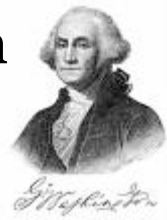




George Washington Room Dinner Menu



Starters

Lowell Inn Escargot \$7.00
Succulent snails broiled in light shallot garlic butter, herb bread crumbs, saffron aioli

Blackened Tenderloin Tips \$8.00
Pan seared beef tenderloin tips, candied onions, gorgonzola cream

Fruit and Cheese for Two \$10.00
Seasonal fruits, mixed cheeses, roasted garlic, grilled ciabatta

Lowell Inn Crab Cakes \$8.50
Marinated tomato-cucumber relish, mixed greens, tarragon sauce

Lowell Inn Chicken Livers \$6.00
Tender chicken livers, caramelized onions, wild mushroom demi

Shrimp Cocktail \$7.00
Marinated tomato- cucumber relish, mixed greens, cocktail sauce, fresh lemons

Cheese Fondue for Two \$10.00
A rich blend of Swiss, Gruyere and Fontina cheeses, pumpernickel and ciabatta breads, soft pretzels, balsamic roasted vegetables

First Course

Soup Du Jour: Cup \$2.95

Bowl \$3.75

Lowell Inn Mushroom Soup: Cup \$2.95

Bowl \$3.75

Caesar Salad \$5.00
Crisp romaine, parmesan cheese, garlic croutons, classic Caesar dressing
Add chicken \$2.00 Add shrimp \$4.00

Green Garden Salad \$5.00
Mixed greens, red onions, carrots, cucumbers, cherry tomatoes, choice of dressing

Goat Cheese & Mixed Greens \$7.00

Fresh mixed greens, seasonal berries, grapefruit, toasted pistachios, flash fried goat cheese fritter, ginger- berry vinaigrette
Add chicken \$2.00 Add shrimp \$4.00

Lowell Inn Fruit Salad \$6.00

Seasonal fruits and berries, iceberg lettuce cup, Lowell Inn classic Honey vinaigrette

Apple Walnut Salad \$7.00

Mixed greens, candied walnuts, smoked cheddar, green apples, fresh strawberries, and figs tossed with honey-rosemary vinaigrette

Main Course

8 oz Filet Mignon Au Poivre \$29.00
Choice center cut tenderloin crusted with cracked black peppercorns and Dijon, mashed potatoes, grilled asparagus, brandy cream.

Beef Wellington \$21.00
Grilled petite tenderloin wrapped in golden puff pastry, gorgonzola-rosemary sautéed mushrooms, mashed potatoes, grilled asparagus, béarnaise

Angel Hair with Marinara \$13.00
Angel hair pasta, homemade hearty garlic-herb marinara, fresh bruschetta, parmesan
Add chicken \$2.00 Add shrimp \$4.00

Stuffed Pork Tenderloin \$16.00
Cranberry and wild mushroom stuffed pork tenderloin, classic Lowell Inn spaetzel, red cabbage

Blackened Scallops \$18.00
Blackened sea scallops, parmesan risotto, fresh pineapple salsa, citrus beurre blanc, balsamic glaze

Duck Ala Orange One Breast \$15.00 Two Breast \$19.00
Pan seared duck, classic orange demi, potato dauphinoise, crispy prosciutto, brussel sprouts

Prosciutto Wrapped Chicken \$17.00
Prosciutto wrapped chicken, tomato and spinach stuffed portabella mushroom, mashed potatoes, grilled asparagus, roasted red pepper rouille, herb oil

Citrus Glazed Red Snapper \$20.00
Pan seared red snapper, roasted red pepper risotto, crispy prosciutto, brussel sprouts, roasted garlic beurre blanc



Almond Crusted Walleye \$19.00

Pan seared walleye, lemon cream, parmesan
mashed potatoes, grilled asparagus

Bacon Wrapped Shrimp

\$18.00

Hickory smoked bacon wrapped shrimp, chive
mashed potatoes, grilled asparagus, BBQ
beurre blanc

**18% Service charge will be added to all food and beverages for groups of 10 or more.
All service charges are the sole property of the Lowell Inn. Last modified 10/13/11**