

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

LOWELL INN CHEESE FONDUE FOR 2 ... 16.50

A Rich Blend of Gruyere and Fontina Cheeses
Served with Pumpernickel and Ciabatta Breads,
Soft Pretzels, and Balsamic Roasted Vegetables

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 *

ROASTED BEET SALAD ... SIDE 8 ENTRÉE 10

Mixed Greens, Candied Walnuts,
Gorgonzola Crumbles, Roasted Beets
& Tart Granny Smith Apples With Apple
Cider Vinaigrette

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 & 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



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 Potatoes & 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 *

6 OZ. FILET MIGNON ... 40.00

Choice Center Cut Tenderloin served with Gorgonzola Cream Sauce, Port Wine Reduction, Sour Cream Mashed Potatoes and Vegetable of the Day

* Surf and Turf \$48, ask your server about our seafood of the moment *

BACON WRAPPED SCALLOPS ... 27.00

Pan seared and served with Parmesan Risotto, Roasted Tomato beurre blanc and Balsamic reduction

ALMOND CRUSTED WALLEYE ... 22

Pan-Seared Walleye On A Bed Of Sour Cream Mashed Potatoes 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 Potatoes, 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

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 *

BEVERAGES

COFFEE, HOT TEA, HOT CHOCOLATE, ASSORTED JUICES, MILK, KIDDY COCKTAILS & SODA ... 2.75

* Ask your server for the Lowell Inn Classic Cocktails menu *



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 CHeeSeS