



# The Log Jam Restaurant

Tony Grecco - General Manager

**Success Magazine:** Tony, what makes The Log Jam's atmosphere unique and inviting?

Tony Grecco: The building is an authentic log cabin with three working fire places and a working wood stove. There is also a dining area of glass and greenery known as our Greenhouse.

**SM:** How many years has The Log Jam been in business, and when did you join the team?

TG: The Log Jam opened for business in 1976; before that it was known as "The T&T." The Log Jam was sold to David White in 1988 and that is when I came aboard.

**SM:** How would you describe your menu?

TG: We primarily serve steak and seafood. We are known for our prime rib, hand cut steaks, and our variety of fresh fish and

shellfish. Our salad bar comes with all the lunch and dinner entrees. We always have at least two chicken dishes on the menu. Our lunch menu offers many signature sandwiches.

**SM:** The Log Jam is a year-round restaurant in a seasonal town. How does your business change with the seasons?

TG: We are most busy in July and August when the town is full, but weekends stay busy all year round from all the local events (Winter Carnival, Americade, Balloon Festival, Antique Car Show, Elvis Festival, etc.) Lunches stay busy with the outlet shoppers and the locals keep us busy in the off season.

**SM:** Do you have any rooms available for private parties or functions?

TG: Yes—we have two rooms for private parties. Our Oak Room has a fireplace and seats up to seventy guests, and our Greenhouse seats up to 50. We do a lot

of showers, wedding rehearsals, business meetings, and holiday parties.

**SM:** How do you ensure that there is something for everyone on your menu?

TG: We have everything from chicken, pork, steak, fish, and pasta in the restaurant. All these items are always in-house and since we make all our own soups, sauces, salads and dressings here at the restaurant we have a variety of ingredients on hand. Chef Rod Russo and his staff also pride themselves on doing special requests for those who have any special dietary needs. Our forty-item salad bar is offered at both lunch and dinner.

**SM:** What are your hours?

TG: We are open every day for lunch and dinner. We start serving lunch at 11:30 and dinner starts between 4:00 & 5:00 depending on the day of the week and the time of year. We serve dinner until at least 9:00 every night.

**SM:** What can your patrons expect from their dining experience at The Log Jam?

TG: Our patrons can expect a first-rate dining experience in a comfortable atmosphere. At least half of our staff has been here for over ten years. We pride ourselves on being friendly, attentive, and understanding of the needs of our customers. Our goal is to have everyone leave here with the desire to come back again. People want to come to a place where they feel the staff takes pride in the work they do. We are very lucky to have such a dedicated team and patrons that have been loyal for so long.



**The Log Jam Restaurant**

Reservations: 518-798-1155

- Lunch and Dinner Daily •Major Credit Cards
- Prime Rib •Fresh Chicken & Pork •Live Lobster
- Char-broiled Steaks & Lamb •Fresh Fish
- Salad Bar with all Lunch and Dinner Entrees

Routes 9 & 149  
1-87 Exit 20, Lake George, NY  
[www.logjamrestaurant.com](http://www.logjamrestaurant.com)

