

# New Years Eve

TUESDAY DECEMBER 31, 2019  
THREE COURSE MEAL

## Choose One Starter

### Shrimp Cocktail

Marinated tomato-cucumber relish  
& mixed greens

### Lowell Inn Creamy Mushroom Soup

### Caesar Salad

### 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

## Choose One Entrée

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

### Almond Crusted Walleye \$35.00

Pan seared walleye with Meyer  
lemon cream

### Surf & Turf ..... \$45.00

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

### Pollo Ripieno ..... \$32.00

Airline breast of chicken filled with  
fresh basil, mozzarella and sun dried  
tomatoes on a nest of angel hair  
pasta with creamy basil pesto and  
roasted red pepper oil.

### Steak Diane ..... \$40.00

Seared beef tenderloin finished with  
brandy flambé pan sauce of  
mushroom, shallots and Dijon

## 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 Brulée

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*