



Dinner Menu

Appetizers

Appetizer of the Moment or See Our Appetizer Menu

Soups & Salads

Lowell Inn Mushroom

Soup

Cup \$4.75 Bowl \$6.75

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 \$8.00 Entrée \$10.00

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

+ Add Chicken \$3.00 Add Shrimp \$6.00

Steak Salad \$17.75

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

Pecan Crusted \$14.50

Chicken Salad

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

Soup Du Jour

Cup \$4.50 Bowl \$6.50

Goat Cheese & Mixed Greens

Side \$11.50 Entrée \$14.50

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

Crab Louie \$17.00

Lump Crab, Broccolini and Asparagus with Lemon Vinaigrette, Bibb Lettuce, Tomato Cucumber Relish with Tomato Aspic, Avocado, Boiled Egg and Louie Dressing

Roasted Beet Salad

Side \$8.00 Entrée \$10.00

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

Beverages

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

Entrées

6 oz. Filet Mignon \$40.00

Choice Center Cut Tenderloin served with Gorgonzola Cream Sauce, Port Wine Reduction, Sour Cream Mashed Russets and Vegetable of the Day
+ Surf and Turf \$48, ask your server about our seafood of the moment

Steak Diane \$32.00

Seared Choice Beef Filet, Finished with Mushroom, Dijon and Cognac Pan Sauce served with Sour Cream Mashed Russets and Vegetable of the Day

Cheeseburger \$16.00

A ½ Lb. Angus Beef with Tomato, Lettuce, Onion, and Sweet & Spicy Pickles on a Kaiser Roll. 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

Bacon Wrapped Scallops \$27.00

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

Almond Crusted Walleye \$22.00

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

Rainbow Trout a la Meuniere \$18.00

Dredged in Seasoned Flour, Sautéed in Clarified Butter with Lemon, Shallot and Parsley served with Sour Cream Mashed Russets and Vegetable of the Day

Duck Breast a L'Orange \$25.00

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

Chicken Ala King \$18.00

Tender Pieces of Chicken, Mushroom and Bell Pepper in Sherry Cream Sauce Over Sour Cream Mashed Russets, a Puff Pastry Shell and Vegetable of the Day

Pollo Ripieno \$32.00

Airline Breast of Chicken Filled with Fresh Basil, Mozzarella and Sun-Dried Tomatoes on a Nest of Angel Hair Pasta with Creamy Basil Pesto and Roasted Red Pepper Oil.

Stuffed Pork Tenderloin \$23.00

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

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.*

Consuming raw or undercooked foods may increase risk of foodborne illness.

All Consumptions at The Lowell Inn Are Subject to a City Parking Ramp Fee of 1% Regardless of its Use.

Sorry NO CHECKS