



The Log House Restaurant

Winter Menu

Appetizers

Soup of the Day- Bowl \$7, Cup \$4

Ask your server for details

French Onion Soup- Crock \$8

Made with sherry wine, chicken and beef based broth, served with crostini, provolone and Swiss cheese

Mary Jane's Famous Onion Pie \$10

Mary Jane's onion pie made with caramelized onions, cheddar cheese, house made pie crust, served over mixed greens, dressed with balsamic vinaigrette

Portabella Stuffed Mushrooms \$13

Stuffed with grilled artichoke, baby spinach, roasted red peppers and blue cheese topped with balsamic drizzle

Artichoke Spinach Dip \$13

Fresh artichoke, baby spinach and aged asiago cheese with chips for dipping

Jumbo Shrimp Cocktail \$12

Jumbo shrimp served with lime cocktail sauce served on a bed of mixed greens

Cajun Encrusted Scallops \$12

Pan seared scallops topped with beurre blanc sauce

Chicken Liver Pâté Center Plate \$15

Chicken liver pâté, capers, red onions & crostini

Please inform your server of any food allergies.

We accommodate separate checks for parties of 8 guests or less.

All our desserts are in-house made! Ask your server for a dessert menu.



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Dinner Entrées

****Add a small salad to any entrée with a choice of homemade dressing \$5**

(Choose from Blue Cheese, Peppercorn Ranch, White Balsamic Vinaigrette, or Olive Oil & Vinegar)

Adirondack Style Veal \$25

Pan seared veal with shallot & garlic, onions, tri-color peppers, and mushrooms, finished in a sherry wine veal demi sauce, served with mashed potatoes and vegetables

Chef Tom's Famous Veal & Eggplant Parmesan \$26

Veal & eggplant topped with provolone cheese, served with penne pasta

Seared Mixed Mushrooms & Ale Pasta \$18

Fresh pasta served with thyme, mushroom pesto and local brew ale

Trappers' Chicken Cordon Bleu \$22

8oz chicken stuffed with prosciutto ham, Swiss cheese, panko encrusted topped with Chef Tom's famous chicken supreme sauce served with rice & vegetables

Hooper's Chicken \$22

Pan seared chicken done francais style with sundried tomatoes, artichokes, roasted peppers topped with fresh basil champagne sauce served with rice and vegetables

Hudson Valley Duck \$25

8oz Hudson Valley duck pan seared and topped with apple fig reduction, served with rice pilaf & vegetable of the day

Potato Encrusted East Coast Halibut \$29

Pan seared halibut topped with heirloom tomatoes, dill and lemon sauce, served with rice and vegetables

Salmon Piccata \$28

Pan seared salmon with shallots & garlic, and capers, topped with lemon white wine butter sauce, served with rice and vegetables

Shrimp & Scallop Risotto \$25

Pan seared shrimp & scallops sautéed with garlic, shallots, and heirloom tomatoes, tossed in a sherry wine & parmesan cream sauce

Swordfish St. James \$25

8oz North Atlantic swordfish pan seared with shallots, garlic, roasted red peppers, and artichokes, finished with capers, white wine and lemon butter sauce, served with rice pilaf and vegetable of the day

Madison Style Pork Chop \$26

14oz French style, bone in, pork chop grilled to perfection, topped with apple chutney, and served with mashed potatoes, corn bread & vegetable of the day

New York Strip \$29

10oz New York strip steak with burgundy peppercorn demi-glace, served with French fries *or* red bliss mashed potatoes & vegetable of the day