

*New Years Eve Dinner*  
*The Old Feed Mill*

Appetizers

**Bacon Wrapped Water Chestnuts 12**

Bacon Wrapped Water Chestnuts with a spicy BBQ sauce.

**Brie En Croute 12**

Brie cheese wedge, crusted with pecan and panko bread crumbs, served with a Cumberland sauce and fresh fruit.

**Stuffed Mushrooms 12**

Jumbo mushrooms stuffed with a delightful combination of spinach, garlic, shrimp and parmesan cheese with a white sauce.

**Shrimp Cocktail 14**

A New Year's favorite. Five premium jumbo shrimp served chilled with cocktail sauce and fresh lemon

**Spinach artichoke dip 12**

Our chef's specialty served with pita chips. A hot creamy blend of artichokes, spinach, cream cheese and pepper jack cheese

Soups and Salads

**Pumpkin Lentil Soup 6**

**Baked French Onion 8**

Hearty and delicious, crusted croutons topped with melted mozzarella and Parmesan cheese.

**Classic Caesar 4**

Crisp Romaine, tossed with Wisconsin parmesan, homemade garlic croutons and our house made classic Caesar dressing.

Entrees

*Entrees served with a complimentary glass of Champagne, fresh baked bread and a garden salad*

*Add a Lobster Tail to any entrée for \$20*

**Steak Oscar 36**

Char grilled Filet Mignon topped with buttery crab meat, asparagus and Hollandaise sauce. Served with twice baked potato and vegetable medley

**Wisconsin Stuffed Chicken Breast 26**

Seasoned Chicken Breast stuffed with Wisconsin dried cranberries, apples and smoked gouda cheese. Topped with a champagne sauce.

**Pecan Crusted Salmon 26**

Delectable 8 oz. Atlantic salmon fillet rolled in pecans and sautéed golden brown. Served on Amaretto Butternut squash sauce with rice pilaf and mixed vegetables.

**Prime Rib 30**

Our famous USDA choice prime rib is carefully hand seasoned and roasted to perfection. Served with twice baked potato and vegetable medley. The availability is limited.

**Seared Duck Breast 26**

Seared Duck Breast with a Cherries and Port Sauce. Served with wild rice pilaf and vegetable medley.

**Osso Bucco 26**

Pork shank braised in white wine and broth. Served with spaetzle and tossed in a mousseline mustard.

**Mushroom Strudal 25**

Portabella and button mushrooms, onions, roasted red pepper and Arborio rice, wrapped in phyllo dough, and served with porcini mushroom béchamel and vegetable medley.

**Seafood Platter 40**

A wonderful combination of crab stuffed shrimp, broiled lobster tail and succulent scallops. Served with wild Rice pilaf and a vegetable medley.

Desserts

**Key Lime Pie 7**

**French Silk Pie 6 Turtle or Strawberry Cheesecake 6**

**Bread Pudding 6**

**Triple Chocolate Turtle Torte 7 Apple Dumpling 6**