



George Washington Room Lunch Menu



Soups – Salads – Small Plates

Lowell Inn Cream of Mushroom Soup

Cup \$2.95 Bowl \$3.75
A Lowell Inn tradition served with crème fraiche.

Soup Du Jour Cup \$2.95 Bowl \$3.75

Ask your server about today's homemade soup.

Green Garden Salad \$5.00

Fresh mixed greens with fresh seasonal vegetables served with your choice of dressing.

Add chicken \$2.00 Add shrimp \$4.00

Caesar Salad Side \$5.00 Entrée \$8.00

Crisp romaine lettuce tossed with classic Caesar dressing, parmesan cheese and croutons.

Add Chicken \$2.00 Add Shrimp \$4.00

Shrimp Cocktail \$7.00

Six large shrimp with marinated tomato-cucumber relish, mixed greens, and cocktail sauce.

Lowell Inn Crab Cakes \$8.50

Marinated tomato-cucumber relish, mixed greens, fresh tarragon sauce.

Lowell Inn Fruit Salad \$7.00

Seasonal fruit and mixed greens served in a lettuce cup with Lowell Inn's classic honey dressing

Goat Cheese & Greens Salad \$7.00

Fresh greens tossed with seasonal berries, grapefruit, toasted pistachios, and ginger-berry vinaigrette topped with a goat cheese fritter.

Add Chicken \$2.00 Add Shrimp \$4.00

Mediterranean Salmon Salad \$10.00

Herb crusted salmon on a bed of mixed greens garlic marinated feta, olive mélange, tomato-cucumber relish and feta-herb vinaigrette

Walnut Chicken Salad \$10.00

Chicken salad served on a bed of fresh greens with seasonal berries, candied walnuts, mandarin oranges and tangy raspberry vinaigrette.

Rosemary Roasted Duck Salad \$12.00

Roast duck breast over mixed greens with cranberries, gorgonzola, poached pears, fresh strawberries, peaches and spiced pecans with a side of honey-rosemary vinaigrette.

Sandwiches

All sandwiches are served with your choice of soup, fruit, potato wedges, or cinnamon-vanilla sweet potato fries

Walleye BLT \$10.00

Lemon-pepper walleye, hickory-smoked bacon, lettuce and tomato served open face on toasted ciabatta with a side of remoulade.

Cherry Wood Ham and Provolone \$9.00

Sliced cherry wood smoked ham, crispy bacon, melted provolone, and shredded romaine on toasted wheat bread with cherry aioli.

Roasted Vegetable Sandwich \$8.00

Balsamic roasted vegetables melted Parmesan, fresh spinach and red pepper rouille served on toasted ciabatta.

Cashew Crusted Tilapia \$9.00

Served open face on toasted ciabatta with pineapple salsa, lettuce and citrus crème fraiche.

Lowell Inn Hot Brown \$8.50

Cracked black pepper turkey, hickory smoked bacon and fresh tomato bruschetta, layered over toasted ciabatta and topped with a rich fontina cheese sauce.

Roast Beef & Sun-Dried Tomato \$8.50

Thinly sliced roast beef, sun-dried tomatoes, Gorgonzola crumbles, fresh spinach and rosemary aioli on toasted ciabatta.

Entrees

Lowell Inn Chicken Livers \$8.50

Tender chicken livers sautéed with caramelized onions, served with wild mushroom-demi, mashed potatoes and asparagus.

Pistachio Crusted Walleye \$14.00

Pan seared walleye served with sautéed spinach, crispy prosciutto, gorgonzola, toasted almonds, and mashed potatoes.

Angel Hair with Marinara \$10.00

Angel hair pasta tossed with our homemade hearty garlic-herb marinara
Add chicken \$2.00 Add Shrimp \$4.00

Lowell Inn Chicken Ala King \$11.00

Tender pieces of chicken, mushrooms and bell peppers in a sherry-cream sauce, served on a puff pastry shell with mashed potatoes and asparagus.

Steak Au Poivre

\$13.00

Dijon-peppercorn crusted petite tenderloin on a bed of roasted red pepper-garlic mashed potatoes, crispy prosciutto, brussel sprouts, and brandy cream.

18% Service charge will be added to all food and beverages for groups of 10 or more. All service charges are the sole property of the Lowell Inn.

Blackened Scallops

\$13.00

Blackened sea scallops with parmesan risotto, fresh pineapple salsa, brussel sprouts, citrus beurre blanc and balsamic reduction.

Revised 10/13/11