

APPETIZERS

A Small Appetizer is perfect for one to two while the Regular Appetizer will serve three to four.

Spinach & Artichoke Spread

A creamy blend of chopped spinach, onion, bacon, artichoke hearts & cheeses served with chips

Small 4.95 Regular 8.95

Flash Fried Calamari

Tender strips of pan fried calamari steak over a spicy and sweet cherry marinara sauce and drizzled with basil oil

Small 4.95 Regular 8.95

Bison Egg Rolls

Crispy egg rolls filled with ground bison, red bell pepper, onion and carrot served with a sweet and spicy Asian citrus BBQ sauce

Small 4.95 Regular 8.95

Sweet Chili Chicken Wings

A generous portion of crispy fried jumbo chicken wings tossed in our spicy Thai sweet red chili sauce

Regular 7.95

Shrimp Cocktail

Five peeled jumbo shrimp boiled in Old Bay seasoning served chilled with a zesty cocktail sauce

7.95

Italiachos

Layered Italian spread of creamy béchamel sauce, melted mozzarella cheese, diced tomato, red onion, pepperoncinis and basil pesto served with chips

Small 5.95 Regular 9.95

Add Italian sausage, prosciutto or chicken –
Small 1.00 or Regular 1.50

SALADS & SOUPS

The House Wedge

A crisp wedge of baby iceberg lettuce topped with diced tomato, julienned carrot, gorgonzola cheese crumbles, and red onion with a red wine vinaigrette

4.95

Spinach Salad

Fresh baby spinach tossed in balsamic vinaigrette and topped with bacon, gorgonzola cheese crumbles, walnuts and red onions

6.95

Creamy Tomato Basil Soup

A creamy tomato soup with just a touch of basil

Small 3.95 Large 5.95

Caesar Salad

Crisp romaine lettuce tossed in our zesty Caesar dressing with herbed croutons and grated Parmesan

Small 3.95 Large 5.95

Chilled Orzo Salad

Fresh baby spinach drizzled with extra virgin olive oil, topped with chilled orzo pasta tossed with tomato, red onion, kalamata olives and feta cheese with a balsamic vinaigrette

7.95

Chef's Special Soup, Stews & More!

Chef's special seasonal soup, stew, bisque, or chowder served until it sells out

Market Price

To your Salad, add Grilled Chicken 3.95, Sautéed Shrimp 5.95 or Grilled Salmon 6.95

PASTA

Roasted Vegetable Cannelloni

Pasta tubes filled with ricotta and Romano cheeses with an assortment of fire roasted vegetables topped with marinara sauce and melted mozzarella cheese

9.95

Penne al Greco

Penne pasta sautéed in basil pesto with roasted red bell peppers, kalamata olives, red onions, and feta cheese

10.95

Tortelloni Louisa

Tortellonis stuffed with chicken and prosciutto tossed in a parmesan cream sauce with toasted garlic, sautéed onion, and roasted red bell peppers

14.95

Spicy Penne Arrabiata

Penne pasta tossed in a spicy tomato sauce with bacon, onion, garlic, crushed red pepper, vodka, and fresh basil

11.95

Spaghetti With Sausage & Peppers

Spaghetti topped with a sweet and savory mix of tomato sauce, Italian sausage, red onion, roasted red bell peppers, pepperoncinis, and basil with a touch of crushed red pepper – Spicy!

13.95

Spaghetti with Italian Meat Sauce

Spaghetti topped with our traditional homemade Italian meat sauce and finished with parmesan and basil

10.95

Fettuccini Boscaiola

Wide flat noodles sautéed in a parmesan cream sauce with grilled chicken breast, toasted garlic, mushrooms, and fresh baby spinach

15.95

Smoked Salmon Ravioli

Smoked salmon and mascarpone cream cheese filled raviolis tossed in a dill cream sauce with toasted garlic, prosciutto, sautéed onions, sweet peas, and parmesan cheese

17.95

To your Pasta, add Grilled Chicken 3.95, Sautéed Shrimp 5.95 or Grilled Salmon 6.95

SIGNATURE ENTREES

Add a small Caesar Salad or a cup of our Creamy Tomato Basil Soup to your entrée for \$2.50.

Chipotle Lime Marinated Pork Skewers

Grilled pork loin skewers marinated in a sweet and spicy marinade drizzled with chipotle aioli and served over flash fried julienned carrots, served with spinach sautéed with bacon, roasted red bell pepper, and gorgonzola cheese 14.95

Stuffed Pork Loin Filet

A hand breaded and pan fried pork loin filet stuffed with mozzarella cheese, prosciutto, and fresh spinach drizzled with a white wine lemon butter sauce, served with green beans sautéed with basil pesto and diced tomatoes 16.95

Balsamic Glazed Bacon Wrapped Pork Filet

A grilled bacon wrapped pork filet basted with a sweet balsamic vinegar glaze, served with green beans sautéed with bacon and onions 13.95

Caribbean Jerk Chicken - Spicy!

A Caribbean jerk marinated breast of chicken grilled and basted with our mango molasses barbecue sauce, served with spinach sautéed with bacon and onions 13.95

Logan's Cool Hand Chicken

A tender boneless chicken breast dusted in seasoned flour and pan fried, topped with creamy gorgonzola cheese sauce and caramelized onions, served with roasted garlic mashed potatoes 12.95

Grilled Line Caught Salmon

Grilled line caught North Atlantic salmon topped with lemon caper butter and served with spinach sautéed with bacon and onion 17.95

Dean's Bison Melt

A grilled half-pound bison patty on grilled homemade bread with roasted red bell pepper aioli, melted smoked gouda cheese and grilled onions, served with seasoned French fries 12.95

Buffalo Grill Meatloaf

Meatloaf with onion and cheddar cheese wrapped in bacon and topped with caramelized onions served over roasted garlic mashed potatoes 11.95

Filet Mignon

An 8 oz. cut* of fork tender bacon wrapped aged beef tenderloin filet marinated and seasoned then grilled to your specifications and topped with gorgonzola butter, served with spinach sautéed with bacon, roasted red pepper, and gorgonzola cheese 24.95

Kansas City Strip

A 10 oz. cut* of aged strip loin marinated and seasoned with kosher salt and black pepper, grilled to your specifications, and topped with gorgonzola butter, served with green beans sautéed with bacon and onions 18.95

Certified Hereford Ribeye

A 16 oz.* cut of aged Certified Hereford rib loin marinated and seasoned with kosher salt and black pepper, grilled to your specifications, and topped with gorgonzola butter, served with roasted garlic mashed potatoes 25.95

**Hand cut steaks may vary slightly from the oz. listed above.*

Toppings for Your Steak:

Caramelized Onions 1.95

Sautéed Shrimp in White Wine Sauce 6.95

Sautéed Shitake Mushrooms 3.95

"Steak Winfield" – Lump Crab Meat, Bacon, and Onions in a Parmesan Béchamel Sauce 8.95

Additional Side Items such as Roasted Garlic Mashed Potatoes are 4.95 - plenty for two people.

Those with lighter appetites, allow us to split your order on two plates for 2.00.

Beverages: Sweetened and plain iced tea, sodas, juices, decaf coffee and regular coffee. All beverages are 1.70 and include free refills with the exception of juices.

Please inform us of any dietary restrictions and we will do our best to accommodate them.

We accept cash, Visa, Master Card, Discover and American Express.

We are sorry, but WE DO NOT ACCEPT PERSONAL CHECKS.

Parties of six or more, or separate checks, an 18% gratuity will be added to your bill.

Executive Chef: Logan McGear

Restaurant Manager: Jeh Hunter