



LUNCH 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

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

FRUIT, NUT AND CHEESE PLATTER ... 12

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

ESCARGOT ... 15

Succulent Snails Broiled in Shallot-Garlic Butter with
Herb Bread Crumbs and Saffron Aioli

CRAB CAKES ... 16

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

SHRIMP COCKTAIL ... 11

A Coupe of Black Tiger Shrimp served with
Marinated Tomato-Cucumber Relish, Mixed Greens,
Cocktail Sauce & Fresh Lemon

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 *

ROASTED BEET SALAD ... SIDE 8 ENTRÉE 10

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

SOUP DU JOUR

Cup 4.50 Bowl 6.50

CAESAR SALAD ... SIDE 8 ENTRÉE 10

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

* Add Chicken 3 Add Shrimp 6 *

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

WALNUT CHICKEN SALAD ... 13.50

Chicken Salad Served on a Bed of Mixed Greens with
Seasonal Berries, Candied Walnuts, Mandarin
Oranges & Tangy Raspberry Vinaigrette

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

SANDWICHES

All sandwiches are served with your choice of Potato Wedges, Cinnamon Dusted Sweet Potato Fries, Fresh Fruit or Cup of Soup. Add bacon to any sandwich for \$2.50

HALF SANDWICH & CUP OF SOUP ... \$10.50

BLT; Turkey, Bacon & Cheddar; Hot Ham & Swiss;
Roast Beef & Smoked Gouda

ROASTED VEGETABLE ... 11.50

Balsamic Roasted Vegetables, Melted Parmesan
Cheese, Fresh Spinach & Roasted Red Pepper
Rouille, Served Open-Face on Ciabatta

LOWELL INN HOT BROWN ... 13.25

Turkey, Cheese Sauce, Tomato, Bruschetta & Bacon.
Served Open-Face on Grilled Sourdough

CHEESEBURGER ... 14.50

Fresh Angus Beef Served on a Kaiser Roll with
Tomato, Lettuce, Onion, Sweet & Spicy Pickles.
Choose 1 Cheese: Smoked Gouda, Cheddar, Swiss or
Pepper Jack

PATTY MELT ... 12.50

Fresh Angus Beef on Grilled Marble Rye with Swiss
Cheese & Caramelized Onion

CROQUE MADAME ... 13

Grilled Maple Rosemary Ham & Gruyere Bechamel
on Sourdough Topped with a Fried Egg

NY STRIP & SWISS ... 13.50

Thinly sliced NY Strip Loin, Tomato, Crisp Iceberg
Lettuce, Swiss Cheese, Rosemary Aioli, Served on
Ciabatta

WALLEYE BLT ... 15.50

Lemon-Pepper Walleye, Crisp Bacon, Lettuce &
Tomato Served Open-Face on Toasted Ciabatta with
Side of Remoulade

ENTRÉES

6 OZ. GRILLED PETITE TENDER ... 17.50

Served with Sour Cream Mashed Potatoes, Vegetable of the Day & Béarnaise

COUNTRY FRIED CHICKEN ... 14.50

Served with Country Gravy, Sour Cream Mashed Potatoes & Vegetable of the Day

ALMOND CRUSTED WALLEYE ... 18

Pan-seared Walleye on a Bed of Sour Cream Mashed Potatoes with Lemon-Cream & 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
Potatoes, Puff Pastry Shell, & 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

BACON WRAPPED SCALLOPS ... 18.50

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

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Sorry NO CHEERS