



# LUNCH MENU

## APPETIZERS

### \*\*LOWELL INN ESCARGOT

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

### LOWELL INN CRAB CAKES

Marinated Tomato-Cucumber Relish, Mixed Greens & Fresh Tarragon Sauce  
**\$15.50**

### \*\*SHRIMP COCKTAIL

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

### \*\*ARTICHOKE DIP

Artichoke Hearts & Green Onion Baked with Creamy Mozzarella & Served with Toasted Ciabatta  
**\$8.50**

### BRUSCHETTA TRIO

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

### \*\*FRUIT, NUT AND CHEESE PLATTER

Fresh Seasonal Fruit, Candied Walnuts, Pistachios, Brie and Gruyere Served with Honey for Dipping & Crackers  
**\$10.00**

## SOUPS & SALADS

### LOWELL INN MUSHROOM SOUP

Cup **\$4.00** Bowl **\$6.00**

### SOUP DU JOUR

Cup **\$4.00** Bowl **\$6.00**

### \*\*GARDEN SALAD

Mixed Greens with Fresh Seasonal Vegetables served with  
your choice of dressing  
Side **\$6.25** Entrée **\$8.25**

### \*\*CAESAR SALAD

Crisp Romaine Lettuce tossed with Classic Caesar  
Dressing, Parmesan Cheese and Croutons  
Side **\$7.25** Entrée **\$9.25**

### \*\*ROASTED BEET SALAD

Mixed Greens, Candied Walnuts, Gorgonzola Crumbles,  
Roasted Beets & Tart Granny Smith Apples  
with Apple Cider Vinaigrette  
Side **\$7.25** Entrée **\$9.25**

### GOAT CHEESE & MIXED GREENS

Fresh Mixed Greens, Seasonal Berries, Grapefruit, Toasted  
Pistachios and Flash Fried Goat Cheese Fritter with Ginger-  
Berry Vinaigrette  
Side **\$10.25** Entrée **\$12.25**

\*\*Add Chicken **\$3.00** \*\*Add Shrimp **\$5.00**

### \*\*STEAK SALAD\*

Thinly Sliced Marinated Petite Tenderloin Served on a Bed of Mixed Greens, Tomatoes, Red Onions,  
Gorgonzola Balsamic Reduction with Spicy Blue Cheese Vinaigrette.  
**\$16.25**

### PECAN CHICKEN SALAD

Pecan Crusted Chicken Breast Served on a Bed of Mixed Greens, Mandarin Oranges, Dried Cranberries,  
Red Onions and Feta Cheese with Sweet Cherry Dressing  
**\$13.25**

### \*\*WALNUT CHICKEN SALAD

Chicken Salad Served on a Bed of Mixed Greens with Seasonal Berries, Candied Walnuts, Mandarin  
Oranges and Tangy Raspberry Vinaigrette  
**\$12.25**

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 AND NO OUTSIDE FOOD OR BEVERAGES



# LUNCH MENU

## SANDWICHES

All sandwiches are served with your choice of Potato Wedges, Cinnamon Dusted Sweet Potato Fries, Fresh Fruit or Cup of Soup.

### TURKEY CRANBERRY PARMESAN

Sliced Turkey Breast, Dried Cranberries and Melted Parmesan with Crisp Romaine and Basil Aioli.

**\$10.75**

### CHERRYWOOD HAM & PROVOLONE

Sliced Cherrywood Smoked Ham, Crisp Bacon, Melted Provolone and Shredded Romaine with Cherry Aioli.

**\$10.75**

### CASHEW CRUSTED TILAPIA

Served Open-Face on Toasted Ciabatta with Pineapple Salsa, Fresh Romaine & Citrus Crème Fraiche.

**\$10.75**

### WALLEYE BLT

Lemon-Pepper Walleye, Crisp Bacon, Lettuce and Tomato Served Open-Face on Toasted Ciabatta with Side of Remoulade.

**\$14.25**

### NY STRIP & GORGONZOLA

Thinly sliced NY Strip Loin, Sun-Dried Tomatoes, Gorgonzola Crumbles, Fresh Spinach & Rosemary Aioli.

**\$10.75**

### ROASTED VEGETABLE SANDWICH

Balsamic Roasted Vegetables, Melted Parmesan Cheese, Fresh Spinach & Roasted Red Pepper Rouille.

**\$10.25**

### LOWELL INN PATTY MELT BURGER\*

1/3 lb. Fresh Angus Beef on Grilled Marble Rye with Swiss Cheese & Caramelized Onions.

**\$11.25**

### LOWELL INN HOT BROWN

Turkey, Cheese Sauce, Tomato, Bruschetta & Bacon. Served Open-Face on Grilled Sourdough

**\$12.00**

### LOWELL INN CHEESE BURGER\*

1/3 lb. Fresh Angus Beef with Tomatoes Lettuce, Onions, Sweet & Spicy Pickles.

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

**\$10.25**

Add Bacon **\$2.25**

## ENTREES

### \*\*6 Oz. GRILLED PETITE TENDER\*

Served with Mashed Potatoes, Vegetable of the Day & Béarnaise

**\$15.00**

### ALMOND CRUSTED WALLEYE

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

**\$17.00**

### BACON WRAPPED SCALLOPS

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

**\$16.00**

### \*\*BRIE STUFFED SALMON

Melted Brie & Marinated Tomato Cucumber Relish cover the Grilled Norwegian Salmon on a Bed of Parmesan – Asparagus Risotto with Lemon Buerre Blanc.

**\$17.50**

### CHICKEN ALA KING

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

**\$13.25**

### LOWELL INN CHICKEN LIVERS

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

**\$12.25**

### CHICKEN FRIED CHICKEN

Served with Country Gravy, Mashed Potatoes and Vegetable of the Day

**\$13.00**

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