

THE LOG CABIN

SOUP

FRENCH ONION | gratinée of gruyere and provolone cheese \$10

MAINE LOBSTER BISQUE | chopped lobster, parmesan black pepper twist \$14

RAW BAR

* A SELECTION OF ICED OYSTERS ON THE HALF SHELL | cocktail sauce, lemon, hot sauce – market price

JUMBO SHRIMP COCKTAIL | cocktail sauce, bacon horseradish sauce \$16

STEAMED ALASKAN KING CRAB LEGS | drawn butter, Louise sauce, lemon – market price

SMALL PLATES

* PRIME DRY AGED SIRLOIN CARPACCIO OF BEEF | baby arugula, Pecorino Romano cheese, imported extra virgin olive oil, pickled mustard seeds, crispy capers, cracked pepper, Maldon sea salt \$14

HOUSE CURED CRISP PORK BELLY | Maple star anise glaze, Anson Mills creamy grits with smoked English cheddar cheese, carrot raisin slaw \$10

LOBSTER TACO | Crispy wonton tacos, fresh Maine lobster salad, Wakame, pickled cucumber and Shiitake mushroom salad \$14

LEMON PEPPER CRISPY CALAMARI | Chimichurri, sweet Thai chili sauce \$12

* WAGYU BEEF SLIDERS | local bacon, smoked onions, house made horseradish pickles, creole mayonnaise, brioche slider bun \$14

SALADS

LOG CABIN TOSSED GARDEN SALAD | field lettuces, tomato, cucumber, carrot, red onion, choice of dressing \$7

PETITE CAESAR SALAD | Romaine lettuce, Log Cabin Caesar dressing, Parmigiano Reggiano cheese, herb croutons, imported olives, white anchovy \$8

ICEBERG WEDGE | tomato, cucumber, smoked bacon, bleu cheese crumbles, blue cheese dressing \$8

ENTREE SALADS

WALNUT CRUSTED WARM DUCK LEG CONFIT AND BABY SPINACH SALAD | Marinated Peruvian white beans, dried apricots and cherries, goat cheese, Port wine vinaigrette \$24

JUMBO LUMP CRABMEAT AND AVOCADO SALAD | asparagus, tomato, white truffle vinaigrette \$18

LOG CABIN CAESAR SALAD | Romaine lettuce, Log Cabin Caesar dressing, Parmigiano Reggiano cheese, herb croutons, imported olives, six minute egg \$14

SHARED PLATES

ARTISAN CHEESE & CHARCUTIERE | \$20

WARM SOFT PRETZEL AND HOUSE MADE SALT AND VINEGAR CHIPS | bacon horseradish ale dip \$14

* SURF & TURF | Wagyu sliders and lobster tacos \$42

LEMON PEPPER CALAMARI | Chimichurri, sweet Thai chili sauce; one pound \$22

Ask your server for additional special dietary options.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

THE LOG CABIN

STEAK & CHOP & LOBSTER TAIL

** All steaks and chops served with chef's daily selection of sides, herb butter, house made steak sauce*

* BEEF TENDERLOIN FILET | 6 OZ \$44, 10 OZ \$60

* 21 DAY DRY AGED NY STRIP | 10 OZ \$42, 14 OZ \$58

* 21 DAY DRY AGED BONELESS RIBEYE – 16 OZ | \$54

* NEW ZEALAND LAMB RACK CHOPS | lemon, oregano, garlic, olive oil; Tzatziki \$34

SOUTH AFRICAN WARM WATER LOBSTER TAIL | \$48

Add On: Oscar/sautéed crabmeat, asparagus and Hollandaise sauce \$10, sautéed wild mushrooms in oxtail red wine sauce \$9, Roquefort \$8, Hollandaise sauce \$2, Béarnaise sauce \$2, sautéed sweet onions \$1

ENTREES

ORGANIC FREE-RANGE THAI CURRY CHICKEN | coconut Basmati rice, snow peas, carrots, scallions, cilantro lime, pea tendrils \$28

PAN ROASTED ORGANIC FREE-RANGE CHICKEN CUTLET | hand made pumpkin gnocchi, wilted field spinach, pomegranate seeds, Porcini mushroom cream \$30

* GRILLED PACIFIC COAST SALMON FILLET | five spice rub, crisp apple and fennel salad; includes chef's daily selection of sides \$28

* SEARED JUMBO SEA SCALLOPS & PRINCE EDWARD ISLAND MUSSELS | saffron pasta and herb cream, sweet corn, shiitake and oyster mushrooms, leeks, Edamame beans \$34

LOG CABIN CRAB CAKE | half pound jumbo lump and lump crabmeat, lemon aioli; includes chef's daily selection of sides \$38

CRACKLING PORK SHANK "OSSO BUCO" | Lancaster county root beer barbecue glaze, Anson Mills grits with cheddar cheese, green bean bacon and sweet corn succotash, orange gremolata \$28

* MOCHA RUBBED 8 OZ. 21 DAY DRY AGED BARREL CUT RIBEYE STEAK | caramelized shallot jus, truffle fries with Parmigiano Reggiano cheese, black truffle sea salt \$52

* CABIN BURGER | USDA Prime half pound burger, candied applewood smoked bacon, Roquefort cheese, Log Cabin steak sauce, house made spicy bread & butter pickles, lettuce, tomato, onion, onion poppy seed brioche bun, house cut fries \$24

HONEY ROASTED ACORN SQUASH | wheat berry, chick peas, dried fruits, field spinach, local orchard cider and roasted root vegetable sauce, pumpkin seed granola \$26

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