

The LOG CABIN 1924

Highlands, NC

FOR THE TABLE

Roma Tomato & Herb FOCACCIA BREAD
toasted with extra virgin olive oil 8

Fried ZUCCHINI Wedges
crispy panko breadcrumbs, citrus aioli 8

Prosciutto Wrapped CALIFORNIA DATES
gorgonzola cheese, arugula, balsamic 8

RHODE ISLAND CALAMARI with Cherry Peppers
sweet & spicy cherry peppers, marinara sauce 10

Belgian Style Truffle POMMES FRITES
Italian gorgonzola fondue 9

SOUP & SALAD

GULF COAST SEAFOOD BISQUE
Wild Texas Gulf Shrimp & Louisiana Blue Crab
Tabasco & Oyster crackers on the side 10

Roasted HEIRLOOM BEET & ARUGULA SALAD
gorgonzola, pickled red onion, toasted pecans,
blood orange vinaigrette 8

VERMONT SALAD
baby lettuces, apple, dried cranberries,
bacon, toasted pistachios, maple Dijon vinaigrette 8

SPINACH SALAD with Warm Bacon Dressing
parmesan, red onion, egg, herb croutons 8

PASTA

Grilled SHRIMP "FRA DIAVOLO"
Wild Caught Texas Gulf Shrimp on the Grill
angel hair pasta, white wine, artichoke hearts,
fresh basil, seafood tomato broth 27

Gemelli ala BOLOGNESE
traditional slow-cooked Italian meat sauce, English peas,
spiral pasta & shaved parmesan 18

Sautéed ITALIAN MEATBALLS with Fettuccine
fresh pasta, San Marzano tomato sauce, fresh basil,
Pecorino Romano cheese 18

Sautéed BUTTERNUT SQUASH RAVIOLI
with Sage Brown Butter
dried cranberries & toasted walnuts 18

Fettuccini with FOREST MUSHROOMS
& PECORINO ROMANO
cremini, white trumpet, shitake & oyster mushrooms
fresh pasta, fresh herbs, garlic & olive oil 19

+ grilled **Wild Texas Gulf Shrimp** 12
+ grilled **Joyce Farms Breast of Pheasant** 14
+ sautéed **Italian Meatballs** 9

ENTREES

CAROLINA MOUNTAIN TROUT "Française"
Sautéed Parmesan Crusted Boneless Trout Filet
lemon, butter, white wine, capers
cherry tomatoes & basmati rice 24

Horseradish Crusted
WILD ALASKAN HALIBUT
black truffle butter, fingerling potatoes,
sautéed broccolini 27

Nova Scotia Smoked Salmon NIÇOISE SALAD
baby greens, fingerling potatoes, edamame,
Niçoise olives, capers, egg, & lemon vinaigrette 18

Slow-Roasted Colorado
LAMB SHANK "OSSO BUCCO"
red wine, shallots, garlic, fresh herbs
with saffron risotto 27

Joyce Farms CHICKEN PARMESAN
Organic Free-Range Boneless Chicken Breast
spaghetti, melted mozzarella & provolone,
marinara, fresh herbs 24

Herb Roasted Joyce Farms
CHICKEN MARSALA
Semi-Boneless Organic Free-Range Half Chicken
Marsala wine sauce, forest mushrooms,
sweet potatoes & spaghetti squash 25

FROM THE GRILL

USDA Prime BEEF TENDERLOIN "Steak Diane"
8 oz. All Natural Angus Filet
Dijon sherry peppercorn sauce, mushrooms,
crispy fingerling potatoes, baby heirloom carrots 38

Grilled Joyce Farms BREAST OF PHEASANT
Free Range, Organic North Carolina Pheasant
maple bourbon glaze, savory sweet potatoes,
sautéed spaghetti squash, forest mushrooms 25

Grilled Broken Arrow Ranch
AMERICAN WAGYU BURGER
Italian Gorgonzola cheese, smoked Benton's bacon
on grilled brioche bun
crispy fries & chipotle ketchup 18

Grilled North Carolina CHESHIRE PORK CHOP
Double-Cut Organic 14 oz. Heritage Farms Chop
apple & fig mostarda, bacon grits,
southern-style greens 27

Menus Printed Daily – Fresh, Local, Seasonal

Our credit card processor adds a 4% processing fee at the completion of transactions.

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