



LUNCH 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

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

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 *

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

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 *

WEDGE SALAD ... 15

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

*20% 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 CHeeKS

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 \$3

WALLEYE SANDWICH ... 16

Grilled flaky walleye, crisp lettuce, pickles, ripe tomatoes and a tangy roasted garlic, dill aioli sauce piled on a toasted bun

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 *

FRENCH DIP ... 15

Slow roasted prime rib and melted Swiss on toasted bun, with au jus.

LOWELL INN HOT BROWN ... 14.5

Turkey, cheese sauce, tomato bruschetta & bacon. Served open-face on grilled sourdough

REUBEN ... 15

A pile of corned beef, sauerkraut and thousand island dressing grilled on parmesan rye bread

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

ENTRÉES

VEGETABLE NAPOLEON ... 17

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 chicken breast, mushroom and bell pepper in a sherry cream sauce served over sour cream mashed potatoes, biscuit, & vegetable of the day

COUNTRY FRIED CHICKEN ... 15.5

Pounded, hand-breaded & golden-fried chicken breast, covered with our country gravy. Served with sour cream mashed potatoes and vegetable of the day

ALMOND CRUSTED WALLEYE ... 22

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

SCALLOPS W/ PESTO CREAM SAUCE ... 22

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

SOUTHWESTERN CHICKEN PASTA ... 20

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

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