

LUNCH

STARTERS

SOUP — CUP 6.25 BOWL 8.25

famous lowell inn cream of mushroom or soup du jour

FRENCH ONION TARTS — 11.25

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

ARTICHOKE DIP — 13.25

artichoke & green onion baked with mozzarella, toast points

AVOCADO TOAST TRIO — 12.25

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

CHEESE FONDUE — 25.25

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

TWICE BAKED SOUFFLÈ — 11.25

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

BRUSCHETTA TRIO — 13.25

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

ESCARGOT — 18.25

broiled in shallot-garlic butter topped with herbed crumbs, saffron aioli

CRAB CAKES — 19.25

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

MAIN COURSES

VEGETABLE NAPOLEON — 17.25

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

CHICKEN & WAFFLES — 18.25

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

ALMOND CRUSTED WALLEYE — 24.25

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

CHICKEN A LA KING — 17.25

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

SEAFOOD LINGUINE — 22.25

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

SCHNITZEL — 21.25

hand-breaded pork tenderloin, lemon thyme pan sauce, sour cream mashed potato & apple cabbage slaw

All pricing includes a city parking ramp fee of 1%. 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.



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 — 16.75

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

WALLEYE SANDWICH— 19.25

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

FRENCH DIP — 18.25

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

CHEESEBURGER — 18.25

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

REUBEN — 17.25

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

CROQUE MADAME — 16.25

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

SALADS

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

ROASTED BEET SALAD — 15.25

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

GREEN GARDEN SALAD — 12.25 SIDE — 9.25

seasonal vegetables, mixed greens, &
choice of dressing

SEASONAL SALAD — 17.25

ask your server for details

CAESAR SALAD — 14.25



housemade croutons & shaved
parmesan

GOAT CHEESE SALAD — 18.25

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

WALNUT CHICKEN SALAD — 18.25

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



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