

# Valentine's Day 2019

THREE COURSE MEAL

## Choose One Starter

**Shrimp Cocktail**

**Caesar Salad**

**Lowell Inn Creamy Mushroom  
Soup**

**Garden Salad**

**Roasted Beet Salad**

**Soup of the Day**

## Choose One Entrée

ALL ENTRÉES WILL BE SERVED WITH MASHED POTATOES & GARLIC BUTTERED ASPARAGUS

**Basil Chicken Pasta . . . . . \$31.00**

Parmesan basil stuffed chicken with  
angel hair pasta served al fresco  
with fresh tomato & garlic

**Lobster Crusted . . . . . \$35.00**

**Mahi-Mahi with Garlic Shrimp**  
Served with lemon beurre blanc

**Almond Crusted Walleye \$35.00**

Pan seared walleye with lemon  
cream

**Beef Tournedos . . . . . \$50.00**

Choice center cut tenderloin,  
béarnaise sauce & mushroom  
demi-glace

## Choose One Dessert

**Chocolate Torte**

Flourless chocolate torte with  
whipped topping cream & fresh  
berries

**New York Cheesecake**

New York style vanilla cheesecake  
with ginger berry compote

**Caramel Praline Bread Pudding**

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

**Creme Brulee**

Custard, caramelized sugar, whipped  
cream & fresh berries

*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.  
The Lowell Inn May Use the Following Ingredients: Peanuts; Eggs; Soy; Tree Nuts; Wheat; Dairy Products; Fish and Shellfish.  
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 accepted and no outside food or beverages.*