



# 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

### 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

### 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

### 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

### Pasta Primavera ..... \$18.00

Roasted Pepper, Red Onion, Asparagus, Portabello Mushroom and shaved Manchego cheese on a nest of Angel hair Pasta tossed with Pesto Cream

+ Add chicken 3.00 Add Shrimp 6.00

### 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*