

DINNER MENU

Served Friday & Saturday 4-8

APPETIZERS

TORTILLA CHIPS ... 9

House Salsa & Guacamole

BRUSCHETTA TRIO ... 11

Tomato Confit, Olive Tapenade & Gorgonzola
With Toasted Ciabatta

ARTICHOKE DIP ... 11

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

CRAB CAKES ... 17

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

SHRIMP COCKTAIL ... 12

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

FRUIT, NUT AND CHEESE PLATTER ... 13

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

ESCARGOT ... 16

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

LOWELL INN CHEESE FONDUE FOR 2 ... 17

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

SOUPS & SALADS

LOWELL INN MUSHROOM SOUP

Cup 5 Bowl 7

GREEN GARDEN SALAD ... SIDE 7 ENTRÉE 10

Mixed Greens with Fresh Seasonal Vegetables
& Choice of Dressing

* Add Chicken 3 Add Shrimp 6 *

CAESAR SALAD ... SIDE 9 ENTRÉE 11

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

* Add Chicken 3 Add Shrimp 6 *

SOUP DU JOUR

Cup 5 Bowl 7

GOAT CHEESE & MIXED GREENS ... SIDE 12 ENTRÉE 16

Fresh Mixed Greens, Seasonal Berries,
Grapefruit, Toasted Pistachios & Flash
Fried Goat Cheese Fritter with Ginger-Berry
Vinaigrette

ROASTED BEET SALAD ... SIDE 9 ENTRÉE 11

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



ENTRÉES

VEGETABLE NAPOLEON ... 20

Roasted Garden Vegetables, Red Pepper Mashed Potatoes, Fresh Spinach & Parmesan, Served with Balsamic Reduction & Red Pepper Rouille

ALMOND CRUSTED WALLEYE ... 24

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

DUCK BREAST A L'ORANGE ... 27

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

BACON WRAPPED SCALLOPS ... 27

Pan seared and served with Parmesan Risotto, Red Pepper Rouille, Compound Herb Butter, and Balsamic reduction

CHEESEBURGER ... 17

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 *

STUFFED PORK TENDERLOIN ... 24

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

6 OZ. FILET MIGNON ... 42

Choice Center Cut Tenderloin served with Compound Herb Butter, 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 *

BEVERAGES

COFFEE, HOT TEA, HOT CHOCOLATE, ASSORTED JUICES, MILK, KIDDY COCKTAILS & SODA ... 3

* 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