



Log Cabin Dinner Menu

Starters & Shares

1 lb. Portico Mussels *Cal. 630*

Lemon Butter White Wine Sauce, Parsley, Garlic Parmesan Baguette **\$14**

Log Cabin Nachos *full Cal. 900 half Cal.460*

Tri Color Corn Tortilla Chip, Pinto Beans, Queso Blanco, Chicken, Cheddar, salsa, Cilantro, Jalapeno

Full \$16 Half \$10

Olive oil and Garlic Hummus Plate *Cal. 730*

Flat bread, Carrots, Celery **\$11**

Garlic Buttery Fries *Cal. 810*

Shaved Parmesan, Fresh Parsley **\$8**

Soups & Salads

Northwest Chowder *Cal. 200/300*

Cup \$9 • Bowl \$10

Summer Salad *Cal 400*

Spring mix, Seasonal Fruit or Berries, Candied Walnuts, Chefs choice cheese, and Balsamic Vinaigrette **\$8**

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

Country Cobb *Cal 630*

Romaine and Iceberg mix, Avocado, Corn, Cheddar, Bacon Pieces, Hardboiled Egg, Herbed Croutons. **\$8**

– add Grilled or fried Chicken *Cal. 140* **\$6** – add Salmon *Cal. 120* **\$8**

Beverages

Bedford's Sodas, a local favorite Ginger Ale *Cal. 160*, Ginger Beer *Cal. 160*, Orange Crème *Cal. 170*, Crème Soda *Cal. 170*, or Root Beer *Cal. 180* **\$4**

House Made Lavender Lemonade *Cal 180* **\$5**

Pepsi Products Fountain Soda 16 oz. *Cal. 0-290 (free refills)* **\$3**

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Selection of Herbal & Green Tea *Cal. 0* **\$3**

Orange *Cal. 110*, Apple *Cal. 120*, Cranberry *Cal. 120*, Grapefruit *Cal. 100* **\$3**

Barista Drinks

Starbucks Coffee *Cal. 10* **\$4** Hot Chocolate *Cal. 400* **\$3**

Latte *Cal. 190*, Mocha *Cal. 290*, Cappuccino *Cal. 120*, Americano *Cal. 10* **\$5**

Espresso *Cal. 0* **\$3** Extra Shot **\$1** Each Flavor **\$.50**

Draft Beer-Small \$7 Large \$8 - Red or White Wine \$9 - Mixed Drinks \$9