

# 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, rosemary aioli

### 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, in gruyere & fontina cheese sauce

### TWICE BAKED SOUFFLÉ — 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 & WAFFLES — 17

with maple honey butter & hot honey, frisee salad with warm bacon dressing

### ALMOND CRUSTED WALLEYE — 23

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

### CHICKEN A LA KING — 17

chicken breast, mushroom, bell pepper, sherry cream sauce over mashed potato, puff pastry & vegetable of the day

### SEAFOOD LINGUINE — 21

seared scallops, little neck clams, shallot, lemon, butter, white wine, & toast points

### 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, swiss, & thousand island dressing on grilled rye

### FRENCH DIP — 17

shaved prime rib, swiss cheese, roasted garlic aioli, on toasted ciabatta with 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 SIDE — 8

seasonal vegetables, mixed greens, & choice of dressing

### ROASTED BEET SALAD — 14

mixed greens, candied walnuts, gorgonzola cheese crumbles, tart apple, roasted beet, & apple cider vinaigrette

### WATERMELON SALAD — 15

watermelon, mint, feta, tajin, & balsamic reduction

### 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



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.