

***Elk Lake Resort***  
***NEW YEAR'S EVE 2024***

***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*

*Veal Piccata served w/ Herb Curry Rice and 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*

*Lobster Ravioli w/ Creamy Bacon Sauce. Served w/ Garlic Bread*

**Sweets**

*Red Velvet Bistro Cake*

*Pecan Streusel Cake*

*Price per person \$70*

*Kids Plate \$35*

**\*\*DINNER SEATING 5 P.M. & 2<sup>nd</sup> Seating 7 p.m.**

**RESERVATIONS REQUIRED**

**CONTACT THE LODGE @ 541 480 7378 or [elresort@gmail.com](mailto:elresort@gmail.com)**