

# LUNCH MENU

## STARTERS

### LOWELL INN MUSHROOM SOUP

Cup 5 Bowl 7

### SOUP DU JOUR

Cup 5 Bowl 7

### 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 \* GF- DF\*

### 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 goat & cream cheese; tomato basil with smoked gouda & rosemary aioli; seared beef with candied onions & gorgonzola 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

### 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

### CHICKEN ALA KING ... 17

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

### CHICKEN & WAFFLES ... 17

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

*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

Pan seared fillet, crisp lettuce, pickle, tomato & tangy roasted garlic-dill aioli 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 ... 17

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

### GREEN GARDEN SALAD ... 11

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,  
housemade croutons, & 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 ... 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

### AUTUMN APPLE SALAD ... 15

Mixed greens, quinoa, granny smith apple, sherry  
macerated dried cranberry, candied almonds,  
crumbled feta with fresh rosemary, crisp bacon and  
green onion with maple dijon 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.*