

LOGGERS PUB

APPETIZERS

CHICKEN WINGS - \$19

Crispy chicken wings tossed in your choice of sauce. Served with celery and ranch.

Sauces: Spicy Buffalo · Bourbon BBQ · Sweet Chili · Garlic Parmesan

FRIED CALAMARI - \$16

Tender, lightly fried calamari, fried onions, served with a zesty sweet orange glaze.

CARNE ASADA POTATO SIDEWINDERS - \$15

Crispy potato sidewinders loaded with carne asada, melted cheddar, and green onions. Finished with cilantro, pickled jalapeños, and sour cream.

FLATBREADS

MARGHERITA - \$12

Fresh mozzarella, tomatoes, and basil on a crisp flatbread.

PEPPERONI & SAUSAGE - \$13

A mix of pepperoni and Italian sausage with melted mozzarella.

SIDES

- Sidewinder Fries – \$5.50

- Crispy Fries – \$5.25

Add Garlic Parmesan – \$1

SOUPS & SALADS

HOUSE-MADE CLAM CHOWDER

Cup – \$7 · Bowl – \$13

Rich and creamy, made from scratch with tender clams, potatoes, and herbs.

BEEF BRISKET CHILI

Cup – \$8 · Bowl – \$14

Slow-smoked beef brisket simmered with savory spices and beans.

CAESAR SALAD

Full – \$14 · Small – \$7

Crisp chopped romaine tossed in creamy Caesar dressing with shredded parmesan and crunchy croutons.

WEDGE SALAD

Full – \$15 · Small – \$8

Crisp iceberg wedge topped with bacon crumbles, cherry tomatoes, red onion, avocado, blue cheese crumbles. Finished with our house-made blue cheese dressing and fried onions.

Add Protein:

Chicken \$6 · Shrimp \$7 · Salmon \$12 · Steak \$15

- House Salad – \$5

- Fry Bread – \$6

Golden fry bread served with whipped honey butter. Add huckleberry jam – \$1

"Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness," or "Our kitchen handles allergens like nuts, dairy, soy, and wheat; we can't guarantee no cross-contact"

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BURGERS & SANDWICHES

Served with your choice of one side:

Crispy Fries – Sidewinders Fires – Side Salad

Upgrade: to cup clam chowder \$2

BEEF CHUCK BURGER \$18

½ lb. beef chuck burger with lettuce, tomato, sliced red onion, pickles, and garlic aioli on a toasted brioche bun.

Add to your burger:

Cheese \$1.50 / Smoky Bacon \$3

BISON BURGER - \$23

Hand-formed bison patty topped with cheddar cheese, lettuce, and tomato. Finished with habanero bacon jam and garlic aioli on a toasted brioche bun.

CRISPY HOT CHICKEN - \$16

Crispy golden-fried chicken breast tossed in fiery Nashville Cheyenne hot sauce, on a toasted brioche bun with lettuce, pickles and mayo.

NEW YORK BEEF DIP - \$24

Slow-cooked, thin-sliced beef piled high with melted Swiss cheese on a grilled herb butter hoagie. Served with a side of au jus.

BEER-BATTERED COD - \$17

Alaskan cod in a beer batter, served with creamy house-made tartar sauce and a side of coleslaw.

CHICKEN TENDERS - \$16

Crispy golden-fried chicken tenders. Served with your choice of dipping sauce.

ENTRÉES

All entrées are served with seasonal vegetables, your choice of side, and your choice of house green salad or Cup of Chowder.

8 OZ. TOP SIRLOIN - \$36

Flat-top grilled and topped with house-made garlic herb butter. Served with a medley of seasonal vegetables

MUSHROOM CHICKEN - \$26

Pan-seared chicken breasts with mushrooms and bacon, finished in a rich garlic herb cream sauce. Served with a medley of seasonal vegetables.

SALMON - \$31

8 oz. seared Atlantic salmon fillet finished with a silky lemon dill cream sauce. Served with a medley of seasonal vegetables.

ALFREDO - \$19

Fettuccine tossed in a velvety garlic Alfredo sauce with mushrooms. Finished with parmesan cheese and served with garlic toast.

Add protein:

Chicken \$6 · Shrimp \$7 · Salmon \$12 · Steak \$15

SIDES

- Garlic Mashed Potatoes / Brown Gravy
- Beer Battered Sidewinders – Crispy Fries
- Baked Potato – Comes with butter and sour cream.
- Add bacon, cheddar cheese, and green onions – \$0.50

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