



BISTRO

Dinner

Logan's Bistro established Orlando's first neighborhood bistro in February 2002. Come celebrate our 7th year as Logan's continues its proud and passionate tradition of sophisticated cuisine and casual elegance.

Appetizers

Goat Cheese Cheesecake	8.00
An old time favorite Creamy Goat cheese spread served with roasted garlic, crostini & basil pesto.	
Mediterranean Plate	10.00
Tabouleh, hummus, couscous, grilled zucchini, yellow squash & pita bread.	
Steamed Mussels	1 lb 10.00 2 lb 20.00
Fresh steamed PEI mussels with chopped basil, garlic & shallot burre blanc sauce.	
Fried Green Tomato Salad , tossed field greens, blue cheese dressing	8.00
Crispy Fried Oysters , dill remoulade	10.00
Soup of Day	5.00

Salads

Poached Seasonal Pear Salad	12.00
Poached seasonal pear with tossed field greens, chopped romaine, spicy pecans, blue cheese crumbles, apple smoked bacon, Fried shoe string red onions and pear dressing.	
Waldorf Salad	12.00
Our version of an old classic. Tossed chopped romaine, field greens, granny smith apples, goat cheese, candied pecans, and apple vinaigrette.	
Caesar Salad	8.00
Half wedged romaine, Parmesan cheese, homemade croutons & anchovies with homemade Caesar dressing.	
Bistro Salad	8.00
Field greens, vine-ripened tomatoes, hothouse cucumbers & blue cheese crumbles.	

Add shrimp 5, grilled grouper 8, add chicken 5

Entrees

Catch of the Day	Market Price
Please ask your server for the fresh catch.	
Shrimp and Grits	20.00
Organic grits, with house made chorizo sausage and six Florida shrimp.	
Fish & Chips	14.00
Beer-battered dipped fillets of white fish served with "chips" (French fries), malt vinegar, and home made tartar sauce. Served with your choice of a Bistro, Caesar salad or coleslaw.	
	Extra tartar 0.75
Fettuccini Bolognese	16.00
Fresh pasta tossed with home made Bolognese sauce, hint of cream and freshly grated parmesan cheese.	
Chicken Pot Pie	15.00
Morsel of chicken, carrots, onions, celery, garlic, fresh tarragon in creamy velouté sauce, a topped with a pillow of puff pastry.	
Logan's Bistro Pot Roast	18.00
Slow braised chuck, cooked with garlic, onions, carrots, celery, tomatoes, beef fond, fresh thyme, oregano and rosemary. Served over Yukon mashed potatoes, horseradish sauce.	

Consuming raw or under-cooked meats, egg products, seafood including shellfish, may increase your risk of food-borne illness, especially if you have certain medical conditions or illnesses.

We are unable to split checks on parties of 10 or more.
If you wish to split a plate there will be a charge of five dollars.

www.logansbistrofl.com

802 Virginia Drive Orlando FL 32803 Phone: 407-898-5688 Fax: 407-898-5608