



THE CABIN RESTAURANT

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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APPETIZERS

CHOOSE YOUR WINGS (8 WINGS)
• buffalo style • hickory • thai **15.95**

FORNO OVEN

BAKED QUESADILLA

sliced chicken, pepper jack cheese, scallions, pico de gallo and sour cream **15.95**

SHORT RIB QUESADILLA

pepper jack cheese, scallions, pico de gallo drizzled with chipotle mayo **16.95**

VEGETABLE SAMOSAS

slightly spicy pastry pillows stuffed with garden vegetables and garnished with mint yogurt dipping sauce **14.95**

SPINACH & ARTICHOKE DIP

rich and cheesy, served piping hot with crispy homemade tortilla chips **16.95**

SHORT RIB RAVIOLI

brandy pepper cream sauce **16.95**

THAI OR BUFFALO SHRIMP

delicious medium sized shrimp tossed with either authentic thai or our buffalo wing sauce **17.95**

SHRIMP COCKTAIL

with old bay seasoning and spicy cocktail sauce **15.95**

SHRIMP DUMPLINGS

steamed dumplings served with taryaki dipping sauce **14.95**

FRIED CHICKEN DUMPLINGS

fried dumplings served with taryaki dipping sauce **14.95**

FRIED CALAMARI

sweet and tender sliced rhode island squid. served with our tasty homemade marinara **16.95**

BOARDWALK CALAMARI

sweet and tender sliced rhode island squid. served with cherry peppers and fresh garlic **17.95**

LOBSTER RAVIOLI

on pesto cream sauce **17.95**

BAKED STUFFED CLAMS

chock-full of chopped clams, seasoned breadcrumbs and cheese **16.95**



NACHOS

pico de gallo, jalapeño guacamole, sour cream, pepperjack, cheddar cheese, choice of beef or chicken **17.95**

JALAPEÑO POPPERS

with mint yogurt dipping sauce **14.95**

HOMEMADE SOUPS

GRANDMA'S CHICKEN

full of chicken, vegetables, herbs and noodles **8.95**

BEEFY ONION AU GRATIN

french bread croutons and bubbly assorted cheeses **10.95**

CREAM OF CRAB

charlestown style with splash of sherry **9.95**

SOUP OF THE DAY

prepared daily by our chef. ask your server for today's soup **8.95**



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 **8.95** • reg **10.95**

ALMOND CRUSTED GOAT CHEESE

warmed over mixed greens with fresh raspberries, glazed pecans and raspberry vinaigrette **14.95**



CAESAR

shaved romano cheese, creamy garlic-lemon dressing and crunchy croutons sm **8.95** • reg **11.95**

MEZE SALAD "ROMAINE"

romaine, cucumbers, gaeta olives, red onion, tomatoes, chickpeas, feta and dill vinaigrette **14.95**

CHOP CHOP SALAD

heart of palm, red onions, cucumbers, tomatoes, black olives and chickpeas tossed with a feta and dill vinaigrette **15.95**

SASHIMI AHI TUNA

sesame crusted, seared rare and served over mixed greens, onions, tomatoes, cucumbers and a side of oriental dressing **17.95**

CLASSIC COBB

romaine lettuce, grilled chicken, bacon, egg, tomatoes, avocado and blue cheese crumbles **17.95**

BLACKENED SALMON

roasted peppers, gaeta olives, hard boiled egg, red onion over baby mixed greens **17.95**

BABY ARUGULA

with scallops, red onions, cherry tomatoes, dried cranberries, shaved parmesan, olive oil lime dressing **20.95**

BEVERAGES

- FOUNTAIN SODA **3.95**
- FRESH ICED TEA **3.75**
- PINK LEMONADE **3.95**
- ARNOLD PALMER **3.75**
- HAND CRAFTED SODA IBC CREAM **4.75**
- IBC ROOT BEER **4.75**
- JUICES **3.95**
- CUP OF JOE **3.25**
- CAPPUCCINO **8.95**
- ESPRESSO **4.95**
- DOUBLE ESPRESSO **7.95**
- TEA **3.25**
- HOT CHOCOLATE MILK **4.95**

**No refills
Coffee refills ONLY**

COMPLETE YOUR SALAD AND ADD...

- chicken **6.95** • shrimp **7.95**
- salmon **7.95** • calamari **7.95**
- sliced steak **7.95**



ENTRÉES

SERVED ALL DAY

add side caesar or house salad **3.95** • add cup of chicken soup or soup of the day **3.95**

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 **25.95**

CHICKEN FRANCESE

lemon butter sauce. served with fresh string beans and garlic mashed potatoes or over pasta **25.95**

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 **25.95**

HOUSE SPECIAL GRILLED SLICED STEAK

sliced tenderloin of beef, grilled to your liking and served with green beans and mashed potatoes. 16 oz. steak **27.95**

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 **31.95**

GRILLED BONE-IN PORK CHOP

served with mashed potatoes green beans **25.95**

PORK SHANK

osso bucco with apple demi-glace sauce and served with mashed potato and green beans **27.95**

PAN SEARED SEA SCALLOPS

basil aioli, jasmine rice and grilled asparagus **34.95**

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 **34.95**

16 OZ. NY CENTER CUT STRIP STEAK

your choice of plain grilled and served with garlic mashed and grilled asparagus **35.95**

— ADD \$3 —

brandy pepper cream sauce

PASTA

CHICKEN PARMIGIANA OVER LINGUINE

hand breaded chicken breast fillet, mozzarella cheese and tomato sauce **21.95**

CHICKEN CARBONARA

boneless breast of chicken sautéed with a light bacon, cream and parmesan sauce and tossed with fettuccine **21.95**

SEAFOOD LINGUINE

shrimp, scallops and clams in a white wine garlic broth over linguine **25.95**

LINGUINE WITH CLAM SAUCE

lots of tender baby clams with your choice of white or red sauce **20.95**

PENNE ALA VODKA 19.95

• chicken **3.00** • shrimp **4.00**



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 **12.95**

ADD ANY TOPPING 1.50

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

SPECIALTY PIZZA

BROOKLYN FRESH MOZZARELLA

using the best fresh homemade
cheese **14.95**

SHRIMP & ARTICHOKE

roasted peppers, mozzarella, feta
cheese and basil aioli **14.95**

BABY CLAM PIZZA

baby shucked clams, evoo, fresh garlic
and a touch of oregano **14.95**

ARUGULA & PROSCIUTTO

smoked gouda cheese, baby
arugula tossed in olive oil lime dressing
and topped with parmesan **14.95**

STEAK & CHEESE PIZZA

thinly sliced steak, onions, cheddar,
mozzarella and light tomato **14.95**

GOAT CHEESE & PROSCIUTTO

with truffle oil, essence of tomato
and fresh basil **14.95**

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 **15.95**

WITH CHEESE

cheddar, swiss, pepperjack, blue **16.95**

ANGUS SIRLOIN BACON CHEESE BURGER

half pound, fresh ground sirloin, cheese
& country bacon on a brioche roll with
lettuce, tomato and a dill pickle **17.95**

CHOICE OF CHEESE

cheddar, swiss, pepperjack, blue

COLD MEATLOAF SANDWICH

our famous meatloaf sliced thick and
served on a brioche roll **14.95**

GRILLED PORTOBELLO MUSHROOM

with fresh mozzarella, artichokes, roasted
red peppers, basil pesto on ciabatta **14.95**

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 **20.95**

TUSCAN GRILLED CHICKEN

grilled chicken with sun dried tomatoes,
fresh mozzarella, basil pesto and
arugula on a toasted ciabatta **15.95**

STEAK SANDWICH OPEN FACE

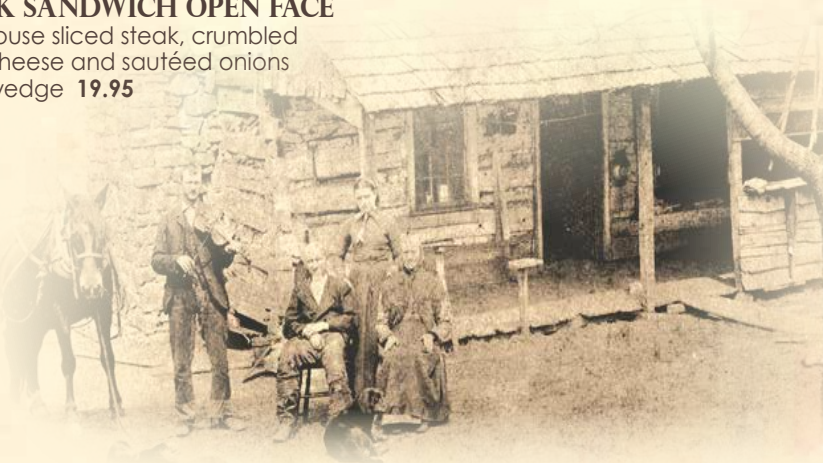
with house sliced steak, crumbled
blue cheese and sautéed onions
on a wedge **19.95**

THANKSGIVING SANDWICH

warmed turkey, stuffing, cranberry
relish, topped with gravy served with
a side of mashed potatoes **16.95**

BLACKENED SALMON SANDWICH

lettuce, tomato, red onion and chipotle
mayo **20.95**



SIDES

- TRUFFLE SALTED FRIES 7.00
- GARLIC MASHED POTATOES 7.00
- JASMINE RICE 7.00
- GRILLED ASPARAGUS 9.00
- SAUTÉED GREEN BEANS 8.00
- SAUTÉED BROCCOLI 9.00
- ONION RINGS 7.95
- SWEET POTATO FRIES 7.95

KID'S MENU

- CHICKEN FINGERS 9.95
- PENNE PASTA W/BUTTER OR SAUCE 9.95
- GRILLED CHICKEN BREAST 9.95
- KID'S PIZZA 9.95
- GRILLED CHEESE 9.95
- MINI HAMBURGERS 10.95
- MOZZARELLA STICKS 9.95
- KID'S ICE CREAM SUNDAE 3.95
- KID'S MILK, JUICE OR FOUNTAIN SODA 3.50

WINE LIST

SPARKLING WINE

MARTINI AND ROSSI (PROSECCO REGION, ITALY)	1.87 bottle	13.00
aromas of golden apple, pear and honey. fresh and lively mouthfeel with a clean dry finish.		
MIONETTO PROSECCO (VENETO, ITALY)		15.00
Fresh, summer aromas of green grape, honeydew, and golden pear.		

WHITE WINES

	glass	bottle
CA' DONINI PINOT GRIGIO (VENETO, ITALY)	12.00	38.00
distinctive aromas of wild flowers with hints of honey and fruit. dry and light with clean, lively apple and pear fruit.		
MEZZACORONA PINOT GRIGIO (ADIGE VALLEY, ITALY)	13.00	41.00
aromatic crisp green apple, mineral and honeysuckle notes.		
LINDEMANS CHARDONNAY (AUSTRALIA)	12.00	38.00
a lovely mixture of floral and tropical nuances with green apple and pear characteristics with a refreshing finish.		
CHATEAU STE MICHELLE RIESLING (WASHINGTON STATE)	12.00	38.00
aromatic with scents of apricot and peach.		
CHATEAU STE MICHELLE ROSÉ (WASHINGTON STATE)	12.00	38.00
bright aromas of watermelon and raspberry with flavors of wild strawberry, citrus zest and hints of melon.		
HESS SELECT CHARDONNAY (CALIFORNIA)	13.00	41.00
soft style with bright apple and sweet citrus fruit character with subtle spice and oak nuances.		
ASTICA SAUVIGNON BLANC (CUYO, ARGENTINA)	12.00	38.00
fresh and rather tangy, this wine features grapefruit aromas and a zingy, fruit-filled palate.		
BERINGER WHITE ZINFANDEL (MENDOCINO COUNTY, CALIFORNIA)	12.00	38.00
soft and medium sweet on the palate with lovely ripe red fruit flavors.		

RED WINES

	glass	bottle
J. LOHR CABERNET SAUVIGNON SEVEN OAKS (CALIFORNIA)	14.00	45.00
high-toned paso robles cabernet with a lovely bouquet of hazelnut and toasted pastry.		
JOSH CELLARS CABERNET SAUVIGNON (NORTH COAST, CALIFORNIA)	14.00	45.00
forward complex blends with ripe fruit flavors; black currant and spicy berry fruit with gentle oak nuances.		
SKYFALL CABERNET SAUVIGNON (WASHINGTON STATE)	14.00	45.00
inviting aromas of boysenberry, vanilla and dark chocolate swirl in the glass. rich flavors of ripe black cherry coupled with hints of crème brulee sugar crust and butterscotch weave through the palate.		
PICKET FENCE PINOT NOIR (CALIFORNIA)	14.00	45.00
luxurious density and beautiful structure, round flavors and balanced tannins finished with nuances of vanilla and star anise.		
GRAYSON CELLARS MERLOT (CALIFORNIA)	13.00	42.00
rich complex black cherry, currant and white chocolate aromas. magnificently decadent.		
COLORES DEL SOL MALBEC (ARGENTINA)	14.00	45.00
dark fruit aroma with spice on nose. blackberry and dark cherry on the palate. dry wine with well rounded tannins. medium body, long finish.		
QUERCETO CHIANTI (TUSCANY, ITALY)	14.00	45.00
rich with cherry, plum and iris notes. deep cherry flavors. supple tannins, good acidity and a lingering finish.		
PENFOLDS KOONUNGA HILL SHIRAZ (SOUTH AUSTRALIA)	13.00	42.00
hints of spice and red fruit on the nose. the palate is succulent with mocha and earthy fruits coming through allowing.		
J LOHR MERLOT LOS OSOS (CALIFORNIA)	14.00	45.00
varietal aromas of black plum and violet blend accentuate bright fruit tones and contributes notes of pomegranate and hibiscus flower		

HALF BOTTLES

LINE 39 PINOT NOIR (LAKE COUNTY, CALIFORNIA)	23.00
a luscious red wine, rich in cherry pie aromas with a silky smooth finish.	
J. LOHR CABERNET SAUVIGNON SEVEN OAKS (CALIFORNIA)	23.00
high-toned paso robles cabernet with a lovely bouquet of hazelnut and toasted pastry.	
JOSH CELLARS CABERNET SAUVIGNON (NORTH COAST, CALIFORNIA)	23.00
forward complex blends with ripe fruit flavors; black currant and spicy berry fruit with gentle oak nuances.	
J LOHR MERLOT LOS OSOS (CALIFORNIA)	23.00
varietal aromas of black plum and violet blend accentuate bright fruit tones and contributes notes of pomegranate and hibiscus flower	
LINE 39 SAUVIGNON BLANC (LAKE COUNTY, CALIFORNIA)	20.00
vibrant aromas of grapefruit, lemon citrus, subtle grassy characters, crisp clean finish.	
CAVIT PINOT GRIGIO (VENETO, ITALY)	20.00
crisp and refreshing, offers light apple and citrus flavors.	
SANTA MARGHERITA PINOT GRIGIO (ITALY)	27.00

COCKTAILS

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

EL LUCHADOR BLANCO

spicy margarita

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 **13.00** • pitcher **27.00**

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
STELLA ARTOIS

SAM ADAMS
(SEASONAL)
GUINNESS
LAGUNITAS IPA

Ask for the Special of the Month!

BOTTLED BEER

MODELO ESPECIAL
CORONA
DOS XX
BUD
BUD LIGHT
HEINEKEN
COORS LIGHT
HEINEKEN LIGHT

AMSTEL LIGHT
MICHELOB ULTRA
SAM ADAMS LAGER
SAM ADAMS HAZE IPA (0.5)
STELLA ARTOIS 00 (N/A)
YUENGLING
ANGRY ORCHARD
PERONI

NUTRL • WHITE CLAW
HIGH NOON HARD SELTZER
FLAVOR CHOICES

HAVE YOUR NEXT GET TOGETHER AT THE

THE CABIN RESTAURANT

REHEARSAL DINNERS | BUSINESS FUNCTIONS
BABY & WEDDING SHOWERS

From 10 to 300 we can accommodate your party

