



# Dinner Menu

## Appetizers

**Shrimp Cocktail** . . . . . \$10.50

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

**Artichoke Dip** . . . . . \$9.25

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

**Escargot** . . . . . \$14.50

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

**Bruschetta Trio** . . . . . \$9.25

Tomato Confit, Olive Tapenade & Gorgonzola with Toasted Ciabatta

**Cheese Fondue for 2** . . . . . \$16.00

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

**Lowell Inn Crab Cakes** . . . . . \$16.00

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

**Fruit, Nut & Cheese Platter** . . . . . \$10.75

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

## Soups & Salads

**Lowell Inn Mushroom Soup**

Cup \$4.50 Bowl \$6.50

**Green Garden Salad**

Side \$7.00 Entrée \$9.00

Mixed greens with fresh seasonal vegetables and choice of dressing

+ Add Chicken \$3.00 Add Shrimp \$6.00

**Caesar Salad**

Side \$7.75 Entrée \$9.75

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

+ Add Chicken \$3.00 Add Shrimp \$6.00

**Steak Salad** . . . . . \$17.25

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** . . . \$14.00

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 \$4.50 Bowl \$6.50

**Goat Cheese & Mixed Greens**

Side \$11.00 Entrée \$14.00

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

**Roasted Beet Salad**

Side \$7.75 Entrée \$9.75

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

**Walnut Chicken Salad** . . . . . \$13.00

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** . . . . . \$39.00

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

**Stuffed Pork Tenderloin** . . . . . \$22.50

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

**Brie Salmon** . . . . . \$22.50

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** . . . . . \$21.00

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

**Chicken Ala King** . . . . . \$17.50

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** . . . . . \$16.00

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** . . . . . \$32.00

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** . . . . . \$26.50

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

**Orange Duck** . . . . . \$24.50

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

**Basil Chicken Pasta** . . . . . \$19.00

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

**Lowell Inn Chicken Livers** . . . . . \$16.25

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*