

# Log Cabin Resort

— OLYMPIC NATIONAL PARK —

## DINNER

Served from 5:00pm – 9:00pm

### *Appetizers*

\*1 lb. Penn Cove Mussels Cal. 500  
Lemon Butter White Wine Sauce, Fresh Parsley, Garlic Parmesan Baguette  
\$14

Fried Zucchini Planks Cal. 700  
Pomodoro Sauce, Shaved Parmesan  
\$11

Roasted Tomato Hummus Cal. 730  
House Made Pita Chips, Crushed Red Pepper  
\$11

Garlic Butter Fries Cal. 810  
Fresh Parsley, Shaved Parmesan  
\$8

### *Entrees*

\*8 oz. Petite Filet Cal. 980  
Baked Idaho Potato, Daily Vegetable, Demi-glace, Gorgonzola  
\$32

\*7 oz. Wild Caught Salmon Cal. 650  
Wild Rice, Chef's Choice Local Vegetable, Garlic Butter  
\$28

\*7 oz. Rainbow Trout Cal. 630  
Chef's Choice Local Vegetable, Tomato Caper Relish, Wild Rice, Citrus Emulsion  
\$27

Herb Breaded Chicken Parmesan Cal. 940  
Spaghetti, Basil Pomodoro Sauce, Fresh Mozzarella, Garlic Bread  
\$25

Pick Your Pasta Cal. 540-880

**Grilled Chicken – Meatballs – Primavera**

**Pomodoro – Alfredo – Vodka Sauce**

**Spaghetti – Fettucine – Tortellini**

\$19

Northwest Fish and Chips Cal. 1290/1910  
Amber Ale Battered Pacific Cod, Tartar Sauce, Coleslaw, Seasoned Fries  
Two Piece 5 • Three Piece \$18

\*Washington Angus Third Pound Burger Cal. 1070  
Cheddar, Log Cabin Signature Sauce, Lettuce, Tomato, Onion, Seasoned Fries  
Substitute Fries with Side Salad (Cal. 240) or Cup of Fruit (Cal. 80)  
\$14

– add Additional 1/3 Pound Patty Cal. 470 \$4

– add Bacon Cal. 260 \$3

Vegetable Burger Cal. 920  
\$12

We proudly source and support local, sustainable, and organic products when available. Ask your server for details. We are proud to serve only seafood that has been caught or farmed using environmentally friendly practices based on the Monterey Bay Aquarium Seafood Watch guidelines.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server if you are allergic to dairy products, nuts, or other common ingredients.

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

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The Log Cabin Hotel is considered to be the first hotel built on the lake. Also known as Hotel Piedmont, it was completed in 1895 by Mr. Saunders, a collector of customs from Port Townsend. Overlooking beautiful Lake Crescent, it was a handsomely constructed two-story building of peeled cedar logs. The hotel was a “far-famed” vacation spot until it fell victim to fire in 1932.

In 1943, Carl and Myrtle Hansen bought the Log Cabin Hotel property, which by then only consisted of a store and eight original cabins. Carl Hansen and his son started building the lodge in 1955, including an upscale restaurant and a new store. Rustic cabins were moved from Ovington’s Resort and Bonnie Brae on the north side of the lake to Log Cabin. They were loaded board Hansen Barge in the dark of night. He added several A-frame cabins with kitchenettes and bathrooms between 1962-63 and improved the boat launch area. Full hookups for RVs were added, as well several tent camping spots. Prior to the 2018 season, the original cabins were replaced with brand-new, updated cabins.

Log Cabin Resort promises to return you to your summer camp days. Often referred to as “the sunny side of the lake,” the resort offers a variety of accommodations from lakeside chalets and hilltop cabins to over 30 campsites for tents and RVs. Rent a bike and traverse the classic Spruce Railroad Trail, or take a kayak out on Lake Crescent explore the lake from the other side. And since Log Cabin is under an hour from the Sol Duc Hot Springs, the town of Port Angeles, and the majestic Hurricane Ridge, there is no shortage of fabulous day trips on which to embark.

However you choose to enjoy your stay, we here at Log Cabin are honored to be a part of your visit to Olympic National Park, and we will work tirelessly to ensure the best experience possible.

## ***Soups and Salads***

Northwest Seafood Chowder Cal. 200/280  
Cup \$9 • Bowl \$10

Vegetarian Soup of the Day Cal. 150/350  
Cup \$8 • Bowl \$9

Caesar Salad Cal. 590  
Romaine, Herb Croutons, Shaved Parmesan  
\$8

House Salad Cal. 240  
Baby Greens, Chef’s Choice Local Vegetables, Balsamic  
Vinaigrette  
\$8

– add Grilled Chicken Cal. 140 \$6  
– add Locally Smoked Salmon Cal. 120 \$8

## ***Beverages***

Bedford’s Sodas, a Local Favorite Cal. 160-180  
Ginger Ale, Ginger Beer, Orange Crème, Crème Soda,  
Root Beer  
\$4

House Made Lavender Lemonade Cal. 180  
\$4

Pepsi Products Fountain Soda 16 oz. Cal. 0-290  
Free Refills  
\$3

Selection of Herbal and Green Tea Cal. 0  
\$3

Juices Cal. 100-120  
Orange, Apple, Cranberry, Grapefruit  
\$3