

The LOG CABIN 1924

Highlands, NC

FIRST COURSE

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

Belgian Style Truffle POMMES FRITES
homemade spicy chipotle ketchup 12

ITALIAN WHITE BEAN SOUP
pancetta & fresh herbs 8

Crispy fried LOUISIANA GULF OYSTERS
citrus aioli 12

Bacon Wrapped GEORGIA QUAIL
Grilled Boneless Organic Breast of Quail
cilantro chipotle lime barbeque sauce 12

RHODE ISLAND CALAMARI with Cherry Peppers
sweet & spicy cherry peppers, marinara sauce 12

Pan Roasted PRINCE EDWARD ISLAND MUSSELS
Tasso ham, roasted sweet peppers,
white wine, fresh herbs 14

Lemon Chili CAESAR SALAD
herb croutons & feta cheese 8
+ *Spanish white anchovies* 3

Heirloom Tomato CAPRESE SALAD
heirloom Carolina tomatoes, fresh mozzarella,
fresh basil, balsamic, olive oil, sea salt 10

VERMONT SALAD
baby lettuces, apple, dried cranberries,
bacon, toasted pistacios, maple Dijon vinaigrette 10

SPINACH SALAD with Warm Bacon Dressing
parmesan, red onion, egg, herb croutons 10

Peppercorn Crusted ATLANTIC YELLOWFIN TUNA
seared rare & sliced, ponzu & wasabi 14

PASTA

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

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

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

Grilled Louisiana Gulf SHRIMP "FRA DIAVOLO"
artichoke hearts, angel hair pasta, white wine,
fresh basil, spicy seafood tomato broth 27

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

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

ENTREES

**Pan Seared FLORIDA BLACK GROUPER
with Prince Edward Island Mussels**
chili lime miso broth, basmati rice, baby bok choy 29

**Braised BEEF SHORT RIB RAGOUT
with Potato Gnocchi, Tomato & Fresh Herbs**
whipped potato crostini, red wine demiglace,
parmesan 28

Herb Roasted Joyce Farms CHICKEN MARSALA
Semi-Boneless Organic Free Range Half Chicken
Marsala wine sauce, forest mushrooms,
whipped potatoes, grilled asparagus 27

Horseradish Crusted WILD ALASKAN HALIBUT
lobster buerre blanc, basmati rice,
sautéed broccolini 29

Pan Seared MASSACHUSETTS DIVER SCALLOPS
fig & walnut compote, saffron couscous,
sautéed broccolini 27

Peppercorn Crusted TUNA NICOISE SALAD
Seared Sushi Grade Atlantic Yellowfin Tuna
edamame, nicoise olives, fingerling potatoes, capers,
egg, baby greens & lemon vinaigrette 19

FROM THE GRILL

Grilled Broken Arrow Ranch TEXAS ANTELOPE
roasted fingerling sweet potatoes, swiss chard,
blueberry port reduction 38

Grilled Center Cut USDA Prime Sirloin STEAK FRITES
traditional belgian style pommes frites,
cilantro mint chimichurri, fresh herbs 27

Grilled Joyce Farms BREAST OF PHEASANT
Free Range, Organic North Carolina Pheasant
maple bourbon glaze, savory sweet potatoes,
sautéed spaghetti squash, forest mushrooms 27

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

USDA Prime BEEF TENDERLOIN "Steak Diane"
8 oz. *All Natural Angus Filet*
Dijon sherry peppercorn sauce, mushrooms,
crispy fingerling potatoes & grilled asparagus 38

Menus Printed Daily – Fresh, Local, Seasonal

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

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