



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

FOOD ALERT

*The items are cooked to order & may be served raw or under cooked, consuming raw or under cooked, meats, poultry seafood shellfish or eggs may increase your risk of food-borne illness

ALLERGIES

**GLUTEN FREE AVAILABLE UPON REQUEST (In some cases underlined items will be eliminated to make it gluten free)

^THESE ITEMS COULD BE GLUTEN FREE WITHOUT THE SAUCE

The Lowell Inn May Use the Following Ingredients: Peanuts; Eggs; Soy; Tree Nuts; Wheat; Dairy Products; Fish and Shellfish. Please be Aware That All Products May Have Had Cross-Contact with These Ingredients.

GOOD TO KNOW

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

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

Menu items and prices are subject to change without notice.

Ordering Items on This Menu Represents an Agreement to The Above Terms

02/01/18



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.

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