

# Sunday Brunch Menu

## Appetizers

SEE OUR APPETIZER MENU

## Soups & Salads

### Lowell Inn Mushroom Soup

Cup \$4.75 Bowl \$6.75

### Garden Salad

Side \$7.00 Entrée \$9.00 Mixed Greens with Fresh Seasonal Vegetables served with your choice of dressing.

### Cottage Cheese & Aspic . . . \$7.50

Small Curd Cottage Cheese and Tomato Aspic on Mixed Greens with Mayonnaise

### 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

### Walnut Chicken Salad . . . . \$13.50

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 \$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

### 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

### Pecan Crusted Chicken . . . \$14.50 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

### 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

## Entrées

ALL ENTRÉES SERVED WITH FRUIT AND SCONES

### Lowell Inn's Sweet & Sour Pancakes . . . . . \$7.50

Three Thick Buttermilk Pancakes Sweetened with Honey, a Lowell Inn Tradition.

### Eggs Benedict . . . . . \$12.00

Classic Eggs Benedict with Hollandaise Sauce, Served with Breakfast Potatoes.

### Lowell Inn Choice Breakfast . . . . . \$12.00

Two Eggs, Choice of Sliced Ham, Bacon or Sausage, Choice of Breakfast Potatoes or Fresh Fruit, and Toast.

### Quiche Lorraine . . . . . \$12.00

Classic custard with Gruyere and bacon. Served with fresh fruit and a muffin, juice, coffee and tea.

## *Entrées Cont.*

- Huevos Rancheros** ..... \$12.00  
Two Eggs Fried Over a Corn Tortilla, Refried Beans and Smoked Cheddar Served with Chorizo Ragu, Cilantro Crème Fraiche, Roasted Corn Salsa, and Lime
- Sawyer Omelet** ..... \$13.50  
Three Eggs, Sautéed Asparagus and Mushroom, Cream Cheese and Gruyere Bechamel
- Rainbow Trout a la Meuniere** ..... \$13.00  
Dredged in Seasoned Flour, Sautéed in Clarified Butter with Lemon, Shallot and Parsley served with Sour Cream Mashed Russets and Vegetable of the Day
- Chicken Ala King** ..... \$14.50  
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
- Vegetable Napoleon** ..... \$11.50  
Layers of roasted garden vegetables, fresh spinach and parmesan, served with balsamic reduction and romesco sauce

## *Sandwiches*

*ALL SANDWICHES ARE SERVED WITH YOUR CHOICE OF POTATO WEDGES, CINNAMON DUSTED SWEET POTATO FRIES, FRESH FRUIT OR CUP OF SOUP*

- Croque Madame** ..... \$13.00  
Grilled Maple Rosemary Ham and Gruyere Bechamel on Sourdough Topped with a Fried Egg
- Lowell Inn Hot Brown** ..... \$13.25  
Turkey, Cheese Sauce, Tomato, Bruschetta & Bacon. Served Open-Face on Grilled Sourdough
- Walleye BLT** ..... \$15.50  
Lemon-Pepper Walleye, Crisp Bacon, Lettuce and Tomato Served Open-Face on Toasted Ciabatta with Side of Remoulade.

## *Desserts*

- Molten Chocolate Lava Cake** ..... \$6.75  
Orange Infused Chocolate Cake with a Melted Chocolate Center served with Citrus Sorbet, Whipped Cream and Fresh Berries.
- Creme Brulee** ..... \$6.75  
Spiced almond custard, caramelized sugar, whipped cream and fresh berries
- Royal Turtle Cheese Cake** ..... \$6.75
- Caramel Pecan Bread Pudding** ..... \$6.75
- Grapes Devonshire** ..... \$5.50  
Fresh red grapes, sweetened Devonshire cream, strawberries, brown sugar & mint
- Cherries Jubilee** ..... \$7.00  
Dark, Sweet Cherries and Cherry Liquor, Flambéed, served over Vanilla Bean Ice Cream with Almond Meringue Nest.