



BRUNCH MENU

Served Sat & Sun 10-4

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

SHRIMP COCKTAIL ... 12

A Coupe of 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 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

GARDEN SALAD ... SIDE 7 ENTRÉE 9

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

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

ENTRÉES

LOWELL INN'S SWEET & SOUR PANCAKES ... 8.5

Three Buttermilk Pancakes Sweetened With Honey,
A Lowell Inn Tradition

LOWELL INN CHOICE BREAKFAST ... 13

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

CHICKEN ALA KING ... 15.5

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

EGGS BENEDICT ... 13

Classic Eggs Benedict with Hollandaise Sauce,
Served with Breakfast Potatoes

SAWYER OMELET ... 14.5

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

VEGETABLE NAPOLEON ... 15

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

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 ... 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

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 *

*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