

LUNCH

STARTERS

French Onion Tarts — 10

Tender pastry topped with caramelized shallot, gruyere & fresh thyme, served with bacon jam

Artichoke Dip — 12

Artichoke & green onion baked with mozzarella, with toast points

Avocado Toast Trio — 11

Tomato, queso fresco, & cucumber relish on whole grain breads

Cheese Fondue — 20

Pumpernickle, ciabatta, & roasted vegetables for dipping in gruyere & fontina cheeses

Twice Baked Soufflè — 10

Twice baked goat, roquefort, & gruyere cheeses with frisee salad & warm bacon dressing

Bruschetta Trio — 12

Cherry pecan with goat & cream cheeses; tomato basil with smoked gouda & rosemary aioli; seared beef, candied onions, & gorgonzola aioli

Escargot — 17

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

Crab Cakes — 19

Marinated tomato-cucumber relish, mixed greens, fresh tarragon sauce

Soup — Cup 5 Bowl 7

Famous Lowell Inn cream of mushroom or soup du jour

MAIN COURSES

Vegetable Napoleon — 17

Roasted garden vegetable, spinach, mashed potato shaved parmesan, & balsamic reduction on top

Chicken & Waffles — 17

With maple honey butter & frisee salad with warm bacon dressing

Almond Crusted Walleye — 23

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

Chicken A La King — 17

Tender chicken breast, mushroom & bell pepper in sherry cream sauce served over mashed potato, accompanied by puff pastry & vegetable of the day

Scallops & Pesto Cream Sauce — 23

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

Schnitzel — 23

Crispy hand-breaded pork tenderloin & lemon thyme pan sauce over sour cream mashed potatoes & apple cabbage slaw

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. ALLERGEN NOTICE: Many of our foods are prepared fresh in the Lowell Inn's kitchen from raw ingredients. The Lowell Inn cannot guarantee that cross-contact with allergens & gluten containing products will not occur during preparation. Customers with allergies & gluten sensitivities should exercise judgement in regard to their individual needs. 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 served with choice of potato wedges, cinnamon dusted sweet pottao fries, fruit cup, 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 BLT — 17

Pan seared fillet, lettuce, pickle, tomato & tangy roasted garlic-dill aioli piled on toasted bun

French Dip — 17

Slow roasted prime rib, melted swiss & roasted garlic aioli on toasted bun & side of au jus

Cheeseburger — 18

1/2 lb. angus beef with your choice of cheese, along with tomato, lettuce, onion, & sweet & spicy pickles

Reuben — 16

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

Croque Madame — 15

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

SALADS

Caesar salad — 13

Crisp romaine tossed with creamy caesar, housemade croutons, & parmesan
add chicken 3 add shrimp 6

Autumn Apple Salad — 15

Granny smith apple, sherry macerated dried cranberry, candied almonds, crumbled feta with fresh rosemary, crisp bacon & green onion on top of mixed greens with a maple dijon vinaigrette

Goat Cheese Salad — 17

Seasonal berries, grapefruit, toasted pistachios, & flash fried goat cheese fritter with ginger-berry vinaigrette

Green Garden Salad — 11

Mixed greens with seasonal vegetables & choice of dressing
add chicken 3 add shrimp 6

Roasted Beet Salad — 14

Candied walnuts, gorgonzola cheese crumbles, tart apples, roasted beets on mixed greens with apple cider vinaigrette

Walnut Chicken Salad — 17

A scoop of chicken salad surrounded by mixed greens with seasonal berries, candied walnuts, mandarin oranges & tangy raspberry vinaigrette



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