



### APPETIZERS

<b>FLAMING SAGANAKI — OPAA!</b>	<b>10</b>
<b>SAUTEED MUSHROOMS</b>	<b>8</b>
<b>HOMEMADE ONION RINGS</b>	<b>9</b>
<b>GREEK FETA WITH KALAMATA OLIVES</b>	<b>10</b>
Topped with Greek Oregano and Olive Oil	
<b>ALASKAN KING CRAB LEGS</b>	<b>MP</b>

### SALADS

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

### LOG CABIN FAVORITES

<b>STEAKHOUSE PRIME BURGER</b>	<b>17</b>
1/2 Patty of Daily Steak Trimmings on Brioche Bun, Served with Pickles, Lettuce & French Fries With Bacon add 3	
<b>CHOPPED SIRLOIN</b>	<b>18</b>
16-oz. Fresh Ground Lean Beefsteak, Smothered In Onions	
<b>GREEK CHICKEN</b>	<b>19</b>
Rigopoulos Family Recipe. Free-Range Chicken	
<b>BEEF FILET SHISH-KABOB</b>	<b>39</b>
18-oz. Suggested by Our Chef	
<b>BARBECUED PORK BABY BACK RIBS</b>	<b>39</b>
Awesome! Full Rack!	
<b>TWO TOMAHAWK PORK CHOPS</b>	<b>39</b>
20-Oz. Juicy, Center Cut. Can be Made Greek-Style upon Request. Served with Applesauce	
<b>LAMB CHOPS</b>	<b>39</b>
16-Oz. These are the Rigopoulos' Family Claim to Fame. Thick and Juicy. Can be Made Greek-Style Upon Request	
<b>BIT OF EACH</b>	<b>49</b>
The Original Farm Bureau Special, a Pork Chop (16-oz.) and a Filet Mignon (6-oz.)	

### USDA PRIME STEAK

<b>PRIME RIB — 18-oz</b>	<b>49</b>
Slow Cooked For 5 Hours and Served in Our Special Au Jus	
Sam's Cut — 32-oz. Extra-Thick Cut	<b>69</b>
FOTI's Cut — 42-oz. Massive, Thick Cut	<b>79</b>
<b>FILET MIGNON — 10-oz</b>	<b>49</b>
Heart of the Tenderloin. Lean, High Protein Steak.	
<b>NEW YORK — 20-oz</b>	<b>59</b>
A Favorite Among Steak Connoisseurs, Excellent!	
<b>BONE-IN RIBEYE — 24-oz</b>	<b>69</b>
The Steak we Built Our Reputation On. Deliciously Juicy.	
<b>PORTERHOUSE — 32-oz</b>	<b>79</b>
Famous for its Size and Flavor; A Man's Steak!	

### SEAFOOD

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

### SURF & TURF

<b>FILET MIGNON &amp; SHRIMP — 8-oz. Filet served with 4 Jumbo Shrimp</b>	<b>59</b>
<b>FILET MIGNON &amp; CRAB LEGS — 8-oz. Filet served with Crab Legs, Lemon and Butter</b>	<b>MP</b>

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





### White Wines

Giancarlo Pinot Grigio <i>Italy</i>	9 / 34
Benzinger Chardonnay <i>California</i>	9 / 34
Noble House Riesling <i>Germany</i>	9 / 34
Pizzolato Moscato D'Asti <i>Italy</i>	34
Fire Road Sauvignon Blanc <i>New Zealand</i>	9 / 34

### Red Wines

Brassfield Volcano Eruption Red <i>California</i>	9 / 34
Castle Rock Pinot Noir <i>California</i>	9 / 34
Zuccardi Malbec <i>Argentina</i>	9 / 34
Seven Falls Cellers Merlot <i>Washington</i>	9 / 34
The Loop Cabernet Sauvignon <i>California</i>	9 / 34

### Domestic Beer

Bud Light  
Miller Lite  
Coors Lite

### Imports

Stella Artois  
Heineken  
Modelo

### Craft Beers

Goose Island Matilda  
Goose Island Sophie  
Potosi Cave Ale  
Good Ole Potosi  
Potosi Snake Hollow IPA  
Revolution Anti-Hero IPA  
Bell's Two Hearted Ale  
Lena Carmel Pecan Coffee Stout  
Goose Island Bourbon County

### Cocktails

#### Log Cabin Old Fashioned

Blaum Brothers Bourbon, cherry, bitters, sugar. Orange and Cherry

#### Angel's Manhattan

Angel's Envy Bourbon, Sweet Vermouth, dash of bitters. Cherry.

#### Tito's Ice Lemonade

Tito's Vodka, lemon juice, sugar, and soda. Lemon & Cherry.

#### Pink Sangria

Our Secret Love Potion No. 9

#### Cucumber Spritz

Cucumber Vodka, Sparkling Water, Cucumber and Lime, Seasonal Garnish

#### Hellfyre Bloody Mary

Blaum Brother's Hellfyre Vodka, Chef Ivo's Bloody Mary Mix. Nueske's Applewood Smoked Bacon, celery, pickle, olive.

#### Espresso Martini

Galena Roaster's Espresso, Mr. Black

#### Moscow Mule

Titos Vodka, ginger beer, lime juice. Lime Juice Flavored Mules: Cucumber, Pomegranate, Mandarine, Raspberry, Mexican.



### LOG CABIN BEER FEATURE

Goose Island  
Bourbon County Stout

