



Lunch Menu

Appetizers

- Lowell Inn Escargot** \$14.00
Succulent Snails broiled in Shallot-Garlic Butter with Herb Bread Crumbs and Saffron Aioli
- Lowell Inn Crab Cakes** \$15.50
Marinated Tomato-Cucumber Relish, Mixed Greens & Fresh Tarragon Sauce
- 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 & Green Onion Baked with Creamy Mozzarella & Served with Toasted Ciabatta
- Bruschetta Trio** \$8.50
Tomato Confit, Olive Tapenade and Gorgonzola with Toasted Ciabatta
- Fruit, Nut & Cheese Platter** \$10.00
Fresh Seasonal Fruit, Candied Walnuts, Pistachios, Brie and Gruyere Served with Honey for Dipping & Crackers

Sandwiches

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| Turkey Cranberry Parmesan \$10.75
Sliced Turkey Breast, Dried Cranberries and Melted Parmesan with Crisp Romaine and Basil Aioli. | Walleye BLT \$14.25
Lemon-Pepper Walleye, Crisp Bacon, Lettuce and Tomato Served Open-Face on Toasted Ciabatta with Side of Remoulade. |
| Cherrywood Ham & Provolone \$10.75
Sliced Cherrywood Smoked Ham, Crisp Bacon, Melted Provolone and Shredded Romaine with Cherry Aioli. | NY Strip & Gorgonzola \$10.75
Thinly sliced NY Strip Loin, Sun-Dried Tomatoes, Gorgonzola Crumbles, Fresh Spinach & Rosemary Aioli |
| Cashew Crusted Tilapia \$10.75
Served Open-Face on Toasted Ciabatta with Pineapple Salsa, Fresh Romaine & Citrus Crème Fraiche | Roasted Vegetable \$10.25
Balsamic Roasted Vegetables, Melted Parmesan Cheese, Fresh Spinach & Roasted Red Pepper Rouille |
| Lowell Inn Patty Melt Burger ... \$11.25
½ lb. Fresh Angus Beef on Grilled Marble Rye with Swiss Cheese & Caramelized Onions | Lowell Inn Hot Brown \$12.00
Turkey, Cheese Sauce, Tomato, Bruschetta & Bacon. Served Open-Face on Grilled Sourdough |
| Lowell Inn Cheeseburger \$10.25
½ lb. Fresh Angus Beef with Tomatoes Lettuce, Onions, Sweet & Spicy Pickles. Choose 1 Cheese: Smoked Gouda, Smoked Cheddar, Cheddar, Provolone, Swiss or Pepper jack | |

Soups & Salads

Lowell Inn Mushroom Soup

Cup \$4.00 Bowl \$6.00

Garden Salad

Side \$6.25 Entrée \$8.25

+ Mixed Greens with Fresh Seasonal Vegetables served with your choice of dressing.

Roasted Beet Salad

Side \$7.25 Entrée \$9.25

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

Steak Salad \$16.25

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

Walnut Chicken Salad \$12.25

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

Soup Du Jour

Cup \$4.00 Bowl \$6.00

Caesar Salad

Side \$7.25 Entrée \$9.25

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

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

Pecan 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

Entrées

6 oz. Grilled Petite Tender \$15.00

Served with Mashed Potatoes, Vegetable of the Day & Béarnaise

Bacon Wrapped Scallops \$16.00

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

Chicken Ala King \$13.25

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

Chicken Fried Chicken \$13.00

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

Almond Crusted Walleye \$17.00

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

Brie Stuffed Salmon \$17.50

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

Lowell Inn Chicken Livers \$12.25

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

*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*