



APPETIZERS

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| FLAMING SAGANAKI — OPAA! | 10 |
| SAUTEED MUSHROOMS | 8 |
| HOMEMADE ONION RINGS | 9 |
| GREEK FETA WITH KALAMATA OLIVES | 10 |
| Topped with Greek Oregano and Olive Oil | |

SALADS

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| INTERNATIONAL GREEK SALAD | 12 |
| Crisp Lettuce Topped with Onions, Green Peppers, Feta Cheese, Anchovies, Olives, Tomato and Sliced Egg | |
| with Chicken | + 7 |
| with Shrimp | + 12 |
| LOADED WEDGE SALAD | 14 |
| Two wedges of Lettuce topped with Bleu Cheese Dressing, Crumbled Bleu Cheese, Tomatoes and Crumbled Bacon Bites | |
| CHICKEN CAESAR SALAD | 14 |
| Lettuce Topped with Tomato, Cucumber, Caesar Dressing and Chicken Breast | |

LOG CABIN FAVORITES

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| STEAKHOUSE PRIME BURGER | 15 |
| Served with Pickles, Lettuce and French Fries | |
| CHOPPED SIRLOIN | 18 |
| 16-oz. Fresh Ground Lean Beefsteak, Smothered In Onions | |
| GREEK CHICKEN | 19 |
| Rigopoulos Family Recipe. Free-Range Chicken | |
| BEEF FILET SHISH-KABOB | 30 |
| 18-oz. Suggested by Our Chef | |
| TWO TOMAHAWK PORK CHOPS | 30 |
| 20-Oz. Juicy, Center Cut. Can be Made Greek-Style upon Request. Served with Applesauce | |
| BARBECUED PORK BABY BACK RIBS | 30 |
| Awesome! Full Rack! | |
| LAMB CHOPS | 39 |
| 16-Oz. These are the Rigopoulos' Family Claim to Fame. Thick and Juicy. Can be Made Greek-Style Upon Request | |
| BIT OF EACH | 39 |
| The Original Farm Bureau Special, a Pork Chop (10-oz.) and a Filet Mignon (6-oz.) | |

USDA PRIME STEAK

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| PRIME RIB — 18-oz | 39 |
| Slow Cooked For 5 Hours and Served in Our Special Au Jus | |
| Sam's Cut — 32-oz. Extra-Thick Cut | 59 |
| FOTI's Cut — 42-oz. Massive, Thick Cut | 69 |
| FILET MIGNON — 10-oz | 49 |
| Heart of the Tenderloin. Lean, High Protein Steak. | |
| NEW YORK — 18-oz | 49 |
| A Favorite Among Steak Connoisseurs, Excellent! | |
| BONE-IN RIBEYE — 20-oz | 59 |
| The Steak we Built Our Reputation On. Deliciously Juicy. | |
| PORTERHOUSE — 32-oz | 69 |
| Famous for its Size and Flavor; A Man's Steak! | |

SEAFOOD

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| WHOLE CATFISH | 20 |
| Farm-Raised and Hand Breaded. A Galena Favorite | |
| FILLET OF COD | 20 |
| Very Moist. "An Old Favorite" that's Always Good | |
| (7) JUMBO SHRIMP | 26 |
| Lightly Breaded and Fried until Golden Brown | |
| NORWEGIAN SALMON — 8-oz | 26 |
| Served with Seasonal Veggies | |
| MEDITERRANEAN ORANGE ROUGHY — | 26 |
| A wonderful deep-sea fish broiled with white wine, lemon and Greek seasonings; accompanied by a steamed seasonal vegetable. Light and delicious | |
| SEAFOOD JAMBOREE | MP |
| Shrimp and Cod, Orange Roughy and Crab Legs | |

SURF & TURF

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| FILET MIGNON & SHRIMP — 8-oz. Filet served with 4 Jumbo Shrimp | 59 |
| FILET MIGNON & CRABLEGS — 8-oz. Filet served with Crab Legs, Lemon and Butter | MP |

All Entrées come with a choice of dressing for the complementary side salad as well as either Garlic Mashed Potatoes, Hand-Cut Steak Fries or Greek Fries





WHITE WINES

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| GIANCARLO PINOT GRIGIO — Italy | 8 / 30 |
| HESS SHIRTTAIL CHARDONNAY — California | 8 / 30 |
| NOBLE HOUSE RIESLING — Germany | 8 / 30 |
| VIETTI MOSCATO D'ASTI — Italy | 19 (SPLIT) / 30 |
| FIRE ROAD SAUVIGNON BLANC — New Zealand | 8 / 30 |
| BOUTARI SANTORINI — Greece | 8 / 30 |

RED WINES

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| RAYMOND FIELD BLEND — California | 8 / 30 |
| DE LOACH PINOT NOIR — California | 8 / 30 |
| ZUCCARDI MALBEC — Argentina | 8 / 30 |
| MILBRANDT TRADITIONS MERLOT — Washington | 8 / 30 |
| BUENA VISTA CABERNET SAUVIGNON — California | 8 / 30 |

DOMESTIC BEER

BUD LIGHT
MILLER LITE
COORS LIGHT

IMPORTS

VOLKAN
STELLA ARTOIS
HEINEKEN
MODELO

CRAFT BEERS

GOOSE ISLAND MATILDA
GOOSE ISLAND SOPHIE
POTOSI SNAKE HOLLOW IPA
POTOSI CAVE ALE
GOOD OLE POTOSI
GOOSE ISLAND BOURBON COUNTY
LENA CARMEL PECAN COFFEE STOUT

COCKTAILS

LOG CABIN OLD FASHIONED

made with
Blaum Brothers Bourbon, Cherry Bitters,
Sugar, Orange and Cherry

TITO'S ICE LEMONADE

made with
Tito's Vodka, Lemon Juice, Sugar and Soda
Lemon and Cherry

MAKER'S MARK MANHATTAN

made with
Maker's Mark Bourbon, Sweet Vermouth
Dash of Cherry Juice. Cherry

MOSCOW MULE

made with
Tito's Vodka, Ginger Beer, Fresh Lime Juice
Lime

WHITE RUSSIAN

made with
Stolichnaya Vodka, Kahlua, Cream



LOG CABIN BEER FEATURE

Goose Island
Bourbon County Stout

