



Dinner Menu

Appetizers

Shrimp Cocktail \$9.50

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

Artichoke Dip \$8.50

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

Escargot \$14.00

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

Bruschetta Trio \$8.50

Tomato Confit, Olive Tapenade & Gorgonzola with Toasted Ciabatta

Cheese Fondue for 2 \$15.00

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

Lowell Inn Crab Cakes \$15.50

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

Fruit, Nut & Cheese Platter \$10.00

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

Soups & Salads

Lowell Inn Mushroom Soup

Cup \$4.00 Bowl \$6.00

Green Garden Salad

Side \$6.50 Entrée \$8.50

Mixed greens, tomato, cucumber, red onion, and carrot with house made Parmesan peppercorn dressing.

+ Add Chicken \$3.00 Add Shrimp \$5.00

Caesar Salad

Side \$7.50 Entrée \$9.50

Crisp Romaine Lettuce tossed with Classic Caesar Dressing, Parmesan Cheese and Croutons

+ Add Chicken \$3.00 Add Shrimp \$5.00

Steak Salad \$16.50

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

Pecan Crusted Chicken Salad ... \$13.25

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

Soup Du Jour

Cup \$4.00 Bowl \$6.00

Goat Cheese & Mixed Greens

Side \$10.25 Entrée \$12.25

+ Fresh Mixed Greens, Seasonal Berries, Grapefruit, Toasted Pistachios and Flash Fried Goat Cheese Fritter with Ginger-Berry Vinaigrette

Roasted Beet Salad

Side \$7.50 Entrée \$9.50

+ Mixed Greens, Candied Walnuts, Gorgonzola Crumbles, Roasted Beets & Tart Granny Smith Apples with Apple Cider Vinaigrette

Walnut Chicken Salad \$14.50

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

Beverages

Coffee, Hot Tea, Hot Chocolate, Assorted Juices, Milk, Kiddy Cocktails, and \$2.75
Soda

Entrées

6 oz. Filet Mignon \$35.00

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

Stuffed Pork Tenderloin \$21.00

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

Brie Salmon \$21.00

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

Almond Crusted Walleye \$20.00

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

Chicken Ala King \$16.50

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

Lowell Inn Burger \$12.00

A ½ Lb. Angus Beef with Tomatoes, Lettuce, Onions, and Sweet & Spicy Pickles on Toasted Ciabatta Bun. Your choice of 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.
+ Add Bacon \$2.25

Beef Wellington \$30.00

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

Bacon Wrapped Scallops \$25.00

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

Orange Duck \$23.00

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

Basil Chicken Pasta \$17.00

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

Lowell Inn Chicken Livers \$15.25

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

Ask your server to see our dessert options

*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*