



# VALENTINE'S DINNER – 2017

TUESDAY, FEBRUARY 14, 2017  
RESERVATIONS ONLY

## THREE COURSE DINNER

### CHOOSE ONE STARTER:

**\*\*CHEESE FONDUE FOR TWO (SHARED ITEM)**

Blend of Gruyere & Fontina cheeses served with a platter of breads, pretzels & balsamic roasted vegetables

**\*\*GREEN GARDEN SALAD**

Mixed greens, red onions, carrots, cucumbers, cherry tomatoes & choice of dressing

**\*\*ROASTED BEET SALAD**

Mixed greens, candied walnuts, gorgonzola cheese, roasted beets, apples & apple cider vinaigrette

**\*\*SHRIMP COCKTAIL**

Marinated tomato-cucumber relish & mixed greens

**ROASTED RED PEPPER BISQUE**

### CHOOSE ONE ENTRÉE:

*All Entrees will be served with Mashed Potatoes and Garlic Buttered Asparagus*

**\*BEEF WELLINGTON \$45**

Grilled petite tenderloin, gorgonzola-rosemary sautéed mushrooms wrapped in puff pastry with béarnaise

**^ALMOND CRUSTED WALLEYE \$35**

Pan seared walleye with lemon cream

**^LOBSTER CRUSTED MAHI – MAHI WITH GRILLED SHRIMP \$30**

Served with lemon beurre blanc

**^SURF & TURF \$47**

\*Grilled Petite Tenderloin with Béarnaise & seared scallops with lemon beurre blanc

**BASIL CHICKEN PASTA \$30.00**

Tender pieces of Chicken Breast simmered in a Tomato Basil Sauce and tossed with Angel Hair Pasta

### CHOOSE ONE DESSERT:

**\*\*CHOCOLATE FONDUE FOR TWO (SHARED ITEM)**

Grand Marnier infused chocolate ganache with a platter of fresh fruit, pound cake & marshmallows

**STRAWBERRY SHORTCAKE**

Toasted pound cake topped with Grand Marnier, infused chocolate ganache fresh strawberries  
whipped cream & orange zest

**ROYAL TURTLE CHEESECAKE**

Vanilla cheesecake, chocolate fudge, caramel glaze, pecans & whipped cream with fresh berries

**\*\*SPICED ALMOND CRÈME BRÛLÉE**

Spiced almond custard, caramelized sugar, whipped cream & fresh berries

**CHOCOLATE DIPPED STRAWBERRIES**

**Sorry, No Substitutions or Special Requests with items not in this menu**

#### FOOD ALERT

\*The items are cooked to order & may be served raw or under cooked, consuming raw or under cooked, meats, poultry seafood shellfish or eggs may increase your risk of food-borne illness

#### ALLERGIES

\*\*GLUTEN FREE AVAILABLE UPON REQUEST (In some cases underlined items will be eliminated to make it gluten free)

^THESE ITEMS COULD BE GLUTEN FREE WITHOUT THE SAUCE

The Lowell Inn May Use the Following Ingredients: Peanuts; Eggs; Soy; Tree Nuts; Wheat; Dairy Products; Fish and Shellfish.

Please be Aware That All Products May Have Had Cross-Contact with These Ingredients.

#### GOOD TO KNOW

18% Service Charge Will Be Added to All Food and Beverages for Groups of 8 or More

All Service Charges Are the Sole Property of The Lowell Inn

All Consumptions at The Lowell Inn Are Subject to a City Parking Ramp Fee of 1% Regardless of the Use of It

Sorry NO CHECKS AND NO OUTSIDE FOOD OR BEVERAGES

Menu items and prices are subject to change without notice.

Ordering Items on This Menu Represents an Agreement to The Above Terms

1/1/17