

LOGAN TAVERN

est. 2003

Sample Dinner Menu #1

Family Style Appetizers

Baked Meatballs

w. Italian Seasoning, Peppers, Basil,
Marinara, & Provolone

Buffalo Wings w. Blue Cheese Dressing

*Fried Cauliflower

w. Tahini Yogurt, Lavender-Honey,
& Toasted Sesame

Entree Selections

Boneless Southern Fried Chicken

w. Garlic Mashed Potatoes, Seasonal Greens &
Caramelized Onion Gravy

Meatloaf

w. Curry Masala Glaze,
Garlic Mashed Potatoes & Seasonal Greens

Big Chopped Salad

w. Fried Onion, Lemon Basil Vinaigrette,
& Choice of Grilled Chicken or Shrimp

Blackened Salmon

w. Grilled Asparagus, Frisee,
& Tomato-Caper Vinaigrette

*Spring Fettucine

w. Kale-Basil Pesto, Artichoke Hearts,
Sun-Dried Tomatoes, & Aged Parmesan

Dessert Selections

*Creamsicle Pudding

w. Orange Cream, Burnt Orange,
& Graham Cracker Crumbs

*Vanilla Panna Cotta

w. Toasted Streussel, Whip Cream
& Strawberry-Rhubarb Coulis

Denotes Vegetarian Item

Beverage Service

Soda, Coffee, Tea, Iced Tea, Lemonade Included

Pricing: \$ 44 / person

Tax: DC Sales Tax at 10%

Gratuity: 20%

Total Per Person : \$ 57.20

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Sample Dinner Menu #2

Starter Selections

Cup of Soup of the Day (Chef's Choice)

*Greek Salad

w. Shredded Kale, Sun-Dried Tomatoes,
Feta, Cucumbers, Olives, Fried Shallot,
& Red Wine Vinaigrette

Entree Selections

Crispy Chicken Paillard

w. Parmesan Grits, Goat Cheese, Arugula,
& Lemon-Thyme Butter

Prime New York Strip Steak

w. Garlic Mashed Potatoes,
Sauted Spinach, & Horseradish Cream

Pork Chop (bone-in)

w. Apricot Mustard, Sauted Green Beans,
& Apricot Relish

Seared Sesame-Crusted Tuna

w. Spring Onions, Hoisin Glaze,
Radish, Watercress,
Sauted Snow Peas, & Miso Butter

*Spring Fettucine

w. Kale-Basil Pesto, Artichoke Hearts,
Sun-Dried Tomato, & Aged Parmesan

Dessert Selections

*Mango Key Lime Pie w. Whip Cream

*Chocolate Cake

w. Raspberry Coulis, & Chocolate Ganache

*Denotes Vegetarian Item

Beverage Service

Soda, Coffee, Tea, Iced Tea, Lemonade Included

Pricing: \$ 50/ person

Tax: DC Sales Tax at 10%

Gratuity: 20%

Total Per Person : \$ 65.00