

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

6 oz. butter poached 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*