



DINNER MENU

APPETIZERS

**SHRIMP COCKTAIL

Jumbo Black Tiger Shrimp served with Marinated Tomato-Cucumber Relish, Mixed Greens, Cocktail Sauce and Fresh Lemon
\$9.50

CHEESE FONDUE FOR TWO

A rich blend of Gruyere and Fontina Cheeses Served with Pumpernickel and Ciabatta Breads, Soft Pretzels, and Balsamic Roasted Vegetables
\$15.00

ARTICHOKE DIP

Artichoke Hearts and Green Onion baked with Creamy Mozzarella served with Toasted Ciabatta
\$8.50

LOWELL INN CRAB CAKES

With Marinated Tomato-Cucumber Relish, Mixed Greens and Fresh Tarragon Sauce
\$15.50

**ESCARGOT

Succulent Snails broiled in Shallot-Garlic Butter with Herb Bread Crumbs and Saffron Aioli
\$14.00

**FRUIT, NUT AND CHEESE PLATTER

Fresh Seasonal Fruit, Candied Walnuts, Pistachios, Brie and Gruyere served with Honey for dipping & Crackers
\$10.00

BRUSCHETTA TRIO

Tomato Confit, Olive Tapenade & Gorgonzola with Toasted Ciabatta
\$8.50

SOUPS & SALADS

LOWELL INN MUSHROOM SOUP

Cup \$4.00 Bowl \$6.00

SOUP DU JOUR

**GOAT CHEESE & MIXED GREENS

Fresh Mixed Greens, Seasonal Berries, Grapefruit, Toasted Pistachios and Flash Fried Goat Cheese Fritter Served with a Ginger-Berry Vinaigrette
Side \$12.50 Entrée \$14.50

**GARDEN SALAD

Mixed Greens with Fresh Seasonal Vegetables Served with your Choice of Dressing
Side \$6.50 Entrée \$8.50

**CAESAR SALAD

Crisp Romaine Lettuce tossed with Classic Caesar Dressing, Parmesan Cheese and Croutons
Side \$7.50 Entrée \$9.50

Add Chicken \$3.00 Add Shrimp \$5.00

**ROASTED BEET SALAD

Mixed Greens, Candied Walnuts, Gorgonzola, Roasted Beets and Tart Granny Smith Apples Served with Apple Cider Vinaigrette
Side \$7.50 Entrée \$9.50

**STEAK SALAD*

Thinly Sliced, Marinated Petite Tenderloin on a Bed of Mixed Greens, Tomatoes, Gorgonzola Crumbles, Red Onions, Balsamic Reduction, Spicy Blue Cheese Vinaigrette
\$16.50

**WALNUT CHICKEN SALAD

Chicken Salad served on a bed of Mixed Greens with Seasonal Berries, Candied Walnuts, Mandarin Oranges and a Tangy Raspberry Vinaigrette
\$14.50

PECAN CRUSTED CHICKEN SALAD

Pecan Crusted Chicken Breast on a bed of Mixed Greens, Mandarin Oranges, Dried Cranberries, Red Onions & Feta Cheese with Sweet Cherry Dressing
\$16.50



DINNER MENU

ENTREES

^6 oz. FILET MIGNON*

Choice Center Cut Tenderloin served with Gorgonzola Cream Sauce, Port Wine Reduction, Mashed Potatoes, & Vegetable of the Day

\$35.00

^BEEF WELLINGTON

Grilled Petite Tenderloin and Gorgonzola-Rosemary Sautéed Mushrooms wrapped in a Puff Pastry served with Mashed Potatoes, Vegetable of the Day and Béarnaise

\$30.00

STUFFED PORK TENDERLOIN*

Cranberry and Wild Mushroom Stuffed Pork Tenderloin Served with The Classic Lowell Inn Red Cabbage and Spaetzel

\$21.00

^BACON WRAPPED SCALLOPS

Bacon Wrapped Scallops Nestled Around Roasted Red Pepper Risotto with Tomato-Cucumber Relish, Roasted Tomato Buerre Blanc, Drizzled with Balsamic Reduction

\$25.00

**BRIE SALMON*

Grilled Norwegian Salmon Stuffed with Brie Cheese on a bed of Parmesan-Asparagus Risotto with Marinated Tomato-Cucumber Relish and Lemon Buerre Blanc

\$21.00

^ORANGE DUCK*

Pan-Seared Maple Leaf Farms Duck Breast served with Mashed Potatoes, Vegetable of the Day and Classic Sweet & Savory Orange Sauce

\$23.00

ALMOND CRUSTED WALLEYE

Pan-Seared Walleye on a Bed of Mashed Potatoes with Lemon-Cream and Vegetable of the Day

\$20.00

BASIL CHICKEN PASTA

Tender Pieces of Chicken Breast Simmered in Tomato Basil Sauce and Tossed with Angel Hair Pasta

\$17.00

CHICKEN ALA KING

Tender Pieces of Chicken, Mushrooms and Bell Peppers in Sherry Cream Sauce Over Mashed Potatoes, a Puff Pastry Shell, and Vegetable of the Day

\$16.50

LOWELL INN CHICKEN LIVERS

Sautéed Chicken Livers, Caramelized Onions and Wild Mushroom Demi Served with Mashed Potatoes and Vegetable of the Day

\$15.25

**LOWELL INN BURGER

A 1/3 Lb. Angus Beef with Tomatoes, Lettuce, Onions, And Sweet & Spicy Pickles Your Choice Toppings on Toasted Ciabatta Bun

Choose 1 Cheese: *Smoked Gouda, Smoked Cheddar, Cheddar, Provolone, Swiss or Pepper-jack*

Your choice of: Potato Wedges, Cinnamon Dusted Sweet Potato Fries, Cup Seasonal Fresh Fruit or Cup of Soup

\$12.00

Add Bacon \$2.25

BEVERAGES

Coffee, Hot Tea, Hot Chocolate, Assorted Juices or Milk & Sodas

\$2.75

Ask your server about our Daily Specials and Dessert Menu.