

LUNCH MENU

APPETIZERS

BRUSCHETTA TRIO ... 12

Tomato Confit, Olive Tapenade & Gorgonzola
With Toasted Ciabatta

ARTICHOKE DIP ... 12

Artichoke Hearts & Green Onion Baked With
Creamy Mozzarella Served With Toasted
Ciabatta

CRAB CAKES ... 19

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

SHRIMP COCKTAIL ... 13

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

ESCARGOT ... 17

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

LOWELL INN CHEESE FONDUE FOR 2 ... 20

A Rich Blend of Gruyere and Fontina Cheeses
Served with Pumpnickel & Ciabatta Breads, &
Balsamic Roasted Vegetables

SOUPS & SALADS

LOWELL INN MUSHROOM SOUP

Cup 5 Bowl 7

GREEN GARDEN SALAD ... SIDE 8 ENTRÉE 11

Mixed Greens with Fresh Seasonal Vegetables &
Choice of Dressing

* Add Chicken 3 Add Shrimp 6 *

GOAT CHEESE & MIXED GREENS ... 17

Fresh Mixed Greens, Seasonal Berries,
Grapefruit, Toasted Pistachios & Flash
Fried Goat Cheese Fritter with Ginger-Berry
Vinaigrette

CAESAR SALAD ... 13

Leafy sections of romaine drizzled with creamy
homemade Caesar dressing, homemade
croutons, & topped with parmesan cheese

* Add Chicken 3 Add Shrimp 6 *

SOUP DU JOUR

Cup 5 Bowl 7

ROASTED BEET SALAD ... 14

Mixed greens, candied walnuts, gorgonzola
cheese, roasted beets, apples & apple cider
vinaigrette

WALNUT CHICKEN SALAD ... 17

A scoop of our chicken salad, served on a bed of
mixed greens with seasonal berries, candied
walnuts, & Mandarin oranges with a tangy
raspberry vinaigrette



20% Service Charge Will Be Added to All Food & 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.

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 ... 17

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

FRENCH DIP ... 17

Slow roasted prime rib & melted Swiss and garlic aoli on toasted bun, with au jus

LOWELL INN HOT BROWN ... 16

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

CROQUE MADAME ... 15

Grilled maple rosemary ham & gruyere bechamel on sourdough topped with a fried egg

CHEESEBURGER ... 18

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

REUBEN ... 16

Corned beef, sauerkraut & thousand island dressing grilled on parmesan crusted rye bread

PATTY MELT ... 17

Fresh angus beef on grilled marble rye with swiss cheese & caramelized onion

ENTRÉES

VEGETABLE NAPOLEON ... 17

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

CHICKEN ALA KING ... 17

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

COUNTRY FRIED CHICKEN ... 17

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

ALMOND CRUSTED WALLEYE ... 23

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

SCALLOPS W/ PESTO CREAM SAUCE ... 23

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

CAVATAPPI CRÉMEUX ... 18

Sauteed prosciutto, poblano pepper with caramelized onion & queso fresco

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