

DINNER MENU

APPETIZERS

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

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 *

WEDGE SALAD ... 15

A cold wedge of iceberg lettuce topped with a
homemade creamy blue cheese dressing, bacon
crumbles, diced tomato and chives.

SOUP DU JOUR

Cup 5 Bowl 7

WALNUT CHICKEN SALAD ... 15

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

GRILLED CAESAR SALAD ... 12

A smokey spin to the classic recipe. Leafy
sections of romaine are seared on the grill to
create a lightly charred texture. The flavors come
together with a drizzle of creamy homemade
Caesar dressing, croutons, and parmesan
cheese.

* Add Chicken 3 Add Shrimp 6 *



ENTRÉES

VEGETABLE NAPOLEON ... 17

Roasted garden vegetables, red pepper mashed potatoes, fresh spinach & parmesan, served with balsamic reduction & red pepper rouille

ALMOND CRUSTED WALLEYE ... 22

Pan-seared walleye on a bed of sour cream mashed potatoes with lemon-cream & vegetable of the day

DUCK BREAST WITH SAUCE OF RHUBARB ... 27

Pan-seared duck breast on a bed of wild rice, drizzled with rhubarb sauce & vegetable of the day

SCALLOPS W/ PESTO CREAM SAUCE ... 22

Pan seared and topped with basil pesto, served over parmesan risotto

CHEESEBURGER ... 17

A ½ Lb. angus beef with tomato, lettuce, onion, and sweet & spicy pickles. Your choice of cheese: smoked gouda, smoked cheddar, cheddar, provolone, swiss or pepper-jack.

* Add Bacon \$3 *

STUFFED PORK CHOP ... 24

Apple, prosciutto, & gorgonzola stuffed pork chop. 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 *

SOUTHWESTERN CHICKEN PASTA ... 20

Red & green bell peppers, onions with grilled chicken over a bed of cavatappi pasta

BEVERAGES

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

* Ask your server for the Lowell Inn Classic Cocktails menu *



*20% 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 CHeCS*