



# LUNCH MENU

Served 11-4

## 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

### FRUIT, NUT AND CHEESE PLATTER ... 13

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

### SHRIMP COCKTAIL ... 12

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

### ESCARGOT ... 16

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

### CRAB CAKES ... 17

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

### 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 \*

### ROASTED BEET SALAD ... SIDE 9 ENTRÉE 11

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

### WALNUT CHICKEN SALAD ... 15

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

### SOUP DU JOUR

Cup 5 Bowl 7

### CAESAR SALAD ... SIDE 9 ENTRÉE 11

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

\* Add Chicken 3 Add Shrimp 6 \*

### 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

*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 CATERING*

## 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 ... 11

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

### WALLEYE BLT ... 16.5

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

### 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 \*

### PATTY MELT ... 16

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

### CROQUE MADAME ... 14

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

### LOWELL INN HOT BROWN ... 14.5

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

## ENTRÉES

### VEGETABLE NAPOLEON ... 15

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

### CHICKEN A LA KING ... 15.5

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

### COUNTRY FRIED CHICKEN ... 15.5

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

### 6 OZ. GRILLED PETITE TENDER ... 18.5

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

### ALMOND CRUSTED WALLEYE ... 19

Pan-seared Walleye on a Bed of Sour Cream Mashed Potatoes with Lemon-Cream & Vegetable of the Day.

### BACON WRAPPED SCALLOPS ... 20

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

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