

Preston County Inn's New Year's Eve Dinner

Wednesday December 31st

4:00 – 8:00

1st Course

Whiskey Crab Bisque

2nd Course

Mixed Greens with a choice of Dressing and Corn Muffins

3rd Course

Choice of the following:

Prime Rib of Beef with Au Jus and Horseradish..... \$35.00

A 12 oz cut of slow roasted Mid-Western aged Angus beef served with Au Jus and Horseradish sauce. Accompanied by a twice baked potato and French cut green beans.

Garlic Parmesan Chicken \$22.00

A tender breast of chicken lightly floured then sauteed with sweet onions, bell peppers, mushrooms, Greek olives, garlic, and grape tomatoes. Finished with a Garlic Parmesan sauce and served over a bed of Fettuccine.

Pan Fried Oysters..... \$28.00

A dozen fresh shucked oysters lightly floured then grilled with lemon, butter, and fresh chopped parsley. Accompanied by a twice baked potato and French cut green beans.

Maple-Pecan Broiled Atlantic Salmon..... \$24.00

Twin filets of Norwegian Salmon char broiled then basted with a Maple-Pecan glaze. Served with a twice baked potato and French cut green beans.

Roast Pork Loin with fresh Sauerkraut..... \$22.00

Center cut Pork loin marinated with olive oil, red wine, garlic and fresh herbs. Rolled in seasoned breadcrumbs then baked and served over fresh sauerkraut with a twice baked potato and French cut green beans.

4th Course

Deluxe Dessert Table