

The LOG CABIN 1924

Highlands, NC

FIRST COURSE

Forest Mushroom FRENCH ONION SOUP
smoked Provolone cheese crouton 8

Grilled Bacon Wrapped GEORGIA QUAIL
Two Boneless, Free-Range Quail Breasts
chipotle cilantro barbeque sauce, arugula 12

Tomato & Herb FOCACCIA BREAD
toasted with extra virgin olive oil 7

Prosciutto Wrapped Stuffed CALIFORNIA DATES
gorgonzola cheese, arugula, balsamic glaze 10

Italian Sausage STUFFED MUSHROOMS
Dijon Old Bay cream sauce, fresh herbs 9

Belgian Style White Truffle POMMES FRITES
fresh herbs, Gorgonzola fondue 9

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

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

Lemon Chili CAESAR SALAD
herb croutons, parmesan 8
+ *Spanish white anchovies* 3

ROASTED BEET & ARUGULA SALAD
gorgonzola, pickled red onion, walnuts,
blood orange vinaigrette 10

Iceberg Wedge BLT SALAD
Bentons bacon, local tomatoes, pistachios,
shaved red onion, Italian gorgonzola dressing 9

VERMONT SALAD
Granny Smith apples, dried cranberries,
toasted walnuts, bacon, baby lettuces,
maple Dijon vinaigrette 8

PASTA

Wild Louisiana Gulf SHRIMP "FRA DIAVOLO"
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

Pappardelle BOLOGNESE
traditional slow-cooked meat sauce,
fresh pasta ribbons & shaved parmesan 18

Sautéed BUTTERNUT SQUASH RAVIOLI
with Sage Brown Butter
herbs & toasted pecans 18
Great as an Appetizer!

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 Wild Game Sausages* 14
+ *sautéed Italian Meatballs* 9

ENTREES

Pan Seared South Pacific BARRAMUNDI SEA BASS
with Mango Papaya Salsa
basmati rice & sautéed French beans 25

Horseradish Crusted WILD ALASKAN HALIBUT
lobster buerre blanc, basmati rice & broccolini 27

Joyce Farms CHICKEN PARMESAN
spaghetti, melted mozzarella & provolone,
marinara & fresh herbs 21

Pan Seared Maple Leaf Farms DUCK BREAST
cranberry red wine reduction, baby arugula,
savory sweet potatoes 27

Slow Roasted Colorado LAMB SHANK "Osso Bucco"
red wine, shallots, garlic, fresh herbs, saffron risotto 27

Herb Roasted Joyce Farms CHICKEN MARSALA
Semi-Boneless Organic Free Range Half Chicken
Marsala wine sauce, forest mushrooms,
whipped potatoes, baby zucchini 24

FROM THE GRILL

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

Grilled North Carolina CHESHIRE PORK CHOP
Double-Cut 14 oz. Heritage Farms Chop
apple & fig mostarda, bacon grits,
sautéed spaghetti squash 25

Meyer Farms BEEF TENDERLOIN "Steak Diane"
8 oz. All Natural Angus Filet
Dijon sherry peppercorn sauce, mushrooms,
whipped potatoes & asparagus 34

Grilled Broken Arrow Ranch ANTELOPE CHOP
Bone-In South Texas Antelope Chop
blueberry port wine demiglace,
rosemary polenta, grilled asparagus 38

Grilled WILD GAME SAUSAGES
Handmade Pheasant Cognac & Chipotle Bison
Italian white bean & pancetta stew, wilted arugula 22

Grilled Saratoga Cut RIBEYE "Steak Frites"
8 oz. Certified Angus Beef
white truffle pommes frites, arugula,
Jameson whiskey steak sauce. 27

Grilled Italian VEAL MEATLOAF
fresh herbs, sauce Rossini, whipped potatoes,
baby zucchini 24

Executive Chef Jeremy Skipper

130 Log Cabin Lane - 828 526-5777
WWW.LogCabinHighlands.COM