

# The **LOG CABIN** 1924

## *Highlands, NC*

### FIRST COURSE

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

**Bahamian Style CONCH CHOWDER**  
tender sliced Florida conch, tomato broth,  
potatoes, Caribbean spices 7

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

**Fried GULF COAST OYSTERS**  
creole seasoning, roasted red pepper remoulade 10

**Pickled BEET & ARUGULA SALAD**  
feta cheese, pickled red onion, citrus vinaigrette 8

**Prosciutto Wrapped**  
**CALIFORNIA DATES**  
gorgonzola cheese, arugula, balsamic 8

**House-Smoked CAROLINA RAINBOW TROUT**  
with **Spinach & Georgia Cantaloupe**  
balsamic & pickled red onion 10

**Classic CAESAR SALAD**  
herb croutons & shaved parmesan 8  
+ grilled Joyce Farms Chicken Breast 10  
+ grilled Wild Texas Gulf Shrimp 12

**Heirloom Tomato CAPRESE SALAD**  
fresh basil, fresh mozzarella, balsamic 10

### PASTA

**Maine LOBSTER GNOCCHI**  
with **Gorgonzola Cream**  
handmade potato pasta dumplings, sundried tomatoes,  
English peas, grilled herb crostini 22

**Joyce Farms CHICKEN PARMESAN**  
*Organic Free-Range Boneless Chicken Breast*  
melted mozzarella & provolone, spaghetti,  
marinara, fresh herbs 18

**Wild Texas Gulf SHRIMP SCAMPI**  
white wine, garlic, fresh herbs, olive oil,  
heirloom tomatoes 24

**Fettuccini with FOREST MUSHROOMS**  
& **PECORINO ROMANO**  
*cremini, trumpet, shitake & oyster mushrooms*  
fresh pasta, fresh herbs, garlic & olive oil 19  
+ grilled Wild Texas Gulf Shrimp 12  
+ grilled Broken Arrow Ranch Wild Boar Sausages 12  
+ grilled Joyce Farms Chicken Breast 12

### ENTREES

**Grilled Caribbean Barbequed**  
**GULF STREAM WAHOO**  
cheese polenta with fresh herbs & fresh veg 24

**Pan Seared CANADIAN DIVER SCALLOPS**  
red quinoa with Carolina lady peas & sweet corn, roasted  
red pepper coulis, fresh herbs 25

**Sautéed Joyce Farms CHICKEN MARSALA**  
*Boneless Organic Free-Range Chicken Breast*  
Marsala wine, forest mushrooms, herb risotto,  
fresh veg & stuffed Roma tomato 25

**Maine Lobster VEAL "VANESSA"**  
*5 oz. lobster tail wrapped in tender veal scallopini*  
pan roasted with fresh basil cream,  
herb risotto & sautéed veg 38

**Horseradish Crusted**  
**WILD ALASKAN HALIBUT**  
lemon basil cream, roasted fingerling potatoes,  
sautéed veg 27

### FROM THE GRILL

**Grilled USDA Prime BEEF TENDERLOIN**  
red wine demiglace, Gorgonzola,  
herb roasted heirloom potatoes, sautéed veg 38

**Grilled NEW YORK STRIP "PIZZAIOLA"**  
tomato demiglace, forest mushrooms,  
roasted fingerling potatoes, sautéed veg 32

**Grilled Texas WILD BOAR SAUSAGES**  
with **Herb Risotto**  
forest mushroom demiglace, sautéed veg 18

**Stuffed & Grilled North Carolina**  
**CHESHIRE PORK CHOP**  
*14 Oz. Organic, Free Range Heritage Farms Pork*  
Italian pancetta, rosemary & Gorgonzola  
roasted fingerling potatoes, sautéed veg 27

**Snake River Farms**  
**AMERICAN WAGYU BURGER**  
*8 oz. Organic Grass Fed Beef*  
gorgonzola, applewood smoked bacon relish,  
grilled brioche bun, crispy fries & mango ketchup 18

**Executive Chef Michael Fahey**

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