

Appetizers

Shrimp Cocktail Al Fresco

Tender jumbo shrimp served with cocktail sauce and lemon wedges
- irresistible!!
\$15.00

*** Logan Crab Cake**

"Our House Specialty"
Baked creamy jumbo lump crab-meat seasoned with fine herbs, served over creamy tartar sauce.
Never Fried
\$13.00

Duck Quesadilla

Succulent roasted duck paired with pepper jack cheese and wrapped inside a traditional flour tortilla, deliciously deep-fried to taste! Served with blackberry mango and raspberry coulis sauce
\$10.00

Teriyaki Fried Green Beans

Served with a sweet soy sauce
\$8.00

Bruschetta

Tomaotes, onions, garlic and basil tossed in olive oil and a touch of balsamic vinaigrette, served on toast points
\$9.00

*** Black Angus Carpaccio**

Slightly smoked filet mignon on a bed of arrugola and shredded Parmesan Cheese topped with extra virgin lemon olive oil
\$10.00

Fried Calamari

Battered and fried served with a spicy enchilada sauce
\$8.00

Old Country Artichoke Squares

One of our favorites.
Creamy baked artichokes, cheddar cheese, onions and garlic served with creamy tartar sauce
\$9.00

Soups

Hot or Cold Soup of the Day

Ask your server about today's homemade creations \$6.00

*** Snapper Soup**

Our very own homemade house specialty \$10.00

Onion Soup Gratinée

Sweet Onions in golden beef stock encrusted with Swiss, Mozzarella and Parmesan cheeses \$8.00

Miso Soup

Soy broth with mushrooms, scallions and shredded carrots \$6.00

*** A Logan Inn House Specialty**

Friday & Saturday Night Piano Entertainment

Inquire at front desk for schedule

*\$10 per person minimum, \$2 per person sharing charge.
For your convenience an 18% gratuity will be charged for parties of 6 or more.
Outside and Inside dining areas are non-smoking.
Smoking is permitted at Magnolia Terrace Bar*

Salads

Choice of Dressings: Cranberry Citrus, Cilantro Lime, Balsamic Vinaigrette, Ranch, Blue Cheese, and Thousand Island

***Pamela's Insalata**

A mixture of baby greens and mesclun, tossed with sugar coated walnuts, baby shredded carrots, cucumbers slices, feta cheese, sweet bell peppers, cherry tomatoes and dried cranberries. Served with classic balsamic vinaigrette dressing

\$12.00

***Tropical Breeze**

A tender chicken breast marinated in a ginger soy sauce, sautéed with shredded coconut, layered on a bed of mixed greens with pineapples, seasonal berries & Mandarin oranges, served with a vanilla rice vinaigrette - A treat for both the eyes and the palate

\$14.00

Classic Caesar Salad

Romaine lettuce, homemade croutons, parmesan cheese, and creamy Caesar dressing - Anchovies if you like

\$8.00

Grilled Chicken Caesar Salad

\$14.00

Spinach Salad

Fresh Spinach, chopped bacon pieces, red onions, mushrooms, hard boiled eggs, toasted pine nuts and feta cheese

\$10.00

Country Inn Salad

A medley of green leaf lettuce, cucumbers, carrots, red cabbage, onions and fresh garden vegetables with your choice of dressing

\$6.00

***Calamari Salad**

Lightly battered and fried served over mixed greens and tossed in miso vinaigrette

\$12.00

Grilled Salmon Salad

Brushed with honey mustard served upon mixed greens with your choice of dressing

\$15.00

Fresh Mozzarella and Tomato Salad

Ripe tomatoes and fresh Mozzarella on a bed of greens drizzled with basil olive oil and a touch of balsamic vinaigrette

\$11.00

***A Logan Inn House Specialty**

Entrées

English Fish & Chips

Deep fried tender Cod filet and fries, served with cole slaw, lemon wedges and creamy tartar sauce
\$13.00

Chicken Breast

Sautéed with shallots, spinach and Feta cheese served with a sherry wine sauce served with rice fresh vegetables
\$16.00

* Alviero's Pot Pie

One of our chef's specialties. Ask your server about today's homemade selection. Served with a Country Inn Salad.
\$11.00

Tempura Soft Shell Crab

(available seasonally)
With wakame seaweed salad, lemon grass and sweet soy served with rice and fresh seasonal vegetables
\$16.00

Crepe of the Day

Our chef's whim served with rice and a medley of fresh seasonal vegetables
\$14.00

Eggplant Napoleon

A thick slice of sweet eggplant lightly breaded and sautéed with a layer of mozzarella cheese, and a grilled portobello mushroom cap. Lightly baked and finished with fresh marinara sauce served with garlic bread
\$14.00

Broiled Salmon

Served with broccoli raab and a red pepper sauce served with rice and seasonal vegetables
\$16.00

Sandwiches

* Logan Crab Cake Sandwich

Served on a kaiser roll with lettuce, tomato and creamy tartar sauce
\$14.00

Corned Beef Special

Corned Beef, cole slaw, Russian dressing on rye served with chips
\$9.00

Roasted Portobello Mushroom Sandwich

With fresh spinach, roasted peppers and Swiss cheese served on garlic bread
\$11.00

Shredded Beef Brisket Sandwich

Served on a whole wheat Kaiser with cole slaw
\$11.00

* A Logan Inn House Specialty

From the Grill

All burgers served with lettuce, tomato, onion, Logan chips & a pickle

*Chief Logan Burger

8 ounces of lean beef topped with cheddar cheese, mushrooms, onions & peppers

\$11.75

Add crispy bacon for an additional \$1.25

*Basic Burger

An 8 ounce burger, grilled to order \$9.00

Add cheese for an additional \$1.25

Grilled Chicken Breast

Sautéed with mushrooms, onions and peppers in an oyster sauce and topped with your choice of cheese served on grilled garlic bread. \$13.00

Patty Melt

An 8 ounce burger on grilled Rye bread, Swiss cheese, fried onions, mushrooms and Russian dressing \$10.00

Wraps

All wraps served with Logan chips & a pickle

Roasted Turkey Club Wrap

Roasted turkey, bacon, lettuce, tomato & mayonnaise - \$9.00

Caesar Wrap

Crisp romaine lettuce, grilled chicken breast with creamy Caesar dressing - \$9.00

Chicken Salad Wrap

Cubes of chicken breast tossed with apples, celery and mayonnaise - \$9.00

Side Orders

Sweet Potato Fries \$3.00

Cole Slaw \$1.75

Onion Rings \$5.50

Curly French Fries \$2.50

Spicy Canal Fries w/cheese sauce \$3.00

Ask your server about our tantalizing dessert selections!

Beverages

Juice - Apple, Cranberry, Orange, Grapefruit, Pineapple & Tomato \$2.75

Soda - Coke, Diet Coke, Ginger Ale, 7-up, Stewart's Rootbeer (with One refill) \$3.25

Lemonade (with One refill) \$3.00

Iced Tea (with One refill) \$3.00

Peach Iced Tea (with One refill) \$3.25

Evian, San Pellegrino \$4.00

Milk \$2.25

Chocolate Milk \$2.75

Hot Tea \$2.25

Herbal Tea (lemon, orange, green or mint) \$2.50

Coffee, Regular or Decaf \$2.25

Children's Menu

For children 12 years old and under
Child's Soda (with One refill) \$1.50

*Hamburger with French Fries \$8.00

*Cheeseburger with French Fries \$9.00

Gary's Grilled Cheese with French Fries \$6.00

Kyle's Chicken Fingers with French Fries \$8.00

*Penne noodle with red sauce \$8.00

* To our valued customers, you may be putting yourself at a high health risk by consuming such foods as undercooked beef products and raw shellfish.

We encourage you to order your burgers to be fully cooked to 160 degrees Fahrenheit in order to eliminate a potential risk to your health.

Friday & Saturday Night Piano Entertainment

Logan Inn Sunset Dinner

Full course dinner served Monday through Thursday • 4:00 - 6:00

(Excluding holidays - Note, orders must be placed by 6:00)

\$12.95

See Back of Menu for details

Appetizers

Crab Fondue - A House Exclusive

Crab Imperial blended with creamy Swiss cheese, baked golden brown and served with warm pita points
\$14.00

***Black Angus Carpaccio**

Slightly smoked filet mignon on a bed of arrugola and shredded Parmesan Cheese topped with extra virgin lemon olive oil
\$10.00

Fried Calamari

Battered and fried served with a spicy enchilada sauce
\$8.00

Old World Baked Brie

Baked golden brown, wrapped in a delicate pastry dough crust, slightly melted and served with a raspberry coulis sauce
\$10.00

Shrimp Cocktail Al Fresco

Tender jumbo shrimp served with cocktail sauce and fresh lemon wedges - irresistible!!
\$15.00

Bruschetta

Tomatoes, onions, garlic and basil tossed in olive oil and a touch of balsamic vinaigrette, served on toast points
\$9.00

Clams Casino

Fresh chopped clams blended and sautéed with onions, peppers and bacon stuffed in their shells and oven roasted to perfection!
\$11.00

Old Country Artichoke Squares

One of our favorites, Creamy baked artichokes, cheddar cheese, onions and garlic, served with creamy tartar sauce
\$9.00

***Shrimp Tempura**

Battered and lightly fried served with a sweet soy sauce
\$12.00

Soups

Hot or Cold Soup of the Day

Ask your server about today's homemade creations \$6.00

***Snapper Soup**

Our very own homemade house specialty \$10.00

Onion Soup Gratinée

Sweet Onions in golden beef stock encrusted with Swiss, Mozzarella and Parmesan cheeses \$8.00

Miso Soup

Soy broth with mushrooms, scallions and shredded carrots \$6.00

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***Pamela's Insalata**

A mixture of baby greens and mesclun, tossed with sugar coated walnuts, baby shredded carrots, cucumbers slices, feta cheese, sweet bell peppers, cherry tomatoes and dried cranberries. Served with classic balsamic vinaigrette dressing
\$12.00

Classic Caesar Salad

Romaine lettuce, homemade croutons, parmesan cheese, and creamy Caesar dressing. Anchovies if you like
\$8.00

Grilled Chicken Caesar Salad

\$14.00

***Calamari Salad**

Lightly battered and fried served over mixed greens and tossed in miso vinaigrette
\$12.00

****House Salad****

Mixed greens with shredded carrots, onions, cucumbers and tomatoes with choice of dressing
\$4.00

** (only available with purchase of entrée)

Fresh Mozzarella and Tomato Salad

Ripe tomatoes and fresh Mozzarella on a bed of greens drizzled with basil olive oil and a touch of balsamic vinaigrette
\$11.00

From the Grill

Entrees Served with Our Chef's Choice of Accompaniments

New York Sirloin Steak

14 ounces of center cut USDA Choice New York Sirloin, grilled to order
\$28.00

Filet Mignon

10 ounces of filet mignon served with sautéed mushrooms, Béarnaise or Hollandaise sauce available if you like...
\$33.00

Lamb Filet

Double loin filet with a lamb demi-glaze and fresh thyme
\$29.00

***A Logan Inn House Specialty**

From the Sea

Entrees Served with Our Chef's Choice of Accompaniments

Atlantic Salmon

"Carl's favorite,"
With a Wasabi, ginger and oyster crust.
\$24.00

***Logan Crab Cakes**

"Our House Specialty"
Baked creamy jumbo lump crabmeat seasoned with fine herbs, served with a lemon butter sauce. Never Fried!
\$29.00

Baked Stuffed Shrimp

Jumbo shrimp overstuffed with our Logan jumbo lump crabmeat drizzled with lemon butter sauce.
\$29.00

Sea Scallops

Caramelized shallots, garlic, basil and white wine served over a bed of spinach.
\$26.00

***Tuna**

Ben's Signature dish. Encrusted with black peppercorn and thyme served with a lentil salad over spinach, lemon grass and sweet soy
\$26.00

Orange Roughy

Breaded with Panko bread and topped with lemon limoncello caper sauce.
\$24.00

Surf & Turf

7 ounce Lobster Tail with drawn butter and 6 ounce filet grilled to order
\$38.00

Twin Lobster Tails

Two seven ounce tails served with drawn butter
Market Price

Specialties

Entrees Served with Our Chef's Choice of Accompaniments

Eggplant Napoleon

A thick slice of sweet eggplant lightly breaded and sautéed with a layer of mozzarella cheese and a grilled portobello mushroom cap. Lightly baked and finished with fresh marinara sauce and a side of spaghetti
\$21.00

***Alviero's Chicken Valdostano**

One of our chef's signature dishes, a boneless chicken breast sautéed in vermouth and roasted garlic, topped with prosciutto and mozzarella cheese served with a tomato cream sauce.
Always a Logan favorite!
\$26.00

Roast Long Island Duckling

A semi-boned half duckling with crispy skin and served with our own fruit glaze of the day
\$27.00

Roasted Pork Loin

"A favorite of the 18th Century traveler," Fresh Pork Loin with an apricot and peach compot
\$22.00

Chicken Breast

Sautéed with shallots, spinach and Feta cheese served with a sherry wine sauce
\$26.00

Ask your server to see our tantalizing Dessert Tray

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Pasta

Striped Lobster Ravioli

Served with your choice of delicate marinara, creamy alfredo, or a garlic olive oil parmesan sauce
\$21.00

Tortelloni

A fantastic blend of flavors.
Pear and Gorgonzola tortelloni made with a port wine dough tossed in an olive oil, fresh herb and parmesan sauce
\$14.00

Mussels Marinara

Steamed mussels in a traditional garlic marinara sauce over linguine
\$20.00

Sautéed Calamari

Fresh Calamari, olive oil, basil and fresh ripe tomatoes served over fettuccini
\$21

Penne with Grilled Chicken

Fresh Grilled Chicken Breast, Penne and our chef's homemade marinara sauce embellished with portobello mushrooms
\$20.00

*Crabmeat & Shrimp

Crabmeat and shrimp with basil and concassée tomatoes in a white wine cream garlic sauce served over a bed of tri-color linguine
\$22.00

Beverages

Juice - Apple, Cranberry, Orange, Grapefruit, Pineapple & Tomato \$2.75
Soda - Coke, Diet Coke, Ginger Ale, 7-up, Stewart's Rootbeer (with One refill) \$3.25

Lemonade (with One refill)	\$3.00	Chocolate Milk	\$2.75
Iced Tea (with One refill)	\$3.00	Hot Tea	\$2.25
Peach Iced Tea (with One refill)	\$3.25	Herbal Tea	
Evian, San Pellegrino,	\$4.00	(lemon, orange, green or mint)	\$2.50
Milk	\$2.25	Coffee, Regular or Decaf	\$2.25

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