

ENTREES

The price per person of the following menu items includes an appetizer, salad, signature bread, fresh vegetable, potato/rice, dessert and your choice of tea or coffee.

POULTRY

TUSCAN CHICKEN \$32

Pan seared chicken with tomato basil risotto with a light garlic cream

ORCHARD CHICKEN \$32

Roasted Fuji apples and brie cheese with seared chicken and demi glaze

MARGARITA CHICKEN \$32

Pan seared chicken topped with pesto, tomato and mozzarella cheese with basil cream

CAPE CODDER \$32

Oven roasted chicken breast with cranberry bread stuffing and sweet demi glaze

CHICKEN MARSALA \$33

Pan seared chicken and mushrooms finished with Marsala wine sauce

MAPLE TURKEY \$32

Pan seared turkey breast finished in a whole grain mustard-maple sauce

GRILLED CHICKEN TAPENADE \$33

Marinated chicken grilled and topped with a garlic-olive tapenade with a light garlic cream

CHICKEN A LA VODKA \$32

Pan seared chicken with our house a la vodka sauce served over penne pasta

CHICKEN FLORENTINE SUPREME \$32

Pan seared chicken, sautéed spinach, mushrooms and garlic finished with a supreme sauce

MEAT

GORGONZOLA SIRLOIN \$32

Grilled sliced marinated sirloin with melted gorgonzola cheese with a Merlot demi glaze

BISTRO SIRLOIN \$32

Sautéed peppers and onions on sliced sirloin with a demi glaze

PRIME RIB \$36

Slow roasted rib eye served with natural au jus

MT. TOM SIRLOIN \$32

Grilled sliced marinated sirloin basted with our house Mt. Tom herb spice finished with mushroom demi glaze

PETIT FILET BEAUJOLAIS \$34

Grilled filet mignon medallions with sautéed spinach and mushrooms finished with a tarragon-demi

ST. ARTHUR'S SIRLOIN \$32

Guinness herb marinated sliced sirloin finished with a stout-demi glaze

VEAL FORESTIERE \$33

Panko herb dusted veal medallions finished with a wild mushroom and cream reduction

8 oz. FILET MIGNON \$38

Grilled and topped with a Merlot demi glaze

SEAFOOD

PESTO SALMON \$32

Grilled salmon with basil pesto finished with a light garlic cream

COCONUT WHITE FISH \$30

Panko and coconut dusted scrod served with a citrus cream sauce

BAKED STUFFED JUMBO SHRIMP \$36

Individual stuffed jumbo shrimp with homemade seafood stuffing served with drawn butter

SOLE BRASSICA \$32

Roasted cauliflower sauce over a sole fillet lightly breaded and pan fried golden brown

SWORDFISH PARMESAN \$32

Herb and cheese encrusted swordfish fillet served with a lemon piccata sauce

DAY BOAT SCROD \$32

Potato, bacon and panko encrusted scrod served with a charred tomato-Dijon cream

VERDICCHIO SCROD \$32

Over roasted scrod served with a sautéed mushroom and artichoke cream

BAKED STUFFED SCROD \$32

Our house seafood stuffing topped with lobster sauce

SURF AND TURF \$38

Gorgonzola sirloin and roasted shrimp with a homemade seafood stuffing is the most popular, however we can combine your favorites to suit your needs.

SEAFOOD STUFFED SHRIMP CASSEROLE \$32

Oven roasted hooked shrimp with homemade seafood stuffing

VEGETARIAN

GLUTEN FREE GRILLED MARINATED ZUCCHINI \$30

Grilled marinated zucchini with goat cheese and roasted red peppers, served on a bed of spinach and quinoa

WILD MUSHROOM RAVIOLI \$30

Wild mushroom ravioli with a spinach and artichoke cream sauce

EGGPLANT ROULADE \$30

Lightly breaded eggplant medallions with an herb ricotta filling served on a bed of julienne vegetable medley with roasted red pepper cream sauce

These are just some of the entrees our culinary team is proud to offer. We are happy to customize any menu or personal favorites.

Note: Lunch portions are available at \$6 less. Luncheon price does not include the appetizer.



413.535.5077

www.LogCabin-Delaney.com