

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

CRAB CAKES — 19.25

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

DEVEILED EGGS — 8.25

green goddess filled; bacon, green onion
& potato chip crumble

ESCARGOT — 18.25

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

CHEESE FONDUE — 25.25

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

SALADS

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

CAESAR SALAD — 14.25

housemade croutons & shaved parmesan

GREEN GARDEN SALAD — 12.25

SIDE — 9.25

seasonal vegetables, mixed greens, &
choice of dressing

GOAT CHEESE SALAD — 18.25

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

ROASTED BEET SALAD — 15.25

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

WALNUT CHICKEN SALAD — 18.25

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

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.

MAIN COURSES

VEGETABLE NAPOLEON — 17.25

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

SEAFOOD LINGUINE — 22.25

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

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,
pea pod, & fresh thyme in
saffron sherry cream sauce over mashed
russets; puff pastry, & vegetable of the
day

CHICKEN & WAFFLES — 18.25

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

SCHNITZEL — 21.25

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

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

CHEESEBURGER — 18.25

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

WALLEYE SANDWICH— 19.25

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

REUBEN — 17.25

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

FRENCH DIP — 18.25

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

CROQUE MADAME — 16.25

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

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