



NEW YEAR'S EVE 2018

THREE COURSE DINNER

CHOOSE ONE STARTER:

SHRIMP COCKTAIL

Marinated tomato-cucumber relish & mixed greens

GARDEN SALAD

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

CAESAR SALAD

Crisp romaine lettuce tossed with classic Caesar dressing, Parmesan cheese & croutons

ROASTED BEET SALAD

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

LOWELL INN CREAM OF MUSHROOM SOUP

VEGETABLE OPTION SOUP – (BROTH FOR VEGETARIANS)

CHOOSE ONE ENTRÉE:

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

ALMOND CRUSTED WALLEYE \$35.00

Pan seared walleye with Meyer lemon cream

BASIL CHICKEN PASTA \$31.00

Tender pieces of chicken breast simmered in a tomato basil sauce and tossed with angel hair pasta

SURF & TURF \$45.00

4 Oz. Broiled lobster tail & 6 Oz. Petite tenderloin

6 OZ FILET MIGNON \$50.00

Choice center cut tenderloin, Manhattan sauce & port wine reduction

CHOOSE ONE DESSERT:

CHOCOLATE TORTE

Flourless chocolate torte with non-dairy cream & fresh berries

CARAMEL PRALINE BREAD PUDDING

Warm caramel bread pudding with amaretto crème Anglaise, whipped cream & fresh berries

NEW YORK CHEESECAKE

New York style vanilla cheesecake with ginger berry compote

CRÈME BRÛLÉE

Peppermint custard, caramelized sugar, whipped cream & fresh berries