



APPETIZERS

Buffalo Chicken Wings \$20
Jumbo Shrimp Cocktail \$32
Artisan Atlantic Smoked Salmon Platter \$33

SOUPS

Soup du Jour \$19
Traditional Chicken Noodle (Gluten Free) \$17

SALADS

House Salad \$19
Caesar Salad \$26
Grilled Shrimp Salad \$42
The Lowell Cobb Salad \$38

Add chicken \$12 Add Salmon \$18
Add Shrimp \$18 Add Sirloin Steak \$20

SANDWICHES

Pembroke Burger \$36
With a choice of Blue, Cheddar, American, or Swiss Cheese

The Classic Club
Your choice of Grilled White, Wheat, Rye, or Seven-Grain Bread \$29

ENTREES

Roasted Free Range Chicken Breast
Roasted Organic Baby Carrots, Potato and Mushrooms \$42

Certified Sustainable Arctic Char \$46

New York Strip Steak \$52

Pappardelle Served with Veal Ragu \$36

Mediterranean Rigatoni
Spicy Tomato Sauce, Kale, Capers, Olives \$34

New York Pizza Margherita
Marinara Sauce, Fresh Mozzarella and Basil \$28
Additional toppings (\$5.00 each): Onions, Mushrooms, Peppers, Broccoli,
Spinach, Olives, Pepperoni, Ham, Pineapple

DESSERTS

The Lowell Mousse au Chocolat \$22

Classic New York Style Cheesecake \$22

Apple Galette Served with Vanilla Gelato \$22

Selection of Homemade Gelato and Sorbet \$19

For all Room Service orders, New York City Sales Tax and Gratuity are additional.
A cover charge of \$7.00 per person will be added to your order

WINE LIST

BUBBLES

Poema, Cava Rosé, Spain \$15/ \$55
Zonin, Prosecco, Teneto, Italy 16/ \$60
Pommery, Champagne Brut \$28/\$140
Nicolas Feuillatte, Champagne Rosé, Brut \$32/ \$155
Veuve Clicquot Ponsardin, Yellow Label, Brut \$175
Dom Pérignon, Brut \$575
Cristal Louis Roederer, Brut \$850

WHITES

Pinot Grigio, Ca Montini, Terra Di Valfredda, Italy \$16/ \$55
Sauvignon Blanc, Craggy Range, New Zealand \$19/\$60
Chardonnay, Château De Mirande, Macon-Villages, France 20/ \$65
Sancerre, Chateau de Sancerre, Loire Valley, France \$22/\$90
Chablis, Champs Royaux, William Fèvres, France \$105
Chardonnay, Cakebread Cellars, Napa Valley \$125

ROSÉ

Studio by Miraval Rose, Côtes de Provence, France \$16/\$55
Château d'Esclans, Whispering Angel, Provence, France \$20/\$70
Château d'Esclans, Rock Angel, Provence, France \$95

REDS

Pinot Noir, Bourgogne, Côte Chalonnaise, \$16/\$60
Malbec, Bodega Colome, Chalchaqui Valley, Argentina \$17/\$60
Bordeaux, Château Pierrefitte, Lalande De Pomerol \$18/\$70
Médoc, Château Bourbon La Chapelle \$18/\$65
Super Tuscan, Querciabella Mongrana, Italy \$20/\$65
Cabernet Sauvignon, Hess EstatE, Napa Valley \$22/\$100
Bordeaux, Château Puy Blanquet, St. Emilion Grand Cru, France \$85
Grenache Blend, Domaine Galevan, Châteauneuf-du-Pape \$100
Cabernet Sauvignon, Caymus Vineyard, Napa Valley \$250



In Room Dining Lunch & Dinner Menu

11:00 am to 2:00 pm and 5:30 pm to 11:30 pm

