

Valentine's Day 2020

FRIDAY FEB. 14 & SATURDAY FEB. 15
THREE COURSE MEAL

Choose One Starter

Shrimp Cocktail

Marinated tomato-cucumber relish
& mixed greens

Roasted Red Pepper Bisque or 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 & GARLIC BUTTERED ASPARAGUS

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.

Almond Crusted Walleye \$35.00

Pan seared walleye with lemon
cream

Surf & Turf \$38.00

Three bacon wrapped scallops & a
garlic infused petite tenderloin with
roasted tomato beurre blanc and
bearnaise sauce

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

Cherries Jubilee

Dark, sweet cherries and cherry
liquor, flambéed, served over vanilla
bean ice cream with almond
meringue nest.

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 accepted and no outside food or beverages.*