

Elk Lake Resort
NEW YEAR'S EVE 2023

Starter

Crab Cakes with Roasted Pepper Aioli

Soup

Costa Rican Black Bean w/ Fresh Herbs

Tomato Basil w/ Chives

Salad

Panzanella - Harvest Greens w/ Heirloom Tomatoes, Garlic, Bell Peppers, Red Onions, Cucumbers, Croutons, Fresh Basil tossed w/ Oil & Vinegar

Caesar – Romaine Hearts w/ Artichoke hearts, Garlic, Parmesan, Croutons & Toasted Pine Nuts

Entrée

Sauteed Clams and Mussels in a white wine butter sauce w/ garlic, shallots and fresh herbs served over Linguini. Served with Garlic Bread

10 oz New York Cut Steak w/ Scampi served w/ Roasted Potatoes & Green Bean Almondine

Pork Chops with Fresh Lime and Ginger Cream Reduction served w/ Roasted Potatoes & Green Bean Almondine

Eggplant Parmesan with Fresh Breadcrumbs and Parmesan Cheese, layered w/ Fresh Italian Red Sauce and Three Cheese Blend, Baked to a Golden Brown. Served with Garlic Bread and Seasonal Vegetables

Seared 10 oz Lobster Tail w/ Creamy Bacon Sauce served with Herb Seasoned Rice and Seasonal Vegetables

Sweets

Red Velvet Bistro Cake

Pecan Streusel Cake

Price per person \$60 or \$70 for Lobster Dinner

Kids Plate \$30

No Kids Plate offered for Lobster Dinner

***DINNER SEATING 5 P.M. & 2nd Seating 7 p.m.*

RESERVATIONS REQUIRED

CONTACT THE LODGE @ 541 480 7378 or elresort@gmail.com