



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 **16.95**

FORNO OVEN

BAKED QUESADILLA

sliced chicken, pepper jack cheese, scallions, pico de gallo and sour cream **16.95**

SHORT RIB QUESADILLA

pepper jack cheese, scallions, pico de gallo drizzled with chipotle mayo **17.95**

VEGETABLE SAMOSAS

slightly spicy pastry pillows stuffed with garden vegetables and garnished with mint yogurt dipping sauce **15.95**

SPINACH & ARTICHOKE DIP

rich and cheesy, served piping hot with crispy homemade tortilla chips **17.95**

SHORT RIB RAVIOLI

brandy pepper cream sauce **17.95**

THAI OR BUFFALO SHRIMP

delicious medium sized shrimp tossed with either authentic thai or our buffalo wing sauce **18.95**

SHRIMP COCKTAIL

with old bay seasoning and spicy cocktail sauce **17.95**

SHRIMP DUMPLINGS

steamed dumplings served with teriyaki dipping sauce **15.95**

FRIED CHICKEN DUMPLINGS

fried dumplings served with teriyaki dipping sauce **15.95**

FRIED CALAMARI

sweet and tender sliced rhode island squid. served with our tasty homemade marinara **17.95**

SAUTÉED BOARDWALK

CALAMARI

sweet and tender sliced rhode island squid in a white wine garlic sauce. served with cherry peppers and garlic toast on the side **20.95**

LOBSTER RAVIOLI

on pesto cream sauce **18.95**

BAKED STUFFED CLAMS

chock-full of chopped clams, seasoned breadcrumbs and cheese **17.95**

House Favorite

NACHOS

pico de gallo, jalapeño guacamole, sour cream, pepper jack, cheddar cheese, choice of beef or chicken **18.95**

JALAPEÑO POPPERS

with mint yogurt dipping sauce **15.95**

BEEF EMPANADAS

chipotle mayo sauce **16.95**

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, basil olive oil lime

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 **15.95**

Unique

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 **15.95**

CHOP CHOP SALAD

heart of palm, red onions, cucumbers, tomatoes, black olives and chickpeas tossed with a feta and dill vinaigrette **16.95**

SASHIMI AHI TUNA

sesame crusted, seared rare and served over mixed greens, onions, tomatoes, cucumbers and a side of oriental dressing **18.95**

CLASSIC COBB

romaine lettuce, grilled chicken, bacon, egg, tomatoes, avocado and blue cheese crumbles **18.95**

BLACKENED SALMON

roasted peppers, gaeta olives, hard boiled egg, red onion over baby mixed greens **18.95**

BABY ARUGULA

with scallops, red onions, cherry tomatoes, dried cranberries, shaved parmesan, olive oil lime dressing **21.95**

MANGO SALAD

arugula, romaine, red onions, cherry tomatoes, sun dried cranberries, sesame ginger dressing served with crab cakes **21.95**

COMPLETE YOUR SALAD AND ADD...

- chicken **7.50** • shrimp **8.50**
- salmon **8.50** • calamari **8.50**
- sliced steak **8.50**

BEVERAGES

- FOUNTAIN SODA **3.95**
- FRESH ICED TEA **3.75**
- PINK LEMONADE **3.95**
- ARNOLD PALMER **3.75**
- HAND CRAFTED SODA IBC CREAM **5.00**
- IBC ROOT BEER **5.00**
- JUICES **3.95**
- CUP OF JOE **3.95**
- CAPPUCCINO **8.95**
- ESPRESSO **4.95**
- DOUBLE ESPRESSO **8.50**
- TEA **3.95**

No refills
Coffee refills **ONLY**



ENTRÉES

SERVED ALL DAY

add side caesar or house salad **4.95** • add cup of chicken soup or soup of the day **3.95**

CABIN FAVORITES

CHOPPED STEAK

sautéed onions, mushrooms, gravy, mashed potatoes and broccoli **27.00**

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 **27.00**

CHICKEN FRANCESE

lemon butter sauce. served with fresh string beans and garlic mashed potatoes or over pasta **27.00**

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 **27.00**

HOUSE SPECIAL GRILLED SLICED STEAK

sliced tenderloin of beef, grilled to your liking and served with broccoli and mashed potatoes. 14 oz. steak **28.95**

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 **32.95**

GRILLED BONE-IN PORK CHOP

served with mashed potatoes and broccoli **27.95**

PORK SHANK

osso bucco with apple demi-glace sauce and served with mashed potato and green beans **28.95**

PAN SEARED SEA SCALLOPS

basil aioli, jasmine rice and grilled asparagus **35.95**

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 **35.95**

16 OZ. NY CENTER CUT STRIP STEAK

your choice of plain grilled and served with garlic mashed and grilled asparagus **36.95**

— ADD \$3 —

brandy pepper cream sauce

PASTA

CHICKEN PARMIGIANA OVER LINGUINE

hand breaded chicken breast fillet, mozzarella cheese and marinara sauce **23.00**

CHICKEN CARBONARA

sautéed boneless chicken breast, bacon, red onion, fettuccine, parmesan tossed in a light pink cream sauce **23.00**

SEAFOOD LINGUINE

shrimp, scallops and clams in a white wine garlic broth over linguine **27.95**

LINGUINE WITH CLAM SAUCE

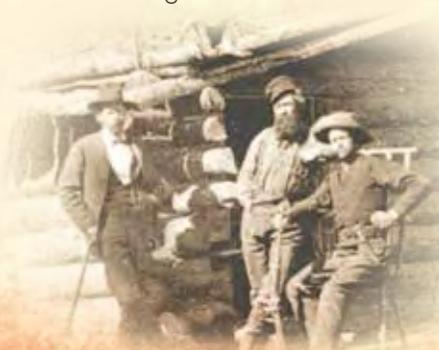
lots of tender baby clams with your choice of white or red sauce **21.95**

PENNE ALA VODKA **20.95**

• chicken **5.00** • shrimp **7.00**

PASTA PRIMAVERA

cherry tomatoes, asparagus, broccoli, red onions with a white wine garlic sauce **21.95**



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 **13.95**

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 **15.95**

SHRIMP & ARTICHOKE

roasted peppers, mozzarella, feta
cheese and basil aioli **15.95**

BABY CLAM PIZZA

baby shucked clams, evoo, fresh garlic
and a touch of oregano **15.95**

ARUGULA & PROSCIUTTO

smoked gouda cheese, baby
arugula tossed in olive oil lime dressing
and topped with parmesan **15.95**

STEAK & CHEESE PIZZA

thinly sliced steak, onions, cheddar,
mozzarella and light tomato **15.95**

GOAT CHEESE & PROSCIUTTO

with truffle oil, essence of tomato
and fresh basil **15.95**

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 **16.95**

WITH CHEESE

cheddar, swiss, pepper jack, blue **17.95**

ANGUS SIRLOIN BACON CHEESE BURGER

half pound, fresh ground sirloin, cheese
& country bacon on a brioche roll with
lettuce, tomato and a dill pickle **18.95**

CHOICE OF CHEESE

cheddar, swiss, pepper jack, blue

COLD MEATLOAF SANDWICH

our famous meatloaf sliced thick and
served on a brioche roll **15.95**

GRILLED PORTOBELLO MUSHROOM

with fresh mozzarella, artichokes, roasted
red peppers, basil pesto on ciabatta **15.95**

BEEF JUMBO HOT DOG

simply the best hot dog grilled to
perfection - one half pound with
sautéed onions and mushrooms with
relish on the side **17.95**

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 **16.95**

STEAK SANDWICH OPEN FACE

8oz ny strip steak, choice of cheese,
sautéed onions and mushrooms on a
wedge **21.95**

THANKSGIVING SANDWICH

warmed turkey, stuffing, cranberry
relish, topped with gravy served with
a side of mashed potatoes **17.95**

BLACKENED SALMON SANDWICH

lettuce, tomato, red onion and chipotle
mayo on whole wheat bread **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 8.00
- SWEET POTATO FRIES 8.00

KID'S MENU

- CHICKEN FINGERS 10.95
- PENNE PASTA W/BUTTER OR SAUCE 9.95
- KID'S PIZZA 10.95
- GRILLED CHEESE 10.95
- MINI HAMBURGERS 11.95
- MOZZARELLA STICKS 9.95
- KID'S ICE CREAM SUNDAE 4.95
- KID'S MILK, JUICE OR FOUNTAIN SODA (free refills) 3.95

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 mouth feel 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)	13.00	42.00
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	42.00
aromatic crisp green apple, mineral and honeysuckle notes.		
LINDEMANS CHARDONNAY (AUSTRALIA)	13.00	42.00
a lovely mixture of floral and tropical nuances with green apple and pear characteristics with a refreshing finish.		
CHATEAU STE MICHELLE RIESLING (WASHINGTON STATE)	13.00	42.00
aromatic with scents of apricot and peach.		
CHATEAU STE MICHELLE ROSÉ (WASHINGTON STATE)	13.00	42.00
bright aromas of watermelon and raspberry with flavors of wild strawberry, citrus zest and hints of melon.		
HESS SELECT CHARDONNAY (CALIFORNIA)	13.00	42.00
soft style with bright apple and sweet citrus fruit character with subtle spice and oak nuances.		
ASTICA SAUVIGNON BLANC (CUYO, ARGENTINA)	13.00	42.00
fresh and rather tangy, this wine features grapefruit aromas and a zingy, fruit-filled palate.		
BERINGER WHITE ZINFANDEL (MENDOCINO COUNTY, CALIFORNIA)	13.00	42.00
soft and medium sweet on the palate with lovely ripe red fruit flavors.		
SEVEN DAUGHTERS MOSCATO (VENETO, ITALY)	13.00	42.00
a delicious wine made from 100% Moscato grapes, perfectly balanced with flavors of almond, fresh white peaches, orange zest and lemon meringue, and boasts robust floral and citrus aromas with strong notes of peach and honeysuckle.		

RED WINES

	glass	bottle
J. LOHR CABERNET SAUVIGNON SEVEN OAKS (CALIFORNIA)	14.00	48.00
high-toned paso robles cabernet with a lovely bouquet of hazelnut and toasted pastry.		
JOSH CELLARS CABERNET SAUVIGNON (NORTH COAST, CALIFORNIA)	14.00	48.00
forward complex blends with ripe fruit flavors; black currant and spicy berry fruit with gentle oak nuances.		
SKYFALL CABERNET SAUVIGNON (WASHINGTON STATE)	14.00	48.00
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.		
JOSH CELLARS PINOT NOIR RESERVE (SANTA BARBARA COUNTY)	14.00	48.00
this wine is bright and complex with notes of red cherry, pomegranate, and cedar on the palate, with fresh raspberry aromas and a long, silky finish.		
COLORES DEL SOL MALBEC (ARGENTINA)	14.00	48.00
dark fruit aroma with spice on nose. blackberry and dark cherry on the palate. dry wine with well rounded tannins. mediumbody, long finish.		
QUERCETO CHIANTI (TUSCANY, ITALY)	14.00	48.00
rich with cherry, plum and iris notes. deep cherry flavors. supple tannins, good acidity and a lingering finish.		
PENFOLDS KOONUNGA HILL SHIRAZ (SOUTH AUSTRALIA)	14.00	48.00
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	48.00
varietal aromas of black plum and violet blend accentuate bright fruit tones and contributes notes of pomegranate and hibiscus flower		

HALF BOTTLES

BERTRAND COTE DES ROSES PINOT NOIR (FRANCE)	25.00
this wine reveals aromas of fresh fruit such as morello cherry, wild raspberry and spices. on the palate the full texture is velvety with silky tannins, and an elegant, well balanced finish.	
J. LOHR CABERNET SAUVIGNON SEVEN OAKS (CALIFORNIA)	25.00
high-toned paso robles cabernet with a lovely bouquet of hazelnut and toasted pastry.	
JOSH CELLARS CABERNET SAUVIGNON (NORTH COAST, CALIFORNIA)	25.00
forward complex blends with ripe fruit flavors; black currant and spicy berry fruit with gentle oak nuances.	
J LOHR MERLOT LOS OSOS (CALIFORNIA)	25.00
varietal aromas of black plum and violet blend accentuate bright fruit tones and contributes notes of pomegranate and hibiscus flower	
CHATEAU STE MICHELLE SAUVIGNON BLANC (WASHINGTON)	21.00
fresh and lively, this is bright with apple, peach, lime and floral flavors, lingering nicely on the gentle finish.	
CAVIT PINOT GRIGIO (VENETO, ITALY)	21.00
crisp and refreshing, offers light apple and citrus flavors.	
SANTA MARGHERITA PINOT GRIGIO (ITALY)	28.00
KENDALL JACKSON CHARDONNAY (CALIFORNIA)	21.00
a balance of baked apples, tropical fruits, and citrus- finished with a kiss of butter and vanilla that linger on your palate.	

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

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 JALAPEÑO MARGARITA

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

ANGEL'S PEACH SMASH

angel's envy bourbon, peach schnapps, peach syrup, pressed lemon juice, fever tree sparkling lemonade

SANGRIA

vintage earlier today
glass **14.00** • pitcher **29.00**

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	SAM ADAMS
CABIN LAGER	(SEASONAL)
STELLA ARTOIS	LAGUNITAS IPA
GUINNESS	WRENCH IPA

Ask for the Special of the Month!

BOTTLED BEER

MODELO ESPECIAL	MICHELOB ULTRA
CORONA	MICHELOB ULTRA (N/A)
DOS XX	STELLA ARTOIS 00 (N/A)
BUD	SAM ADAMS LAGER
BUD LIGHT	YUENGLING
HEINEKEN	ANGRY ORCHARD
COORS LIGHT	PERONI
HEINEKEN LIGHT	BLUE MOON
AMSTEL LIGHT	KONA BIG WAVE

SUN CRUISER • WHITE CLAW
SARATOGA SPARKLING WATER
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





THE CABIN RESTAURANT

DESSERTS

	PER SLICE
MOLTEN CHOCOLATE LAVA CAKE A LA MODE	\$12.00
HOUSE-MADE KEY LIME PIE	\$12.00
NY CHEESECAKE	\$12.00
NUTELLA CHOCOLATE CHIP PIZZA WITH MACADAMIA NUTS	\$13.95
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ICE CREAM SUNDAE	\$9.95

ASK ABOUT OUR DESSERT SPECIALS

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.