

LUNCH

STARTERS

Soup — Cup 5 Bowl 7

Famous Lowell Inn cream of mushroom or soup du jour

French Onion Tarts — 10

Pastry, caramelized shallot, gruyere & fresh thyme. Bacon jam

Artichoke Dip — 12

Artichoke & green onion baked with mozzarella. Toast points

Avocado Toast Trio — 11

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

Cheese Fondue — 20

Pumpernickle, ciabatta, & roasted vegetables for dipping. Gruyere & fontina cheese sauce

Twice Baked Soufflè — 10

Goat, roquefort, & gruyere cheeses. Frisee salad & warm bacon dressing

Bruschetta Trio — 12

Cherry pecan, goat & cream cheeses. Tomato basil, 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

MAIN COURSES

Vegetable Napoleon — 17

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

Chicken A La King — 17

Chicken breast, mushroom, bell pepper, sherry cream sauce over mashed potato. Puff pastry & vegetable of the day

Chicken & Waffles — 17

With maple honey butter & hot honey. Frisee salad with warm bacon dressing

Scallops & Pesto Cream Sauce — 23

Pan-seared. Parmesan risotto

Almond Crusted Walleye — 23

Pan-seared, sour cream mashed potato, lemon-cream sauce & vegetable of the day

Schnitzel — 23

Hand-breaded pork tenderloin, lemon thyme pan sauce. Sour cream mashed potato & 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 potato fries, fruit cup, or cup of soup.
Add bacon to any sandwich for \$3

Lowell Inn Hot Brown — 16

Turkey breast, fontina cheese sauce, bruschetta tomato & bacon, open-face on grilled sourdough

Cheeseburger — 18

1/2 lb. angus beef, tomato, lettuce, onion, & sweet & spicy pickles. Choice of cheese

Walleye Sandwich— 17

Pan seared fillet, lettuce, pickle, tomato, roasted garlic-dill aioli, on toasted ciabatta

Reuben — 16

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

French Dip — 17

Shaved prime rib, Swiss cheese, roasted garlic aioli, on toasted ciabatta. Au jus

Croque Madame — 15

Grilled maple rosemary ham, gruyere bechamel on sourdough. Topped with fried egg

SALADS

Add chicken to any salad for \$5 or shrimp for \$8

Caesar salad — 13

Housemade croutons & shaved parmesan

Green Garden Salad — 11

Seasonal vegetables, mixed greens, & choice of dressing

Autumn Apple Salad — 15

Granny smith apple, sherry macerated dried cranberry, candied almonds, crumbled feta, rosemary, crisp bacon, green onion. Maple dijon vinaigrette

Roasted Beet Salad — 14



Mixed greens, candied walnuts, gorgonzola cheese crumbles, tart apple, roasted beet. Apple cider vinaigrette

Goat Cheese Salad — 17

Seasonal berries, grapefruit, toasted pistachios, & mixed greens. Flash fried goat cheese fritter. Ginger-berry vinaigrette

Walnut Chicken Salad — 17

House-made chicken salad on mixed greens. Seasonal berries, candied walnuts, mandarin oranges. Raspberry vinaigrette



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