

LUNCH MENU

STARTERS

LOWELL INN MUSHROOM SOUP

Cup 5 Bowl 7

SOUP DU JOUR

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GREEN GARDEN SALAD ... 8

Mixed Greens, seasonal vegetables, dressing choice

ROASTED BEET SALAD ... 9

Mixed greens, candied walnuts, gorgonzola, tart apple & cider vinaigrette

CAESAR SALAD ... 9

Crisp romaine, shaved Parmesan & housemade croutons

ESCARGOT ... 17

Broiled in shallot-garlic butter with herbed crumbs & saffron aioli

LOWELL INN CHEESE FONDUE FOR 2 ... 20

A sauce of Gruyere & Fontina cheeses. Served with Pumpernickel, ciabatta, & roasted vegetables for dipping

TWICE BAKED CHEESE SOUFFLÉ ... 10

A mix of goat, roquefort, & gruyere cheeses twice baked. Served with Frisee salad and warm bacon dressing

BLUE OYSTER MUSHROOMS ... 13

Sautéed in garlic butter & served with toast points

CRAB CAKES ... 19

With marinated tomato-cucumber relish, mixed greens, fresh tarragon sauce

ARTICHOKE DIP ... 12

Artichoke & green onion baked with mozzarella. Served with toast points

BRUSCHETTA TRIO ... 12

Cherry pecan with feta; tomato basil with smoked gouda; seared beef with candied onions & rosemary aioli

AVOCADO TOAST ... 11

Trio of crisp whole grain breads with tomato, queso fresco & cucumber relish

ENTRÉES

VEGETABLE NAPOLEON ... 17

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

BEEF SHORT RIB RAVIOLI ... 24

Served over a roasted butternut squash puree & brown butter

ALMOND CRUSTED WALLEYE ... 23

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

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

CHICKEN & WAFFLES ... 17

Served with maple honey butter & Frisee salad with warm bacon dressing

SCALLOPS W/ PESTO CREAM SAUCE ... 23

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

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 & SALADS

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

LOWELL INN HOT BROWN ... 16

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

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

GOAT CHEESE & MIXED GREENS

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

GREEN GARDEN SALAD ... 13

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

* Add Chicken \$3 Add Shrimp \$6 *

CAESAR SALAD ... 13

Crisp romaine tossed with creamy Caesar dressing, housemade croutons, & topped with parmesan cheese

* Add Chicken 3 Add Shrimp 6 *

CROQUE MADAME ... 15

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

REUBEN ... 16

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

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

ROASTED BEET SALAD ... 14

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

WALNUT CHICKEN SALAD

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

WATERMELON SALAD ... 12

Fresh watermelon & mint tossed with red onion, feta and Tajin with a balsamic reduction drizzled on top



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