

1172 KNOLLWOOD RD. | WHITE PLAINS, NY 914-592-6682 CABINRESTAURANTNY.COM

If you have a food allergy, please speak to any member of our staff. The FDA advises consuming raw or undercooked meats, poultry, seafood or eggs increases your risk of foodborne illnesses.

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CHOOSE YOUR WINGS (8 WINGS) buffalo style hickory 12.95

FORNO OVEN

BAKED QUESADILLA sliced chicken, pepper jack cheese, and scallions baked in our wood burning oven. served with our tomato-cilantro salsa 12.95

VEGETABLE SAMOSAS

slightly spicy pastry pillows stuffed with garden vegetables and garnished with mint yogurt dipping sauce 12.95

SPINACH & ARTICHOKE DIP

rich and cheesy, served piping hot with crispy homemade tortilla chips 13.95

GARLIC, THAI OR **BUFFALO SHRIMP**

delicious medium sized shrimp tossed with either roasted garlic, authentic thai or our buffalo wing sauce 15.95

SHRIMP COCKTAIL

with old bay seasoning and spicy cocktail sauce 13.95

SHRIMP DUMPLINGS

steamed dumplings served with tariyaki dipping sauce 12.95

FRIED CHICKEN DUMPLINGS

fried dumplings served with tariyaki dipping sauce 12.95

LOBSTER RAVIOLI

on pesto cream sauce 13.95

BAKED STUFFED CLAMS

chock-full of chopped clams, seasoned breadcrumbs and cheese 14.95



MINI CRABCAKE & SEARED SCALLOP LOLLIPOP

dip your way to perfection with our sides of remoulade and pesto sauces 14.95

FRIED CALAMARI

sweet and tender sliced rhode island squid. served with our tasty homemade marinara 14.95

BOARDWALK CALAMARI

sweet and tender sliced rhode island squid, served with cherry peppers and fresh garlic 15.95

HOMEMADE SOUPS

GRANDMA'S CHICKEN

full of chicken, vegetables, herbs and noodles 6.95

BEEFY ONION AU GRATIN

french bread croutons and bubbly assorted cheeses 8.95

CREAM OF CRAB

charlestown style with splash of sherry 7.95

SOUP OF THE DAY

prepared daily by our chef.
ask your server for today's soup 6.95



SALADS

available dressings: balsamic vinaigrette, raspberry vinaigrette, feta & dill vinaigrette, bleu cheese, oriental sesame, ranch, caesar

CABIN HOUSE SALAD

lettuce, red onions, cucumbers, shredded mozzarella and carrots sm **7.95** • reg **9.95**

ALMOND CRUSTED GOAT CHEESE

warmed over mixed greens with fresh raspberries, glazed pecans and raspberry vinaigrette 12.95

CAESAR

shaved romano cheese, creamy garlic-lemon dressing and crunchy croutons sm **7.95** • reg **10.95**

MEZE SALAD "ROMAINE"

romaine, cucumbers, gaeta olives, red onion, tomatoes, chickpeas, feta and dill vinaigrette 12.95

CHOP CHOP SALAD

heart of palm, red onions, cucumbers, tomatoes, black olives and chickpeas tossed with a feta and dill vinaigrette 12.95

SASHIMI AHI TUNA

sesame crusted, seared rare and served over mixed greens and a side of oriental dressing 14.95

CLASSIC COBB

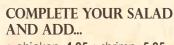
romaine lettuce, grilled chicken, bacon, egg, tomatoes, avocado and blue cheese crumbles 14.95

BLACKENED SALMON

roasted peppers, gaeta olives, hard boiled egg, red onion over baby mixed greens 14.95

BEVERAGES

- FOUNTAIN SODA 2.75
- FRESH ICED TEA 2.95
- PINK LEMONADE 2.75
- ARNOLD PALMER 2.75 HAND CRAFTED SODA
- IBC CREAM 3.25
- IBC ROOT BEER 3.25
- **JUICES 2.95**
- CUP OF JOE 2.75
- CAPPUCCINO 5.95
- ESPRESSO 3.25
- DOUBLE ESPRESSO 5.95
- TEA 2.75



- chicken **4.95** shrimp **5.95**
- salmon 5.95 calamari 5.95 sliced steak 5.95





CABIN FAVORITES

MUSTARD CRUSTED CHICKEN

tender chicken breast in a three mustard marinade, hand breaded in panko crumbs and then gently pan seared and served with fresh string beans and garlic mashed potatoes 21.95

CHICKEN FRANCESE

lemon butter sauce. served with fresh string beans and garlic mashed potatoes or over pasta 21.95

BLACK ANGUS MEATLOAF

an individual loaf (better than mom's) with a brown sugar, tomato sauce glaze and completed with sides of garlic mashed potatoes and fresh green beans 21.95

HOUSE SPECIAL GRILLED SLICED STEAK

sliced tenderloin of beef, grilled to your liking and served with green beans and mashed potatoes. 14 oz. steak **23.95**

CEDAR PLANKED SALMON

center cut filet baked on a smoking cedar plank and served with a citrus compound butter, jasmine rice and our house green beans 27.95

FONTINA PORK CHOP

boneless chop stuffed with prosciutto and fontina cheese, sautéed and served with mushroom marsala wine sauce, mashed potatoes and beans 21.95

PORK SHANK

osso bucco with apple demi-glace sauce and served with mashed potato and green beans 23.95

PAN SEARED SEA SCALLOPS

basil aioli, jasmine rice and grilled asparagus 29.95

MARYLAND LUMP CRABCAKES

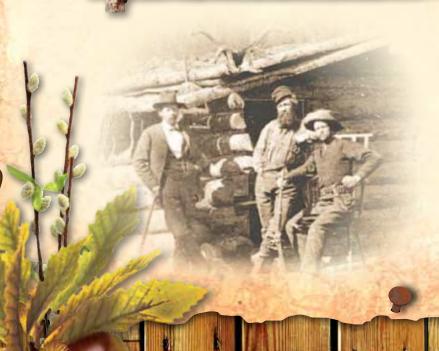
made with all lump crabmeat, a little panko bread crumbs and a side of remoulade. served with grilled asparagus and jasmine rice 29.95

14 OZ. NY CENTER CUT STRIP STEAK

your choice of plain grilled and served with garlic mashed and grilled asparagus 28.95

— ADD \$3 —

brandy pepper cream sauce



PASTA

CHICKEN PARMIGIANA OVER LINGUINE

hand breaded chicken breast fillet, mozzarella cheese and tomato sauce 19.95

CHICKEN CARBONARA

boneless breast of chicken sautéed with a light bacon, cream and parmesan sauce and tossed with fettuccine 19.95

SEAFOOD LINGUINE

shrimp, scallops and clams in a white wine garlic broth over LINGUINE **22.95**

LINGUINE WITH CLAM SAUCE

lots of tender baby clams with your choice of white or red sauce 18.95

— Parties of 6 or more are subject to an 18% gratuity —

BRICK OVEN PIZZA

the perfect thin crust pizza, hand stretched & baked at temperatures up to 700 degrees in our stone hearth forno oven.



CREATE YOUR OWN PIZZA

CLASSIC TOMATO mozzarella & a light tomato sauce 11.95

ADD ANY TOPPING 1.50

- fresh mozzarella
- italian sausaae
- kalamata olives
- bacon
- basil pesto
- artichokes
- sliced chicken
- mushrooms anchovies
- pepperoni
- roasted red peppers
- fresh jalapeños • fresh garlic spanish onions

SPECIALTY PIZZA

BROOKLYN FRESH MOZZARELLA

using the best fresh homemade cheese **13.50**

SHRIMP & ARTICHOKE

roasted peppers, mozzarella, feta cheese and basil aioli 13.95

BABY CLAM PIZZA

baby shucked clams, evoo, fresh garlic and a touch of oregano 13.50

ARUGULA & PROSCIUTTO

smoked gouda cheese, baby arugula tossed in lemon vinegar and topped with parmesan 13.95

STEAK & CHEESE PIZZA

thinly sliced steak, onions, cheddar, mozzarella and light tomato 13.50

GOAT CHEESE & PROSCIUTTO

with truffle oil, essence of tomato and fresh basil 13.95

SANDWICHES & BURGERS

all served with truffle salted fries. may substitute to sweet potato fries or onion rings for an additional \$2

ANGUS SIRLOIN BURGER

half pound, fresh ground sirloin on a brioche roll with lettuce, tomato and a dill pickle 13.95

WITH CHEESE

cheddar, swiss, pepperjack, blue 14.95

ANGUS SIRLOIN BACON **CHEESE BURGER**

half pound, fresh ground sirloin, cheese & country bacon on a brioche roll with lettuce, tomato and a dill pickle 15.95

CHOICE OF CHEESE

cheddar, swiss, pepperjack, blue

COLD MEATLOAF SANDWICH

our famous meatloaf sliced thick and served on a brioche roll 12.95

GRILLED PORTOBELLO MUSHROOM

with fresh mozzarella, artichokes, roasted red peppers, basil pesto on ciabatta 12.95

KOBE BEEF JUMBO HOT DOG simply the best hot dog grilled to perfection - one half pound 15.95

CRABCAKE BLT

our crabcake, gently pan seared topped with bacon & new orleans style remoulade sauce 19.95

TUSCAN GRILLED CHICKEN

grilled chicken with sun dried tomatoes, fresh mozzarella, basil pesto and arugula on a toasted ciabatta 13.95

STEAK SANDWICH OPEN FACE

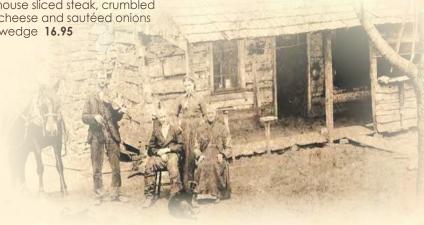
with house sliced steak, crumbled blue cheese and sautéed onions on a wedge 16.95

THANKSGIVING SANDWICH

warmed turkey, stuffing, cranberry relish, topped with gravy served with a side of mashed potatoes 12.95

MAINE LOBSTER ROLL

a little celery & boiled eggs, light mayo, mustard powder on a roll with lettuce, tomato and a dill pickle 23.95



SIDES

- TRUFFLE SALTED FRIES 5.95
- GARLIC MASHED POTATOES 5.95
- JASMINE RICE 5.95
- GRILLED ASPARAGUS 6.95
- SAUTEED GREEN BEANS 5.95
- MEDLEY OF GRILLED **VEGETABLES 7.95**
- ONION RINGS 6.95
- SWEET POTATO FRIES 6.95

KID'S MENU

- HAND BREADED CHICKEN FINGERS 7.95
- PASTA W/BUTTER OR SAUCE 6.95
- GRILLED CHICKEN BREAST 7.95
- KID'S PIZZA 7.95
- GRILLED CHEESE 6.95
- MINI HAMBURGERS 8.95
- MOZZARELLA STICKS 7.95
- KID'S ICE CREAM SUNDAE 2.95
- KID'S MILK, JUICE OR **FOUNTAIN SODA 2.25**



WINE LIST

	CDA DIZI DICI WINE	
	SPARKLING WINE	1.87 bottle
	MARTINI AND ROSSI (PROSECCO REGION, ITALY)	12.00
	BRILLA PROSECCO ROSE (VENETO, ITALY). delicate and complex bouquet with fruity notes that remind of peach, green apple and lemon. Floral notes of acacia and rose.	12.00
	WHITE WINES	bottle
	CA' DONINI PINOT GRIGIO (VENETO, ITALY)	32.00
	MEZZACORONA PINOT GRIGIO (ADIGE VALLEY, ITALY)	
	LINDEMANS CHARDONNAY (AUSTRALIA)	32.00
	CHATEAU STE MICHELLE RIESLING (WASHINGTON STATE) 10.00 . aromatic with scents of apricot and peach.	32.00
4	CHATEAU STE MICHELLE ROSÉ (WASHINGTON STATE)	32.00
34	HESS SELECT CHARDONNAY (CALIFORNIA)	32.00
	ASTICA SAUVIGNON BLANC (CUYO, ARGENTINA)	32.00
	BERINGER WHITE ZINFANDEL (MENDOCINO COUNTY, CALIFORNIA)	32.00
	RED WINES	bottle
	J. LOHR CABERNET SAUVIGNON SEVEN OAKS (CALIFORNIA)	35.00
	JOSH CELLARS CABERNET SAUVIGNON (NORTH COAST, CALIFORNIA)	35.00
	SKYFALL CABERNET SAUVIGNON (WASHINGTON STATE)	35.00
	PICKET FENCE PINOT NOIR (CALIFORNIA)	35.00
	GRAYSON CELLARS MERLOT (CALIFORNIA)	35.00
	COLORES DEL SOL MALBEC (ARGENTINA)	35.00 ong finish.
	QUERCETO CHIANTI (TUSCANY, ITALY)	35.00
	PENFOLDS KOONUNGA HILL SHIRAZ (SOUTH AUSTRALIA)	35.00
	J LOHR MERLOT LOS OSOS (CALIFORNIA)	3 5.00
	HALF BOTTLES	
	LINE 39 PINOT NOIR (LAKE COUNTY, CALIFORNIA). a luscious red wine, rich in cherry pie aromas with a silky smooth finish.	18.00
	LINE 39 SAUVIGNON BLANC (LAKE COUNTY, CALIFORNIA) vibrant aromas of grapefruit, lemon citrus, subtle grassy characters, crisp clean finish.	18.00
	CAVIT PINOT GRIGIO (VENETO, ITALY)	18.00
	J. LOHR CABERNET SAUVIGNON SEVEN OAKS (CALIFORNIA). high-toned paso robles cabernet with a lovely bouquet of hazelnut and toasted pastry.	18.00
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HOUSE FAVORITES

THE CABIN BLOODY MARY

vodka, our secret blend of horseradish, worchester, spices, tomato & vegetable juice

LONG ISLAND ICED TEA

tequila, vodka, gin, rum, triple sec, splash of sour mix, a float of coke

CAT'S COCONUTS

coconut rum, triple sec, blue curacao, coco lopez, splash of pineapple juice, 7up

PINEAPPLE BASIL

muddled pineapple & basil, coconut vodka, triple sec, pineapple juice, 7up

DEVIL'S LEMONADE

jim beam devil's cut, triple sec, sour mix, pink lemonade. 7up

CAPTAIN PEACH

captain morgan rum, peach purée, oj, 7up, peach schnapps

BIG DADDY MARGARITA

jose cuervo, triple sec, splash of sour mix & oj, fresh lime, cranberry juice

CABIN COSMOS

strawberry, mango, guava, coconut, peach

CABIN WHISKEY MARGARITAS

red stag whiskey, triple sec, splash of sour mix & oj, fresh lime, salted rim

ISLAND MARTINI

three olives mango vodka, lime juice, oj, pineapple, splash of cranberry

COCONUT ALMOND

rumchata, coco rum, root beer

CABIN MOJITOS

classic, strawberry, blueberry, coconut, orange, raspberry

GUAVA COOLER

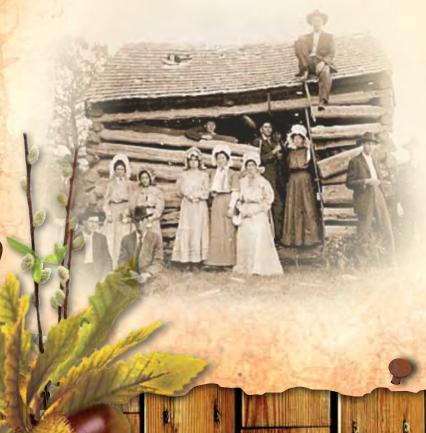
tequila, triple sec, fresh lime, grapefruit, pineapple, guava nectar

SPICY JALAPENO MARGHERITA

choose your tequila choice hornitos, casamigos, don julio, patron

GREY GOOSE MULE

choose your flavor, peach, watermelon, strawberry All Gluten Free



SANGRIA

vintage earlier today glass 10.00 • pitcher 20.95

TRADITIONAL

red wine, brandy, triple sec mixed with assorted fruit like pineapple, oranges and mango juices

PEACH

white zinfandel, brandy, peach schnapps, peach nectar and fresh fruit



DRAFT BEER

BUD LIGHT SHOCK TOP CABIN LAGER SAM ADAMS (SEASONAL) STELLA ARTOIS
GUINNESS
LAGUNITAS IPA

BOTTLED BEER

BUD
BUD LIGHT
HEINEKEN
COORS LIGHT
CORONA
HEINEKEN LIGHT
AMSTEL LIGHT

MICHELOB ULTRA
O'DOUL'S
SAM ADAMS
YUENGLING
ANGRY ORCHARD
BECK'S
DOS XX

WHITE CLAW
BUD LIGHT SELTZER
HIGH NOON HARD SELTZER
FLAVOR CHOICES

HAVE YOUR NEXT GET TOGETHER AT THE



REHEARSAL DINNERS | BUSINESS FUNCTIONS
BABY & WEDDING SHOWERS
From 10 to 300 we can accommodate your party