

BRUNCH

STARTERS

SOUP — CUP 6 BOWL 8

famous lowell inn cream of mushroom or soup du jour

FRENCH ONION TARTS — 11

pastry, caramelized shallot, gruyere, fresh thyme, & rosemary aioli

ARTICHOKE DIP — 13

artichoke & green onion baked with mozzarella, toast points

AVOCADO TOAST TRIO — 12

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

CRAB CAKES — 19

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

YOGURT & GRANOLA BANANA

SPLIT — 11

vanilla yogurt, granola, fresh berries, chocolate sprinkles, & caramel drizzle

TWICE BAKED SOUFFLÈ — 11

goat, roquefort, & gruyere cheeses, frisee salad & warm bacon dressing

BRUSCHETTA TRIO — 13

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

CHEESE FONDUE — 25

pumpernickle, ciabatta, & roasted vegetables for dipping in gruyere & fontina cheese sauce

MAIN COURSES

LOWELL INN CHOICE

BREAKFAST — 17

two eggs & toast. ham, bacon, or sausage. breakfast potatoes, hash browns, or fruit cup

EGGS BENEDICT — 16

breakfast potatoes or hash browns

SAWYER OMELET — 17

sautéed asparagus, mushroom, cream cheese & gruyere bechamel. breakfast potatoes or hash browns, toast

FLORENTINE SANDWICH — 15

scrambled egg, fresh spinach, tomato & seasoned hollandaise sauce on english muffin, hash browns or breakfast potatoes

CHICKEN & WAFFLES — 18

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

LOWELL INN SWEET & SOUR

PANCAKES — 10

three buttermilk pancakes sweetened with honey, a lowell inn tradition

CHICKEN A LA KING — 17

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

SAVORY FRENCH TOAST — 17

sourdough dipped in egg & parmesan batter, berries, basil & honey. sausage, bacon, or ham

CHILAQUILES — 19

corn tortilla chips, queso fresco, chorizo, cilantro, avocado, green & red salsa, sour cream, topped with two fried eggs

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 & SALADS

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

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

LOWELL INN HOT BROWN — 16.5

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

WALLEYE SANDWICH— 19

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

FRENCH DIP — 18

shaved prime rib, swiss cheese, roasted garlic aioli, on toasted ciabatta. au jus

CAESAR SALAD — 14

housemade croutons & shaved parmesan

WATERMELON SALAD — 16

watermelon, mint, feta, tain, & balsamic reduction

GOAT CHEESE SALAD — 18

seasonal berries, grapefruit, toasted pistachios, & mixed greens, flash fried goat cheese fritter & ginger-berry vinaigrette

CHEESEBURGER — 18

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

REUBEN — 17

corned beef, sauerkraut, swiss, & thousand island dressing on grilled rye

CROQUE MADAME — 16

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

GREEN GARDEN SALAD — 12

SIDE — 9

seasonal vegetables, mixed greens, & choice of dressing

ROASTED BEET SALAD — 15

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

WALNUT CHICKEN SALAD — 18

house-made chicken salad on mixed greens, seasonal berries, candied walnuts, mandarin oranges & raspberry vinaigrette

A LA CARTE

ENGLISH MUFFIN OR TOAST — 5

Sourdough, marble rye, wheat, or cinnamon

BREAKFAST POTATOES OR HASH BROWNS — 6

MAPLE ROSEMARY GLAZED HAM — 6

BACON OR SAUSAGE — 6

FRUIT CUP — 6

OATMEAL WITH RAISINS & BROWN SUGAR — 8.5

FRUIT, GRANOLA, & YOGURT — 12



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