



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, & Soda . . . \$2.75

+ Ask your server for the Lowell Inn Classic Cocktails menu

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

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