



APPETIZERS

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

SALADS

INTERNATIONAL GREEK SALAD	12
Crisp Lettuce Topped with Onions, Green Peppers, Feta Cheese, Anchovies, Olives, Tomato and Sliced Egg	
With Chicken Add 7 With Shrimp Add 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

STEAKHOUSE PRIME BURGER	17
12-oz. Patty of Daily Steak Trimmings on Brioche Bun. Served with Pickles, Lettuce & French Fries	
With Bacon Add 4	
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	39
18-oz. Suggested by Our Chef	
BARBECUED PORK BABY BACK RIBS	39
Awesome! Full Rack!	
TWO TOMAHAWK PORK CHOPS	39
20-Oz. Juicy, Center Cut. Can be Made Greek-Style upon Request. Served with Applesauce	
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	49
The Original Farm Bureau Special, a Pork Chop (16-oz.) and a Filet Mignon (6-oz.)	

USDA PRIME STEAK

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

SEAFOOD

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, Cod, Orange Roughy and Crab Legs	
ALASKAN KING CRAB LEGS	MP
Succulent and easy to eat in their split shell	

SURF & TURF

FILET MIGNON & SHRIMP — 10-oz. Filet served with 4 Jumbo Shrimp	59
FILET MIGNON & CRAB LEGS — 10-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 Baked Potato, Hand-Cut Steak Fries, Hash Browns or Greek Fries



White Wines

Giancarlo Pinot Grigio <i>Italy</i>	9 / 34
Benzinger Chardonnay <i>California</i>	9 / 34
Perimeter Riesling <i>Washington State</i>	9 / 34
Acquesi Moscato D'Asti <i>Italy</i>	9 / 34
Oyster Bay Sauvignon Blanc <i>New Zealand</i>	9 / 34

Red Wines

Brassfield Volcano Eruption Red <i>California</i>	9 / 34
Leese-Fitch Pinot Noir <i>California</i>	9 / 34
Antigal Uno Malbec <i>Argentina</i>	9 / 34
Seven Falls Cellars 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
Kona Big Wave
Potosi Snake Hollow IPA
Revolution Anti-Hero IPA
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.

French 75

St. Germain, Prosecco, lemon juice, sugar

Mezcal Sour

400 Conejas Mezcal, Lemon, Lime, Sugar
For the Bold: Request with Hot Honey

Espresso Martini

Galena Roaster's Espresso, Mr. Black
For the Bold: **Greek Espresso Martini**

Cucumber Spritz

Cucumber Vodka, Sparkling water,
Cucumber & Lime, Seasonal garnish

Hellfyre Bloody Mary

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

Moscow Mule

Titos Vodka, ginger beer, lime juice
Flavored Mules: Cucumber, Pomegranate,
Mandarin, Raspberry, Hot Honey Hellfyre