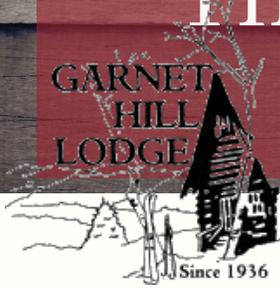


The Log House Restaurant

Dinner Menu



appetizers

Soup Du Jour \$6

Bacon Bison Ale Chili \$8

Chicken Wings

crispy chicken wings available hot, mild, blueberry BBQ, BBQ, or garlic parmesan \$13

Charcuterie Board

smoked meats, NYS cheeses, red pepper puree, jalapeno jam, toasted crostini \$16

Seared Potato Gnocchi

chorizo sausage, red onion, cream \$12

Smoked Venison Lollipop

cranberry & wolfjaw whiskey glaze \$14

Caesar Salad

chopped romaine, croutons, parmesan reggiano, house caesar dressing \$12

Garnet Hill Signature Salad

mixed greens, crisp carrots, red pepper curls, roasted sweet potatoes, lemon garlic venison, peach vinaigrette \$19.36

Mixed Greens Salad

mixed greens, dried cranberries, toasted almonds, grape tomatoes, pickled carrots, cucumbers, house balsamic dressing \$12

Add Ons

*roasted portobello mushroom \$5
grilled chicken \$6
seared salmon \$8
grilled steak \$12*

Please notify your server of any dietary restrictions.

We will be happy to provide separate checks for party sizes less than 8.

entrees

All entrees served with a choice of house salad or cup of soup

Seared Elk

with garlic wilted spinach, corn & tomato pico and mashed potatoes \$38

Lemon Garlic Venison

with pickled red onions, julienned apples and roasted potatoes \$28

Pan-seared Duck

duck breast with maple berry grits and NYS goat cheese and vegetable du jour \$29

Choice NY Strip Steak

NY strip steak served with garlic wilted spinach, beef demi, mashed potatoes and grilled asparagus \$36

Jumbo Crab Cakes

with whole grain mustard & corn puree, tomato bruschetta and roasted potatoes \$34

Garden Vegetable Risotto

garden vegetable risotto and parmesan crisp \$20

Add Ons

marinated grilled chicken \$6

Smoked, Roasted Salmon

with onion & tomato jam, roasted yukon potatoes and vegetable du jour \$32

Macaroni & Cheese

macaroni & cheese with peppers & onions, pulled pork, toasted cracker topping, boursin cheese \$20

Braised Choice Sirloin

with potato gnocchi, beef jus and pickled onions \$28

Soba Noodles

with crispy tofu, pineapple, fresh mint and pepper sauce \$22

Sriracha Basted Cauliflower Steak

with roasted garlic puree, herb potatoes and wilted spinach \$20

sandwiches

All sandwiches are served with a choice of house salad or house frites

Garnet Hill Burger

served with lettuce, tomato, onion on a toasted kaiser roll \$12

Add Ons

*mushrooms, cheese, onions, hot peppers
OR "sweet heat" \$1
bacon \$2*

Beyond Beef also available (plant based burger that looks, cooks and satisfies like a traditional burger)

House Roasted Corned Beef Brisket

with Swiss cheese, kraut, and 1000 Island dressing, served on grilled marble rye bread \$12

Grilled Chicken Sandwich

with caramelized onions, cider smoked bacon, NY cheddar, lettuce and tomato, served on a kaiser roll \$14

Marinated & Grilled Tofu

with spicy red pepper aioli, lettuce and tomato, served on a ciabatta roll \$12



desserts \$7

Chocolate Lava Cake

Wolfjaw Whiskey Bread Pudding

Berries & Vanilla Tart

Apple Cobbler

beverages

Soft Drinks \$2.75

Coffee & Tea \$1.50

18% Gratuity will be added to parties of 8 or more.

