

Log Den Summer Features

Appetizers

Fresh Rare AHI Tuna

Lightly blackened, sliced and served atop Japanese Won Tons with mango-pineapple salsa and finished with a light lemon wasabi cream

\$10.99

5 Fresh Bluepoint Oysters Rockefeller

Topped with our House Spinach and Italian Cheese Blend

\$9.99

Blackened Pork Tenderloin Medallions

With a Chardonnay Shiitake Cream Sauce

\$8.99

Entrees

Parmesan Encrusted Filet Mignon

8 oz. Filet wrapped in applewood smoked bacon grilled and finished under the broiler with a parmesan cheese and fresh herb blend

\$25.99

Blackened Wild Atlantic Salmon

Finished with a sweet chile glaze

\$20.99

Oatmeal-Pistachio Encrusted Halibut

Wild Alaskan Halibut pan-fried and finished with a Door County Cherry Port Reduction Sauce

\$25.99

Pistachio and Panko Encrusted Chicken

Finished with a Door County Cherry-Mango Reduction Sauce

\$20.99

Pistachio and Panko Encrusted Whitefish

Finished with a Door County Cherry-Mango Reduction Sauce

\$21.99

Blackened Door County Whitefish

Served with a Door County Cherry Tartar Sauce

\$20.99

Appetizers

Bruschetta

Toasted French Bread with Garlic, Olive Oil and topped with Roma Tomatoes, Pesto, Balsamic Vinegar and Fresh Mozzarella \$7.99

Fresh Fried Calamari

Tossed with peppercorn and parmesan butter and served with a side of marinara \$8.99

Munchie Basket

Cheese Curds, Mozzarella Sticks, Onion Rings, Chicken Tenders, Poppers, French Fries \$9.99

Mozzarella Sticks, Cheese Curds, Cream Cheese Poppers or Onion Rings
\$7.99

Spinach Artichoke Cream Cheese Dip

Served with Fried Potato Chips in a Bread Bowl
\$8.99 ~ with Seafood \$11.99

Quesadilla

Portabella Mushrooms, asparagus, red pepper, and Spanish Onion sautéed in butter with garlic and fresh herbs, wrapped in a flour tortilla and served with salsa, and sour cream.
Cheese \$8.99 ~ With Vegetable \$9.99
With Chicken \$10.99 ~ With Steak \$11.99

Shrimp Cocktail

\$9.99

Portabella Mushroom Caps

Stuffed with a spinach and artichoke cream cheese and finished with parmesan
\$8.99 ~ With Seafood \$10.99

Salads

House Caesar Salad

Crisp Romaine lettuce tossed with shaved parmesan cheese, croutons, and black olives and our House Caesar Dressing \$8.99 ~ With Chicken \$9.99 ~ With Grilled Shrimp \$13.99

Cherry Walnut Salad

Romaine and spring greens tossed with dried Door County Cherries, walnuts, pear tomatoes, blue cheese crumbles, and cherry vinaigrette \$9.99 ~ with chicken \$11.99

(All Chef Specialty salads - \$4.00 with any entrée)

Pasta Selections

Chicken Parmesan

Linguini pasta tossed with marinara topped with a breaded chicken breast and mozzarella cheese \$17.99

Creamy Alfredo Pasta

Fettuccini pasta tossed with a light alfredo
Plain \$15.99 ~ Chicken \$17.99 ~ Seafood \$20.99

Pasta Alla Braise

Penne pasta tossed with asparagus, red bell pepper, onion, mushroom, artichokes, finished with infused garlic olive oil and white wine \$17.99 ~ With Chicken \$19.99

Marinara Primavera

Fresh in-house vegetables sautéed and tossed with linguini and marinara then finished with parmesan cheese \$17.99

Traditional Seafood Selection

All of our fish selections are fresh. Our Chefs, fillet, and portions all the fish to ensure premium quality.

All entrées include our 'Grand' Soup and Salad Bar, Vegetable Du Jour, & a choice of Baked, Garlic Mashed, Wild Rice Pilaf, or Roasted Garlic & Herb Baby Reds

Chef's Catch of the Day

Specialty fish prepared with a creative flare by our Chef ~Market Price

Cashew Encrusted Alaskan Halibut

Topped with Citrus Buerre Blanc \$24.99

Shrimp and Scallops

3 Jumbo Gulf Shrimp paired with 3 Jumbo Fresh Scallops char-grilled with Citrus Buerre Blanc
\$21.99

Pan Fried Canadian Walleye

Walleye fillet that is lightly breaded and topped with a sauté of bacon and mushrooms
(broiled upon request) \$19.99

Log Den Seafood Trio

Salmon, pan seared catch of the day, and 2 jumbo shrimp or scallops char-grilled \$24.99

Chilean Sea Bass

Fresh Chilean Sea Bass seasoned and baked with a light garlic herb oil, topped with lobster, crab and shrimp and finished with a Saffron Seafood Royale Sauce \$25.99

Alaskan King Crab Legs

One pound of split Alaskan king crab legs, served with drawn butter ~Market Price

Lobster

8-10oz Cold Water Rock Lobster Tail, served with drawn butter ~Market Price

Fresh Wild Atlantic Salmon

Fresh grilled Atlantic Salmon served atop a sun-dried tomato cream sauce \$19.99

Broiled Door County Whitefish Filet

The freshest local broiled whitefish served with toasted almonds in a lemon beurre blanc
(Pan fried upon request) \$19.99

Log Den Spinach Artichoke Rubbed Whitefish

Spinach artichoke cream cheese rubbed the oven roasted to a golden brown \$21.99

Seafood ala Oscar \$4.95

Chardonnay Shiitake Cream Sauce \$1.50

Cherry Tartar Sauce \$1.50

Asparagus \$2.95

Chef Specialty Potato \$2.00

From the Field & Farm

All of our steaks are hand cut in-house to our Chef's specifications.
We start with only USDA choice Angus or higher Midwestern Grain Fed.
Our beef is all steer, center cut and selected by our Chefs.

8oz Choice Angus Filet Mignon \$25.99
14oz Choice Angus Rib Eye \$24.99

Angus Prime Rib of Beef

(Available nightly in-season)

Hand rubbed with signature herbs, slow roasted until tender,
served with Rosemary Au Jus

100z Junior Cut ~ \$19.99 140z Queen Cut ~ \$22.99 200z King Cut ~ \$25.99

Chicken Oscar

Eight ounce chicken breast lightly breaded, pan fried, topped with asparagus,
langoustines, shrimp, asiago, romano and parmesan cheeses and finished with a
light saffron seafood royale sauce \$20.99

Steak Diane

Two 3oz steer tenderloin medallions, grilled and laid atop a chardonnay
shiitake cream sauce \$20.99

Chicken Diane

Eight ounce chicken breast hand breaded and sautéed laid atop a chardonnay
shiitake cream sauce \$18.99

Barbecued Baby Back Pork Ribs

Hand rubbed, slow roasted until they are "fall off the bone" tender
and glazed with our house barbeque sauce
1/2 Rack \$18.99 ~ Full Rack \$23.99

Roasted Duck

Marinated and slow roasted until tender and served on the half
with a Door County cherry port reduction sauce \$21.99

Add sautéed mushrooms & onions \$2.00

Add 3 Shrimp or Scallops \$6.99

Ask your server for other Surf & Turf options

Broasted Chicken Dinner
1/4 Chicken \$13.99 ~ 1/2 Chicken \$16.99
Includes vegetable, choice of potato, and salad bar
(add \$1.00 per quarter for all white or all dark)

Lighter Fare

All sandwiches include French Fries

Sun-dried Tomato Turkey Wrap

Shaved Turkey with lettuce, tomato, red onion, Swiss cheese and pesto mayonnaise \$8.99

Hamburger

1/3 lb. char-grilled burger \$7.99 ~ add cheese \$0.75 ~ add bacon \$1.25

Den Burger

1/3 lb. burger topped with sautéed mushrooms, onions, and cheddar cheese \$8.99

Black & Blue Burger

1/3 lb. burger, Cajun seasoned, and topped with blue cheese \$8.99

Chicken Sandwich

Grilled chicken breast topped with mozzarella cheese, lettuce, tomato, and pesto mayonnaise on a Kaiser roll \$8.99

Prime Rib Sandwich

Shaved certified Angus prime rib served with sides of creamy horseradish and au jus \$8.99

*You may substitute Cheese Curds or Onion Rings for an additional \$2.00
Soup and Salad Bar for Lighter Fare add \$6.99*

Cubbies' Menu

Three chicken tenders w/ French fries	\$5.99
Macaroni & cheese w/ French fries	\$6.99
Shrimp basket w/ French fries	\$6.99
Hamburger w/ French fries	\$5.99
Five mini corn dogs w/ French Fries	\$5.99
Pasta with red sauce or butter	\$5.99

Split Plate Charge \$7.99

18% Gratuity added to parties of 8 or more

We are required to inform you, to safeguard against food borne illness, the FDA recommends that all meats and seafood be cooked thoroughly.

Wednesday Night Fish Boil

Join us for a traditional Wisconsin Fish Boil.

(Reservations Required)

\$16.99

Thursday Night Lobster Special

10oz Cold-Water Rock Lobster steamed and drizzled with whole Wisconsin butter, finished in the oven till a golden brown. \$24.99

Add 5oz Filet Mignon \$8.00

Friday Night Fish Fry

Join us for a traditional Wisconsin Fish Fry.

Perch, Parmesan Haddock, Whitefish, or 5 Shrimp – Your Choice!!!

\$16.99

~Beer List~

Draft

Bottled

Guinness
Bass
Stella Artois
New Glarus Spotted Cow
Blue Moon
Bud Light
Miller Lite
Log Den Ale
Fat Tire
DC Lager

Amstel Light
Bud Light
Corona
Corona LightHeineken
Heineken Dark
Leinekugel's Red
Leinekugel's Honey
Weiss
Miller High Life
Miller Lite
MGD

MGD Light
New Castle
Old Style
Pacifico
Rolling Rock
St. Pauli Girl,
St. Pauli Girl Dark
St. Pauli Girl N/A
O'Douls
O'Doul's Amber