

# Log Den Summer Features

## Appetizers

### ***Fresh Rare AHI Tuna***

4 Oz Ahi Tuna lightly blackened, sliced and served with mango-Pineapple salsa and finished with a light lemon wasabi cream  
\$11.99

### ***5 Fresh Bluepoint Oysters Rockefeller***

Topped with our House Spinach and Italian Cheese Blend  
\$10.99

### ***Blackened Pork Tenderloin Medallions***

With a Chardonnay Shiitake Cream Sauce  
\$9.99

## 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  
\$28.99

### ***Blackened Wild Atlantic Salmon***

Finished with a sweet chile glaze  
\$23.99

### ***Oatmeal-Pistachio Encrusted Halibut***

Wild Alaskan Halibut pan-fried and finished with a Door County Cherry Port Reduction Sauce  
\$28.99

### ***Pistachio and Panko Encrusted Chicken***

Finished with a Door County Cherry-Mango Reduction Sauce  
\$22.99

### ***Pistachio and Panko Encrusted Whitefish***

Finished with a Door County Cherry-Mango Reduction Sauce  
\$24.99

### ***Blackened Door County Whitefish***

Served with a Door County Cherry Tartar Sauce  
\$23.99

# Appetizers

## **Bruschetta**

Toasted French Bread with Garlic, Olive Oil and topped with Roma Tomatoes, Pesto, Balsamic Vinegar and Fresh Mozzarella \$8.99

## **Fresh Fried Calamari**

Tossed with peppercornis and parmesan butter and served with a side a marinara \$9.99

## **Munchie Basket**

Cheese Curds, Mozzarella Sticks, Onion Rings, Chicken Tenders, Poppers, French Fries \$11.99

## **Renards Cheese Curds**

\$8.99

## **Spinach Artichoke Cream Cheese Dip**

Served with Fried Pettia Chips in a Bread Bowl \$9.99 ~ with Seafood \$13.49

## **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 \$9.99 ~ With Vegetable \$10.99 With Chicken \$11.99 ~ With Steak \$12.99

## **Shrimp Cocktail**

\$11.49

## **Portabella Mushroom Caps**

Stuffed with a spinach and artichoke cream cheese and finished with parmesan \$9.99 ~ With Seafood \$12.50

# Salads

## **House Caesar Salad**

Crisp Romaine lettuce tossed with shaved parmesan cheese, croutons, and black olives and our House Caesar Dressing \$9.99 ~ With Chicken \$10.99 ~ With Grilled Shrimp \$15.99

## **Cherry Walnut Salad**

Romaine and spring greens tossed with dried Door County Cherries, walnuts, pear tomatoes, blue cheese crumbles, and cherry vinaigrette \$10.99 ~ with chicken \$12.99

(All Chef Specialty salads - \$5.00 with any entrée)

# Pasta Selections

## **Chicken Parmesan**

Linguini pasta tossed with marinara topped with a breaded chicken breast and mozzarella cheese \$19.99

## **Creamy Alfredo Pasta**

Fettuccini pasta tossed with a light alfredo Plain \$16.99 ~ Chicken \$18.99 ~ Seafood \$23.99

## **Pasta Calla Braise**

Penne pasta tossed with asparagus, red bell pepper, onion, mushroom, artichokes, finished with infused garlic olive oil and white wine \$19.99 ~ With Chicken \$21.99 ~ Seafood \$26.99

## **Marinara Primavera**

Fresh in-house vegetables sautéed and tossed with linguini and marinara then finished with parmesan cheese \$18.99

# 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 \$27.99

### ***Shrimp and Scallops***

3 Jumbo Gulf Shrimp paired with 3 Jumbo Fresh Scallops char-grilled with Citrus Buerre Blanc  
\$25.99

### ***Pan Fried Canadian Walleye***

Walleye fillet that is lightly breaded and topped with a sauté of bacon and mushrooms  
(broiled upon request) \$23.99

### ***Log Den Seafood Trio***

Salmon, pan seared catch of the day, and 2 jumbo shrimp or scallops char-grilled \$27.99

### ***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 \$29.99

### ***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 \$23.99

### ***Broiled Door County Whitefish Filet***

The freshest local broiled whitefish served with toasted almonds in a lemon beurre blanc  
(Pan fried upon request) \$22.99

### ***Log Den Spinach Artichoke Rubbed Whitefish***

Spinach artichoke cream cheese rubbed the oven roasted to a golden brown \$24.99

Seafood ala Oscar \$5.99  
Chardonnay Shiitake Cream Sauce/Sauces \$1.99  
Cherry Tartar Sauce \$1.99

Asparagus \$3.95  
Chef Specialty Potato \$3.00  
Blue Cheese Crumbles \$2.99

# 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      \$28.99**  
**14oz Choice Angus Rib Eye          \$27.99**

## ***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 ~ \$22.99    140z Queen Cut ~ \$25.99    200z King Cut ~ \$32.99

## ***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    \$22.99

## ***Steak Diane***

Two 3oz steer tenderloin medallions, grilled and laid atop a chardonnay  
shiitake cream sauce    \$22.99

## ***Chicken Diane***

Eight ounce chicken breast hand breaded and sautéed laid atop a chardonnay  
shiitake cream sauce    \$20.99

## ***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 \$22.99 ~ Full Rack \$27.99

## ***Roasted Duck***

Marinated and slow roasted until tender and served on the half  
with a Door County cherry port reduction sauce    \$24.99

Add sautéed mushrooms & onions    \$3.75

Add 3 Shrimp or Scallops    \$8.99

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 \$9.99

### **Hamburger**

1/3 lb. char-grilled burger \$8.99 ~ add cheese \$0.75 ~ add bacon \$1.25

### **Den Burger**

1/3 lb. burger topped with sautéed mushrooms, onions, and cheddar cheese \$9.99

### **Black & Blue Burger**

1/3 lb. burger, Cajun seasoned, and topped with blue cheese \$9.99

### **Chicken Sandwich**

Grilled chicken breast topped with mozzarella cheese, lettuce, tomato, and pesto mayonnaise on a Kaiser roll \$9.99

### **Prime Rib Sandwich**

Shaved certified Angus prime rib served with sides of creamy horseradish and au jus \$9.99

*You may substitute Cheese Curds, Sweet Potato Fries or Onion Rings for an additional \$3.99  
Soup and Salad Bar for Lighter Fare add \$6.99*

## Cubbies' Menu

( For Children 12 and under)

|                                     |        |
|-------------------------------------|--------|
| Two 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 \$9.49 (Includes Salad Bar)*

*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.*

## Friday Night Fish Boil

Join us for a traditional Wisconsin Fish Boil.  
(Reservations Required)  
\$18.50

## Thursday Night Lobster Special

10oz Cold-Water Rock Lobster steamed and drizzled with whole Wisconsin butter, finished in the oven till a golden brown. \$29.99

## Friday Night Fish Fry

Join us for a traditional Wisconsin Fish Fry.  
Perch, Parmesan Haddock, Whitefish, or 5 Shrimp – Your Choice!!!  
\$17.99

## Sunday Brunch

10am-2pm  
\$16.99

## ~Beer List~

### Draft

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

### Bottled

Hopacious  
Ambergeddon  
Wavehopper  
Redd's Apple Ale  
Leinekugel's  
Leinekugel's Red  
Leinekugel's Honey  
Weiss  
Rolling Rock  
Coors Lite  
Old Style  
Pabst Blue Ribbon  
Budweiser  
Bud Light

Miller Lite  
Miller High Life  
Miller 64  
MGD  
Amstel Light  
Heineken  
Heineken Dark  
St. Pauli Girl,  
St. Pauli Girl N/A  
New Castle  
Corona Light  
Corona  
Pacifico  
O'Douls N/A

Michelob Ultra

O'Doul's AmberN/A