

## 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.*



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www.LogCabin-Delaney.com