

Sandwich Combos

All combos are served with a small salad.

Three Cheese Grilled Cheese & Tomato Soup Artisan grilled cheese sandwich and a cup of our tomato basil bisque

Chicken Pepper Jack Melt & Soup Half of our popular Chicken Pepper Jack Melt with a cup of our smokey potato soup

Cuban & French Onion Soup Half of our Cuban sandwich and a cup of our French onion soup

House Salad & Choice of Soup A fresh, crisp house salad with your choice of soup

Cajun Chicken Alfredo

Penne Alfredo with thick strips of grilled chicken, blackened upon request, with your choice of soup

Quesadillas

Monterey Jack and cheddar cheese snuggled in a soft flour tortilla and grilled, served with fresh pico de gallo, lettuce, salsa and sour cream

Cheese · Chicken Steak or Shrimp



Steak Fries **Sweet Potato Fries** Onion Rings Side Salad Vegetable of the Day Homemade Mac & Cheese

Baked Sweet Potato Baked Potato Mashed Sweet Potatoes **Mashed Potatoes**

> Load any potato for additional fee!!

Kids Menu

For children 12 and under. Adult up-charge applies. Served with fries, apple sauce, celery sticks & ranch dressing, and a scoop of the ice cream of your choice

*Brooky Burgers

Cheeseburger sliders just like Mom & Dad's, but made for little hands

Connor's Grilled Cheese

Toasted bread with gooey American cheese inside

Mallory's Mac & Cheese The all-time favorite kids' meal

Stephanie's Soft Tacos

Served with your choice of taco seasoned chicken or beef completed with chopped greens, tomatoes and cheddar cheese, no heat salsa and sour cream

Brenton's Hot Dog 1/4 lb. footlong hot dog grilled to perfection

Clarissa's Chicken Fingers

Kids know chicken fingers are the best! Crispy, moist strips of chicken. Fit for a princess or prince!

Sirena's Pasta

You can't go wrong with this classic dish. Served with house-made marinara or butter sauce. Choice of Meatballs or Sausage.

Mikey's Pizza

Five inch rustic style flatbread pizza, plain or pepperoni

Marissa's Popcorn Shrimp Plate

Crispy golden fried shrimp served with cabin made cocktail sauce

Hunters (orner

*Bison Burger

½ lb char grilled organic Buffalo steer, grilled to perfection (topped with your choice of cheese)

Wild Boar Ribs

½ lb of slow roasted wild boar ribs with your choice of any of our wing sauces, complete with two sides

Venison Faiita

Served on a sizzling cast iron skillet with sautéed peppers and onions, shredded Monterey Jack and cheddar cheese, all on a flour tortilla with a side of pico de gallo and sour cream

Seafood Stuffed Sole

Wild caught sole rolled with our jumbo lump crab and scallop cabin seafood stuffing. Drizzled with a lemon butter glaze. Complete with your choice of two sides

*Elk Burger

1/2 lb char grilled organic elk from the Rocky Mountains, grilled to your satisfaction (topped with your choice of cheese)

Wild Boar Pork Chops

Two 6 oz bone-in country style pork chops cooked over our open flame char grill served with your choice of two sides

*Venison Flank Steak

Thinly sliced, slow braised venison steak smothered in our signature mushroom hunter's gravy. Complete with your choice of two sides

ses consuming raw or undercooked meats, poultry, seafood or eggs increases your risk of foodb<mark>ourne illness*</mark>















570-619-7812

1000 Premium Outlet Drive Suite G-02 · Tannersville, PA 18372 18% Gratuity will be added to parties of 8 or more.

No more than four split checks per table.

General Manager Kevin Russo

LUG CABIN

BAR & GRILL

Appetizers

Log Cabin Fries

Crispy portion of french fries topped with melted cheddar cheese and Monterey Jack cheese add bacon

Mozzarella Logs

Herb-crusted mozzarella served with house made marinara sauce

Warm Tri-Colored Nachos & Cheese

Smothered with melted cheddar cheese served with salsa, sour cream and guacamole

Fried Calamari

Lightly battered and fried to a golden brown, tossed with banana peppers, tomatoes and parmesan cheese, and served with house made marinara

Jumbo Fried Shrimp

Italian breaded shrimp fried to a golden brown, served with steak fries and cabin made cocktail sauce

Cabin Sampler

Smokey Potato Soup Cup · Bowl

greens, tomatoes, onion and mixed cheese

choice of freshly sliced ham or turkey

House Salad Our signature blend of mixed

Cobb Salad A fresh blend of our chopped

Caesar Salad Chopped romaine lettuce,

Caesar dressing, parmesan cheese and croutons

The FDA advises consuming raw or undercooked meats, poultry,

seafood or eggs increases your risk of foodborne illness

mixed greens topped with tomatoes, hard boiled

eggs, fresh avocado, gorgonzola crumbles and your

A combination of mozzarella logs, fried green beans, cabin fries and black & tan onion rings

Yuengling Battered String Beans

A healthy portion of Yuengling battered string beans served with a Texas peddle sauce

Country Vegetable Dip

A toasted bread bowl stuffed with our spinach artichoke dip. Served with a healthy portion of crispy flat bread and tri-colored nachos for dipping

10 Year Award Winning Wings

Fresh, jumbo, PA award winning wings tossed in any one of our signature sauces* 1 lb (6-8 wings) • 2 lbs (12-14 wings) 4 lbs (24-26 wings)

*Wing Sauces: BBQ, Buff-A-Q, Buffalo Garlic, Cajun, Cherry Cola, Garlic Parmesan, Garlic Ranch, Honey BBQ, Honey Garlic, Honey Hot, Honey Lager, Honey Mustard, Honey Teriyaki, Hot, Hot & Honey Teriyaki, Jameson Buffalo Garlic, Lemon Pepper, Mesquite BBQ, Mild, Popping Cherry Cola, Raspberry Chipotle, Spicy BBQ, Spicy Cherry Cola, Spicy Lemon Pepper, Spicy Ranch, Spicy Teriyaki, Sriracha General Tso, Suicide, Sweet & Sour, Teriyaki

Bomb Challenge: Win a \$25 gift certificate if you can sweat it! If you dare "Hottest in PA". Ask your server for details.

Add to any salad:

Grilled Chicken

Grilled Steak or Grilled Shrimp

Soups & Salads

French Onion Soup Tomato Basil Bisque Cup · Bowl

Soup du Jour Cup · Bowl

Parmesan Encrusted Chicken Salad Mixed greens and fresh cut tomato topped with our lightly panko and parmesan breaded chicken breast

Rustic Almond Salad A blend of mixed greens topped with dried cranberries, almonds, Asiago cheese, fresh cut tomatoes and onions, served with a pesto balsamic dressing

Bistro Salad Chopped greens, dried cranberries, walnuts, crumbled gorgonzola and raspberry vinaigrette

BBO Your choice of our BBO pork or BBO Chicken served on a flatbread topped with cheddar jack cheese served with coleslaw and a small salad

Buffalo Shrimp Shrimp tossed with our whiskey buffalo sauce, topped with melted gargonzola crumbles, served with a small salad

Chicken Pesto A cabin made pesto sauce served on a toasted flatbread, topped with fire roasted grilled chicken, served with a small salad

Sirloin Cheese Steak Thinly sliced sirloin steak topped with roasted red peppers, onions, mushrooms and melted provolone cheese served with a small salad

Fajitas

Chicken Fresh marinated grilled chicken served on a sizzling cast iron skillet with sautéed peppers and onions, shredded Monterey Jack and cheddar cheese all on a flour tortilla with a side of pico de gallo, guacamole and sour cream

Steak Melt in your mouth strips of our finest steak served on a sizzling cast iron skillet with sautéed peppers and onions, shredded Monterey Jack and cheddar cheese all on a flour tortilla with a side of pico de gallo, guacamole and sour cream

Shrimp Jumbo shrimp served on a sizzling cast iron skillet with sautéed peppers and onions, shredded Monterey Jack and cheddar cheese all on a flour tortilla with a side of pico de gallo, guacamole and sour cream

Vegetable A mixed blend of mushrooms and a chopped spicy black bean vegetarian patty served on a sizzling cast iron skillet with sautéed peppers and onions, shredded Monterey Jack and cheddar cheese all on a flour tortilla with a side of pico de gallo, guacamole and sour cream



Pulled BBQ Pork or Chicken

A generous serving of our house made BBQ pulled pork or chicken served on a bakery fresh roll



Specialty Sandwiches

Served with house made chips and a pickle. Add fries, sweet fries or onion rings for extra.

Cuban Fresh roasted pork, ham, swiss cheese, honey mustard sauce and dill pickles on a fresh panini

Triple Decker Club Your choice of turkey, ham or roast beef served on 3 layers of bakery fresh bread topped with applewood smoked bacon, lettuce and fresh cut tomatoes

Lumber Dip Thinly sliced roasted prime rib served on a bakery fresh roll with a side of au jus for dipping

Chicken Caesar Wrap Grilled chicken, garlic, Caesar dressing and parmesan cheese

Southern Cabin Wrap Ablend of crisp greens, tomatoes, peppers, onions, blended cheese and grilled chicken, rolled with our Texas peddle sauce

Original Cheesesteak Your choice of 100% beef loin or chicken breast chopped on the grill with your choice of sautéed onions, mushrooms, peppers, jalapeños and marinara sauce

Homemade Crab Sliders

Home made crab cakes stuffed with wild scallops and Atlantic cold water shrimp sauteed to a golden brown, served with Old Bay fries

Honey BBQ Wrap Grilled chicken breast tossed in our signature honey BBQ sauce with lettuce and tomato

Roasted Chicken Avocado BLT Freshly roasted chicken breast, avocado spread, applewood smoked bacon, smothered in Asiago cheese and served on bakery fresh bread

Buffalo Chicken Wrap

Grilled chicken, Buffalo sauce, gorgonzola cheese, crisp green leaf lettuce and vine ripened tomatoes

Chicken Pepper Jack Melt Grilled chicken cutlet with pepper jack cheese, applewood smoked bacon, sauteed peppers and onions, topped with our Texas peddle sauce. served on a toasted hero

Substitute Crispy Chicken for Extra

Served with homemade chips and a pickle. Add fries, sweet fries or onion rings for extra

*Cabin Cheeseburger

Our ½ lb fresh never frozen, handmade burger topped with crisp green leaf lettuce, vine ripened tomatoes and pickles

*Mushroom Swiss Burger Our ½ lb fresh never frozen, handmade burger topped with sautéed mushrooms and imported Swiss cheese

*Black & Bleu Burger Our ½ lb fresh never frozen, handmade burger seasoned and topped with applewood smoked bacon, crumbled gargonzola cheese and topped with a jumbo black and tan onion ring

*Campsite Burger

Our ½ lb fresh never frozen, handmade burger cooked any way you like topped with bacon and our homemade macaroni and cheese squeezed between bakery fresh cornbread. The Cabin Favoite!

*Smothered Vegetarian Burger A black bean vegetarian burger smothered with peppers, onions and mushrooms

*Grilled Cheese Bacon Burger Our ½ lb fresh never frozen, handmade burger squeezed between 2 buttery grilled cheese sandwiches and topped with applewood smoked bacon and melted American cheese

*Black & Tan Burger
Our ½ lb fresh never frozen, handmade burger with Monterey Jack cheese, cheddar cheese, applewood smoked bacon and topped with a jumbo black and tan onion ring

*Southwest Turkey Burger Our ½ lb turkey burger smothered with cheddar cheese, topped with roasted red peppers, Texas peddle sauce and a jumbo black and tan onion ring

*Roasted Portabella Melt

Jumbo portabella mushrooms topped with sauteed onions and imported, melted Swiss cheese on a toasted bakery fresh roll. Add one of our ½ lb angus burgers for extra. A Colossal Burger Combination!

*TEMPERATURE OPTIONS LISTED UNDER STEAKS

Fntrées

All entrees come with your choice of two sides

Wild Caught Salmon Broiled or blackened, a Cabin favorite!

Hunter's Chicken

½ Roasted rotisserie chicken served with our secret dry rub seasoning, or feel free to smother it in any of our award winning wing sauces

Steaks

*Woodsman Grilled Ribeye Steak

A rich rib cut of USDA Prime Beef that's well marbled and deliciously juicy

*NY Strip Steak
A lean and full-flavored USDA Prime cut of short loin, slightly firmer than a ribeye, but tender as can be. We like ours medium rare, charred, but we'll prepare yours just the way you like it.

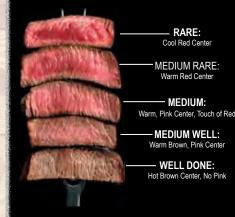
*Porterhouse Steak

18 oz of prime beef with the rich flavor of a strip and the tenderness of a filet

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Baby Back Ribs

Fall off the bone, slow roasted in our cabin made rub with your choice of any of our award winning wing sauces



Add Ons

Sautéed Peppers Sautéed Mushrooms Crumbled Gargonzola Sautéed Onions Wild Mushroom Ragu Garlic & Grilled Shrimp Parmesan Sauce Fried Shrimp