



# Lunch Menu

## Appetizers

**Lowell Inn Escargot** ..... \$14.50

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

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

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

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

Tomato Confit, Olive Tapenade and Gorgonzola with Toasted Ciabatta

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

Marinated Tomato-Cucumber Relish, Mixed Greens & Fresh Tarragon Sauce

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

Artichoke Hearts & Green Onion Baked with Creamy Mozzarella & Served with Toasted Ciabatta

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

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

## 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** .... \$11.75

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

**Cherrywood Ham & Provolone** \$12.50

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

**Cashew Crusted Tilapia** ..... \$11.75

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

**Lowell Inn Patty Melt Burger** ... \$12.00

Fresh Angus Beef on Grilled Marble Rye with Swiss Cheese & Caramelized Onions

**Lowell Inn Cheeseburger** ..... \$14.00

Fresh Angus Beef Served on a Bun with Tomatoes Lettuce, Onions, Sweet & Spicy Pickles. Choose 1 Cheese: Smoked Gouda, Smoked Cheddar, Cheddar, Provolone, Swiss or Pepper Jack

**Walleye BLT** ..... \$15.00

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

**NY Strip & Gorgonzola** ..... \$13.00

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

**Roasted Vegetable** ..... \$11.00

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

**Lowell Inn Hot Brown** ..... \$12.75

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

*Add bacon \$2.25*

## Soups & Salads

### Lowell Inn Mushroom Soup

Cup \$4.50 Bowl \$6.50

### Garden Salad

Side \$6.75 Entrée \$8.75

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

### 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

### 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.

### 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

### Soup Du Jour

Cup \$4.50 Bowl \$6.50

### 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

### 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

### 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

## Entrées

### 6 oz. Grilled Petite Tender . . . . . \$17.00

Served with Mashed Potatoes, Vegetable of the Day & Béarnaise

### Bacon Wrapped Scallops . . . . . \$17.00

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

### Chicken Ala King . . . . . \$14.00

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 . . . . . \$14.00

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

### Almond Crusted Walleye . . . . . \$18.00

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

### Brie Stuffed Salmon . . . . . \$18.50

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 . . . . . \$13.25

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*