



BRUNCH 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

A Coupe of 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 and Saffron Aioli

FRUIT, NUT AND CHEESE PLATTER ... 12

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

CRAB CAKES ... 16

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

SOUPS & SALADS

LOWELL INN MUSHROOM SOUP

Cup 4.75 Bowl 6.75

GARDEN SALAD ... SIDE 7 ENTRÉE 9

Mixed Greens With Fresh Seasonal Vegetables
served With Your Choice of Dressing

ROASTED BEET SALAD ... SIDE 8 ENTRÉE 10

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

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

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

LOWELL INN'S SWEET & SOUR PANCAKES ... 7.50

Three Buttermilk Pancakes Sweetened With Honey,
A Lowell Inn Tradition

LOWELL INN CHOICE BREAKFAST ... 12

Two Eggs, Choice of Sliced Ham, Bacon or Sausage,
Choice of Breakfast Potatoes or Fresh Fruit, & Toast

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

VEGETABLE NAPOLEON ... 11.50

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

EGGS BENEDICT ... 12

Classic Eggs Benedict with Hollandaise Sauce,
Served with Breakfast Potatoes

SAWYER OMELET ... 13.50

Three Eggs, Sautéed Asparagus & Mushroom, Cream
Cheese & Gruyere Bechamel

CHICKEN ALA KING ... 14.50

Tender Pieces of Chicken, Mushroom and Bell
Pepper in Sherry Cream Sauce Over Sour Cream
Mashed Potatoes, a Puff Pastry Shell & Vegetable of
the Day

HUEVOS RANCHEROS ... 12

Fried Eggs Over Corn Tortillas, Refried Beans and
Smoked Cheddar Served with Chorizo Ragu,
Cilantro Crème Fraiche, Roasted Corn Salsa, and
Lime

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

CROQUE MADAME ... 13

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

LOWELL INN HOT BROWN ... 13.25

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

WALLEYE BLT ... 15.50

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

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

*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