

APPETIZERS

SOUTHWEST EGGROLLS \$12.50

Filled with black beans, corn, chicken and cheese, fried and served with avocado ranch dressing.

BOUDIN EGGROLLS \$12

Cajun boudin and pepper jack cheese stuffed in a wonton wrapper, served with remoulade.

BBQ DIP & CHIPS \$13

Layers of BBQ beans, chopped beef or pork, cheese, sour cream, chives and bacon bits served with tortilla chips.

SALSA & CHIPS \$6.50

*Refills dine-in only.

QUESO DIP & CHIPS SMALL \$9; LARGE \$11

Taco Beef (\$.50 extra)

Fajita Chicken (\$1 extra)

Skirt Steak, Brisket, Chopped Beef or Pulled Pork (\$1.50 extra)

Pork Rinds Bag (\$.50 extra)

SAUSAGE CHIPS \$9

Coin-cut sausage fried to a chip-style crispness served with a cup of BBQ sauce and a side of jalapeños and sliced pickles.

BELLE RIVER DIP \$13

Choice of fajita chicken, fajita steak (\$1 extra) or grilled or fried shrimp covered in Belle River Sauce and parmesan cheese served with a side of our tri-colored tortilla chips.



LOADED GUACAMOLE

BONELESS WINGS \$11

Boneless wings tossed in Boom Boom Sauce. Served with ranch dressing.

SPINACH & ARTICHOKE DIP \$11.50

CABIN DEBRIS FRIES \$14

Homemade fries covered with melted cheese, chives, bacon bits, sliced brisket and brown gravy.

CLASSIC CHEESE FRIES \$10

LOADED GUACAMOLE \$14

A bowl of guacamole with melted cheese, pico, and your choice of shrimp (\$1 extra), chicken, steak (\$1 extra) or combo (\$1 extra).

PLAIN GUACAMOLE SMALL \$7; LARGE \$9

HAND-BATTERED APPETIZERS

BRISKET BITES \$13.50

Half pound of bite-size brisket, battered and fried. Served with a cup of white gravy. Ask server for gluten-free option.

BOOM BOOM SHRIMP \$11

Eight hand-battered shrimp tossed in Boom Boom Sauce and placed over a bed of lettuce.

PICKLES \$9

MUSHROOMS \$9

Served with ranch dressing

GREEN BEANS \$9

STEAK BITES \$13.50

Served with avocado ranch dressing

JALAPEÑOS \$8

Served with ranch and honey mustard dressing

REMOULADE SHRIMP \$11

Eight hand-battered shrimp tossed in remoulade sauce and placed over a bed of lettuce

SALADS & SPUDS



FRIED CHICKEN SALAD

CAESAR SALAD

Crisp romaine lettuce, tomatoes, and parmesan cheese mixed with Caesar dressing and croutons.

GRILLED CHICKEN \$13

GRILLED SHRIMP \$14

ROMAINE WEDGE \$12

A half head of romaine lettuce topped with shredded cheese, bacon bits, tomatoes, with fajita chicken, grilled shrimp (\$1 extra), or fajita steak (\$1 extra) and your choice of dressing.

GARDEN SALAD

Shredded iceberg lettuce, cheese, tomatoes and bacon topped with your choice of meat. Served with choice of dressing on the side.

Avocado Slices (\$1 extra)

CHEF SALAD \$12.50

GRILLED CHICKEN \$13

FRIED CHICKEN \$13.50

SHRIMP \$14

BOOM BOOM CHICKEN \$14.50

BOOM BOOM SHRIMP \$15

SKIRT STEAK OR CHICKEN/SKIRT STEAK COMBO \$15

TACO SALAD

Shredded iceberg lettuce, cheese, and tomatoes topped with your choice of meat and served on a crisp tortilla shell with choice of dressing.

SEASONED TACO MEAT \$13.50

MESQUITE-GRILLED CHICKEN \$14.50

MESQUITE-GRILLED SKIRT STEAK OR COMBO \$15.50

SALAD DRESSINGS

Fat-Free Ranch • Honey Dijon • Thousand Island
Balsamic Vinaigrette • Fat-Free Italian

HOMEMADE DRESSINGS

Spicy Southwestern • Ranch
Avocado Ranch • Bleu Cheese

*Extra Dressing \$1 | Sliced Avocado \$1



TACO SALAD

STUFFED SPUD, MAC & CHEESE OR CAJUN ROASTED POTATOES \$7.50

Potatoes served with butter, bacon, chives, sour cream and cheddar cheese.

WITH SMOKED TURKEY, HAM OR PULLED PORK \$11

WITH CHOPPED OR SLICED BEEF \$12

WITH LINK BOUDIN \$12

WITH FAJITA GRILLED CHICKEN \$12.50

WITH SKIRT STEAK \$13.50

WITH GRILLED SHRIMP \$13

SWEET POTATO \$7

Served with butter and maple cinnamon sugar.

TWICE BAKED POTATO MEAL (2) \$11

Served with a side salad.

DENOTES SPECIALTY

STEAKS

All steaks are 21-day wet-aged Angus Choice and grilled to order.
Served with side salad, bread and choice of side.
**Side salad can be substituted for a different side for an additional cost.*

18oz BONE-IN RIBEYE \$44

14oz HAND-CUT RIBEYE \$38

8oz HAND-CUT BEEF FILET \$36

10oz HAND-CUT BEEF SIRLOIN \$26

SURF & TURF

Topped with four shrimp (grilled or fried) and our Belle River Sauce.

8oz HAND-CUT BEEF FILET \$41

10oz HAND-CUT BEEF SIRLOIN \$31

CABIN TRIO \$35

Sampler platter of (3) 3oz mesquite-grilled ribeye steak, three grilled shrimp and 6oz chicken breast topped with grilled veggies.

SKIRT STEAK \$30

10oz Tender skirt steak grilled to order.



14oz HAND-CUT RIBEYE

GRILLED ADD-ONS

Parmesan Peppercorn Butter \$2

Bleu Cheese Crumbles \$2

Belle River Sauce \$3

Surf & Turf \$6

Shrimp (4) \$5

Quail (1) \$6

Sautéed Mushrooms, Bell Peppers or Onions \$1.50

HOW WOULD YOU LIKE YOUR STEAK?

RARE **COOL RED CENTER**

MEDIUM RARE **WARM RED CENTER**

MEDIUM **WARM PINK CENTER**

MEDIUM WELL **SLIGHT PINK CENTER**

WELL DONE **NO PINK**

We cannot guarantee the tenderness or quality of your steak if cooked more than medium. Please allow extra time for medium well and well done cooked steaks. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



SURF & TURF

LOADED HAMBURGER STEAK \$18

Loaded with sautéed mushrooms, onions, bell peppers, pepper jack cheese and brown gravy.

HAND-BATTERED CHICKEN FRIED

Steak \$21

Chicken \$18

Pork \$17



HAND-BATTERED CHICKEN FRIED STEAK

AMERICAN FAVORITES

Served with side salad, bread and choice of side. (Excludes Chicken Strip Dinner)
**Side salad can be substituted for a different side for an additional cost.*



LOADED HAMBURGER STEAK

CHICKEN STRIP DINNER \$13.50

Served with choice of one side.

Tossed in Boom Boom Sauce (\$1 extra)

FRIED SHRIMP SMALL (6) \$14; LARGE (12) \$18

THIN & CRISPY CATFISH \$19

Half-pound portion of **thin-cut** catfish battered and fried.

SIDES

**Side salad can be substituted for a different side for an additional cost.*

Side Salad • Cajun Roasted Potatoes • Grilled Vegetables

Loaded Spud • Hand-Cut Fries • Baked Beans • Mashed Potatoes

Loaded Mashed Potatoes • Loaded Potato Salad (Mayo Based)

PREMIUM SIDES

Twice Baked Potato (\$2.50 Extra) • Broccoli & Cheese (\$2 Extra)

Grilled Broccoli (\$1 Extra) • Sautéed Green Beans (\$1 Extra)

Sweet Potato (\$.50 Extra) • Mac & Cheese (\$.50 Extra)



THIN & CRISPY CATFISH

20% Service Charge Added to All Checks With a Party of 6 or More.

Private Room & Catering Available! (Free Projector Available)

DENOTES SPECIALTY

CHICKEN, CHOPS, SEAFOOD & MORE

Served with side salad, bread and choice of side.
*Side salad can be substituted for a different side for an additional cost.

CENTER CUT PORK CHOPS \$18

Two marinated 6oz hand-cut and mesquite-grilled pork chops.

JUAREZ CHICKEN \$22

Two fresh, boneless chicken breasts grilled in creole mustard sauce, smothered with bacon bits, mushrooms and cheese.

BONELESS CHICKEN \$18

Two fresh, marinated 6oz skinless breasts seasoned and mesquite grilled.



CENTER CUT PORK CHOPS



BELLE RIVER SALMON

BELLE RIVER SALMON OR REDFISH \$25

Grilled or blackened. Topped with four shrimp (grilled or fried) and our Belle River Sauce.

SALMON OR REDFISH \$21

Grilled or blackened.

QUAIL (1) AND SHRIMP (7) \$21

QUAIL DINNER \$22

Two semi-boneless quail roasted over a mesquite fire and grilled to perfection.

JUMBO BBQ BUTTERFLY SHRIMP (12) \$18

Marinated, seasoned, mesquite-grilled and covered with bourbon BBQ sauce.

BURGERS

Served with your choice of one side.

For burgers, choose from our hand-pattied ground chuck 1/2lb hamburger or a grilled chicken breast. *All burgers are cooked well done.

Upon Request for Burgers: Jalapeño buns (\$1 extra) Gluten Free (\$1 extra) Jalapeño Aioli (\$.50 extra) Sliced Avocado (\$1 extra)

BURGER BOWL \$14

Bowl with shredded lettuce, shredded cheese, chopped tomatoes, pickles, and sliced avocado topped with a burger patty with bacon and cheddar cheese with your choice of dressing.

BACKYARD BBQ BURGER \$15.50

Grilled with BBQ sauce, bacon, cheddar cheese, lettuce, tomato, pickles, grilled onions and bell peppers.

BACON CHEESEBURGER CHIMICHANGA \$16

Burger patty with bacon and cheese rolled up in a flour tortilla, fried and then topped with queso and jalapeños.

SMOKEHOUSE \$16.50

Pulled pork, cheddar cheese, fried onion strings, jalapeño aioli, lettuce, tomato and pickles.



CABIN BURGER



BELLY BURNER

BELLY BURNER \$16.50

Grilled onions, bell peppers, bacon and jalapeños with pepper jack cheese on a jalapeño bun.

OPEN FACE BURGER \$15

Grilled onions and bell peppers covered with brown gravy.
Add Cheese (\$1 extra)

CABIN BURGER \$14

Lettuce, tomato, pickles, cheddar cheese, grilled onions and bell peppers.

SOUTHWEST BURGER \$15

CHILI CHEESEBURGER \$16

MUSHROOM BURGER \$14.50

Sautéed mushrooms, melted Swiss cheese, lettuce, tomato, pickles, grilled onions and bell peppers.

CHILI CHEESE DOG \$10.50

Onion upon request.

20% Service Charge Added to All Checks With a Party of 6 or More.

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DENOTES SPECIALTY

TEX-MEX

QUESADILLAS

Choice of meat or sautéed vegetables with cheese in a tortilla grilled to a golden brown. Served with sour cream and pico de gallo. (Guacamole upon request)

Tortilla Choices: Flour, Jalapeño Cheddar, Spinach

VEGGIE \$12

BBQ - TURKEY, HAM, PORK, SAUSAGE \$13

CHOPPED BEEF OR SLICED BEEF WITH BBQ SAUCE \$14

FAJITA - CHICKEN \$13

SHRIMP \$14

SKIRT STEAK OR CHICKEN/STEAK COMBO \$14

CHICKEN SPINACH QUESADILLA \$16

Choice of tortilla loaded with chicken, spinach and artichoke dip and parmesan cheese.



CHICKEN SPINACH QUESADILLA

ENCHILADAS

Choice of meat rolled in our flour tortillas covered with choice of sour cream, chili or queso sauce. Served with refried beans and rice.

CHEESE & ONION SMALL \$11; LARGE \$13

GRILLED CHICKEN SMALL \$13; LARGE \$15

SHRIMP SMALL \$14; LARGE \$16

SKIRT STEAK OR CHICKEN/STEAK COMBO SMALL \$15; LARGE \$17

CABIN FAJITA NACHOS \$14

Tortilla chips (sub fries - \$1 extra) covered with queso, bell peppers and onions with choice of fajita chicken, ground beef or skirt steak (\$1 extra).

CABIN RICE \$14

Bed of rice topped with queso, choice of taco meat, fajita chicken, fajita steak (\$1 extra) or grilled shrimp (\$1 extra), sautéed onions and bell peppers.



BBQ NACHOS

BBQ NACHOS \$15

Tortilla chips (sub fries - \$1 extra) topped with melted shredded cheese, queso, BBQ sauce, chopped beef, pulled pork, pico de gallo, sour cream, guacamole and sliced jalapeños.

BBQ DINNER \$14.50

Choose two smoked meats. Served with choice of side and side salad.

BBQ ENCHILADAS SMALL \$13.50; LARGE \$15

Choice of pulled pork or chopped beef (\$1 extra) filled with cheese, rolled in flour tortillas, drizzled with BBQ sauce and covered in choice of sour cream or queso sauce. Served with baked beans and rice.

DIABLO SANDWICH \$14 (Not Spicy) GREAT WITH DR. PEPPER!

Combination of pulled pork and chopped beef, pepper jack cheese, and fried onion strings on a burger bun. Served with a cup of BBQ Sauce.



CHICKEN & STEAK FAJITAS

LOG CABIN SIZZLING FAJITAS SINGLE \$24; DOUBLE \$29; TRIPLE \$34

Marinated chicken, served on a sizzling platter with flour tortillas, grilled onions and bell peppers and setup. Served with a single order of chips & salsa per order.

Shrimp or Skirt Steak (\$1 extra)

VEGGIE FAJITAS SINGLE \$15; DOUBLE \$18

COMBINATION PLATTER \$17

Two fajita enchiladas filled with choice of fajita chicken, ground beef or skirt steak (\$1 extra). Served with two tamales, refried beans and rice.

TAMALE PLATTER \$13

Four tamales stuffed with shredded pork and covered with meaty chili and cheese. Served with refried beans and rice.

BURRITO PLATTER \$15

Choice of large tortilla filled with mesquite-grilled chicken, ground beef, or skirt steak (\$1 extra), beans and cheese, and covered with choice of sauce. Served with refried beans and rice.

CHIMICHANGA \$15

Choice of tortilla filled with grilled chicken, ground beef, or skirt steak (\$1 extra) and cheeses, fried to a golden brown and covered with choice of sauce. Served with refried beans and rice.



BBQ ENCHILADAS

BBQ

Meat Choices: Smoked Turkey, Ham, Chopped Beef (\$1 extra), Sausage, Pulled Pork, Sliced Brisket (\$1 extra), Link of Grilled Boudin (\$1 extra)

BBQ SANDWICH OR PO BOY MEAL \$11.50

Choice of meat piled high on Texas Toast or Gambino's French Bread. Served with BBQ sauce on the side and choice of side.

Add Cheese (\$1 extra)

BABY BACK RIBS 1/2 SLAB \$23; FULL SLAB \$33

Served with side salad, bread and choice of side.



BABY BACK RIBS

DENOTES SPECIALTY

SPECIALTY SANDWICHES

Served on toasted Gambino's French Bread. Served with choice of side.
Upon Request: Jalapeño buns (\$1 extra) Gluten Free (\$1 extra)
Jalapeño Aioli (\$.50 extra) Sliced Avocado (\$1 extra) Guacamole (\$1 extra)

SURF & TURF PO BOY \$16

Our spin on the Cajun favorite, fried shrimp po boy placed on a bed of sliced brisket, topped with brown gravy, lettuce, tomatoes, and pickles.

BRISKET PO BOY \$13.50

Mesquite-smoked, sliced brisket with onions, bell peppers, Swiss cheese and au jus sauce.

FRIED SHRIMP PO BOY \$14

Jumbo fried shrimp with lettuce, tomato and pickles.

Add Cheese (\$1 extra)

Tossed in Boom Boom Sauce or Remoulade (\$1 extra)

GRILLED SHRIMP PO BOY \$14.50

Jumbo shrimp grilled with bourbon BBQ sauce, onions, bell peppers and Swiss cheese.



CABIN MELT \$14

Choice of pulled pork, ham, sliced turkey, chopped beef (\$1 extra), or sliced beef (\$1 extra), pressed on a jalapeño bun with cheddar cheese, sautéed onions and jalapeño aioli.

CHICKEN CLUB \$16

Chicken breast, grilled or fried, topped with pepper jack cheese, bacon, lettuce, tomato and pickle.

Tossed in Boom Boom Sauce (\$1 extra)

CABIN CLUB \$14

Ham, turkey, bacon, cheddar cheese, pickle, lettuce and tomato on Texas Toast.

CABIN TACOS \$16

Two flour tortillas filled with a choice of sliced brisket, pulled pork, boom boom shrimp, fajita chicken, fajita steak or grilled shrimp topped with jalapeño aioli, shredded cheese, lettuce, and pico de gallo.

DESSERTS

OREO BREAD PUDDING \$8

Our homemade white chocolate bread pudding mixed with crushed Oreos and topped with ice cream and crushed Oreos.

FLOATS \$4

Vanilla ice cream in a frozen bowl covered in Coke, Dr. Pepper or Barq's Root Beer.

PEACH BREAD PUDDING FOSTER \$8

Our homemade white chocolate peach bread pudding topped with ice cream and our peach foster sauce.

EXPLODING BROWNIE \$8

Big chocolate brownie loaded with chocolate chips and topped with vanilla ice cream, caramel, chocolate and whipped cream.

COTTON BLUE VANILLA CHEESECAKE \$7.50

Choice of toppings: Caramel or chocolate syrup; Oreo pieces, foster sauce (\$1 extra), praline sauce (\$1 extra), or strawberry puree.

Whole Cheesecakes Available in the Market

JOHNNY FREEZE CREAM ICE \$5.50



DRINKS

SOFT DRINKS \$3

Coca-Cola, Diet Coke, Coke Zero, Dr. Pepper, Diet Dr. Pepper, Root Beer, Sprite, Lemonade, Fresh Brewed Tea, Mountain Blast Powerade, Community Coffee

20oz BOTTLED DRINKS

ICEES

Now Available! Ask server for available flavors.

SIDES

*Side salad can be substituted for a different side for an additional cost.

Side Salad • Cajun Roasted Potatoes • Grilled Vegetables
Loaded Spud • Hand-Cut Fries • Baked Beans • Mashed Potatoes
Loaded Mashed Potatoes • Loaded Potato Salad (Mayo Based)

PREMIUM SIDES

Twice Baked Potato (\$2.50 Extra) • Broccoli & Cheese (\$2 Extra)
Grilled Broccoli (\$1 Extra) • Sautéed Green Beans (\$1 Extra)
Sweet Potato (\$.50 Extra) • Mac & Cheese (\$.50 Extra)

KITCHEN LAGNIAPPE

Our kitchen staff is the heart and soul behind the food here at Log Cabin. If you would like to show the kitchen some love, you now can by leaving a little lagniappe. Please ask your server for details.

20% Service Charge Added to All Checks With a Party of 6 or More.

Private Room & Catering Available! (Free Projector Available)

DENOTES SPECIALTY