



DINNER MENU

APPETIZERS

BRUSCHETTA TRIO ... 10

Tomato Confit, Olive Tapenade & Gorgonzola With
Toasted Ciabatta

ARTICHOKE DIP ... 10

Artichoke Hearts & Green Onion Baked With Creamy
Mozzarella Served With Toasted Ciabatta

SHRIMP COCKTAIL ... 11

Black Tiger Shrimp Served With Marinated
Tomato-Cucumber Relish, Mixed Greens, Cocktail
Sauce & Fresh Lemon

ESCARGOT ... 15

Succulent snails Broiled in Shallot-Garlic Butter With
Herb Bread Crumbs & Saffron Aioli

CRAB CAKES ... 16

With Marinated Tomato-Cucumber Relish, Mixed
Greens & Fresh Tarragon Sauce

FRUIT, NUT AND CHEESE PLATTER ... 12

Fresh Seasonal Fruit, Candied Walnuts, Pistachios,
Brie & Gruyere Served with Honey For Dipping &
Crackers

SOUPS & SALADS

LOWELL INN MUSHROOM SOUP

Cup 4.75 Bowl 6.75

GREEN GARDEN SALAD ... SIDE 7 ENTRÉE 9

Mixed Greens with Fresh Seasonal Vegetables
& Choice of Dressing

* Add Chicken 3 Add Shrimp 6 *

CAESAR SALAD ... SIDE 8 ENTRÉE 10

Crisp Romaine Lettuce Tossed With Classic
Caesar Dressing, Parmesan Cheese &
Croutons

* Add Chicken 3 Add Shrimp 6 *

PECAN CRUSTED CHICKEN SALAD ... 14.50

Pecan Crusted Chicken Breast Served On A Bed Of
Mixed Greens, Mandarin Oranges, Dried
Cranberries, Red Onion & 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

Lump Crab, Broccoli and Asparagus With Lemon
Vinaigrette, Bibb Lettuce, Tomato-Cucumber Relish
With Tomato Aspic, Avocado, Boiled Egg & Louie
Dressing

ROASTED BEET SALAD ... SIDE 8 ENTRÉE 10

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

Seared Choice Beef Filet, Finished With Mushroom, Dijon & Cognac Pan Sauce Served With Sour Cream Mashed Potatoes & Vegetable Of The Day

RAINBOW TROUT A LA MEUNIERE ... 18

Dredged In Seasoned Flour, Sautéed In Clarified Butter With Lemon, Shallot & Parsley Served With Sour Cream Mashed Russets & Vegetable Of The Day

PASTA PRIMAVERA ... 18

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 Add Shrimp 6 **

ALMOND CRUSTED WALLEYE ... 22

Pan-Seared Walleye On A Bed Of Sour Cream Mashed Russets With Lemon-Cream & Vegetable Of The Day

DUCK BREAST A L'ORANGE ... 25

Pan-Seared Maple Leaf Farms Duck Breast Served With Sour Cream Mashed Russets, Vegetable Of The Day & Classic Sweet & Savory Orange Sauce

STUFFED PORK TENDERLOIN ... 23

Cranberry & Wild Mushroom Stuffed Pork Tenderloin. Served With The Classic Lowell Inn Red Cabbage & Spaetzel

DESSERTS

CHOCOLATE FONDUE FOR 2 ... 15.50

Warm Rich Chocolate Ganache, Fresh Fruit, Marshmallows & Pound Cake

CREME BRULEE OF THE MOMENT ... 7

Custard, Caramelized Sugar, Whipped Cream and Fresh Berries.

CARAMEL PRALINE BREAD PUDDING ... 7

Warm Caramel Bread Pudding Topped With Amaretto Crème Anglaise, Whipped Cream & Fresh Berries

ICE CREAM SUNDAE ... 6

Chocolate Sauce, Whipped Cream & Cherry on top

MOLTEN CHOCOLATE LAVA CAKE ... 6.75

Orange Infused Chocolate Cake With A Melted Chocolate Center Served With Citrus Sorbet, Whipped Cream & Fresh Berries

TODAY'S CHEESECAKE ... 7

GRAPES DEVONSHIRE ... 6

Fresh Red Grapes, Sweetened Devonshire Cream, Strawberries, Brown Sugar & Mint

ICE CREAM ... 4

Vanilla, Cinnamon or Rum Cherry



*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 CASH