



Lunch Menu

Appetizers

Appetizer of the Moment or See Our Appetizer Menu

Sandwiches

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

- Walleye BLT** \$15.50
Lemon-Pepper Walleye, Crisp Bacon, Lettuce and Tomato Served Open-Face on Toasted Ciabatta with Side of Remoulade.
- Patty Melt** \$12.50
Fresh Angus Beef on Grilled Marble Rye with Swiss Cheese & Caramelized Onion
- NY Strip & Swiss** \$13.50
Thinly sliced NY Strip Loin, Tomato, Crisp Iceberg Lettuce, Swiss Cheese, Rosemary Aioli, Served on Ciabatta
- Croque Madame** \$13.00
Grilled Maple Rosemary Ham and Gruyere Bechamel on Sourdough Topped with a Fried Egg
- Roasted Vegetable** \$11.50
Balsamic Roasted Vegetables, Melted Parmesan Cheese, Fresh Spinach & Roasted Red Pepper Rouille, Served on Ciabatta.
- Cheeseburger** \$14.50
Fresh Angus Beef Served on a Kaiser Roll with Tomato, Lettuce, Onion, Sweet & Spicy Pickles. Choose 1 Cheese: Smoked Gouda, Smoked Cheddar, Cheddar, Provolone, Swiss or Pepper Jack
- Lowell Inn Hot Brown** \$13.25
Turkey, Cheese Sauce, Tomato, Bruschetta & Bacon. Served Open-Face on Grilled Sourdough
- Half Sandwich & Cup of Soup** \$10.50
BLT; Turkey, Bacon & Cheddar; Hot Ham & Swiss; Roast Beef & Cheddar

Add bacon to any sandwich for only \$2.50

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.

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

Entrées

6 oz. Grilled Petite Tender \$17.50
Served with Sour Cream Mashed Russetts, Vegetable of the Day & Béarnaise

Country Fried Chicken \$14.50
Served with Country Gravy, Sour Cream Mashed Russetts and Vegetable of the Day

Almond Crusted Walleye \$18.00
Pan-seared Walleye on a Bed of Sour Cream Mashed Russetts with Lemon-Cream and Vegetable of the Day.

Chicken a la King \$14.50
Tender Pieces of Chicken, Mushroom and Bell Pepper in a Sherry Cream Sauce Served Over Sour Cream Mashed Russetts, Puff Pastry Shell, 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 Russetts 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.
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*