

BRUNCH

STARTERS

DEVILED EGGS – 8.25

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

SHRIMP REMOULADE – 11.25

black tiger shrimp, house-made remoulade, molasses butter, marble rye toast points

CHEESE FONDUE – 25.25

marble rye, ciabatta, pretzel & roasted vegetables for dipping, in gruyere & fontina cheese sauce

YOGURT & GRANOLA BANANA

SPLIT – 11.25

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

ESCARGOT – 18.25

broiled in shallot-garlic butter topped with herbed crumbs, saffron aioli & marble rye toast points

CRAB CAKES – 19.25

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

MAIN COURSES

EGGS BENEDICT – 16.25

breakfast potatoes or hash browns

CAJUN BREAKFAST – 19.25

two eggs, breakfast potatoes, onion, bell pepper, celery, andouille sausage, hollandaise sauce, cajun spice & toast

SAWYER OMELET – 17.25

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

FLORENTINE SANDWICH – 15.25

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

HUEVOS RANCHEROS – 17.25

two fried eggs, black bean, chorizo, queso fresco, avocado, cilantro, sliced radish, jalapeno, crème fraîche & corn tortillas

CHICKEN & WAFFLES – 18.25

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

LOWELL INN SWEET & SOUR

PANCAKES – 10.25

three pancakes sweetened with honey, a lowell inn tradition

COUNTRY BREAKFAST – 17.25

two eggs, choice of toast, choice of ham, bacon, or sausage; choice of breakfast potatoes, hash browns, or fruit cup

CHILAQUILES – 19.25

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

SAVORY FRENCH TOAST – 17.25

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

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

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 & 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 — 16.75

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

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. au jus

GOAT CHEESE SALAD — 18.25

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

ROASTED BEET SALAD — 15.25

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

SHRIMP LOUIE — 19.25

black tiger shrimp, asparagus, tomato, cucumber, avocado, romaine lettuce & housemade sauce louie

LOWELL DELUXE BURGER — 18.25

8 oz. choice angus beef, bacon, cranberry mustard, gouda, apple-bacon butter, mesclun & tomato on toasted brioche bun

WALLEYE SANDWICH — 19.25

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

CROQUE MADAME — 16.25

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

WALNUT CHICKEN SALAD — 18.25

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

GREEN GARDEN SALAD — 12.25

SIDE — 9.25

seasonal vegetables, field greens, & choice of dressing

A LA CARTE

SOUP — CUP 6.25 BOWL 8.25

famous Lowell Inn cream of mushroom or soup du jour

BREAKFAST POTATOES OR HASH BROWNS — 6.25

MAPLE ROSEMARY GLAZED HAM — 6.25

BACON OR SAUSAGE — 6.25

ENGLISH MUFFIN OR TOAST — 5

Sourdough, marble rye, wheat, or cinnamon raisin

FRUIT CUP — 6.25

OATMEAL WITH RAISINS & BROWN SUGAR — 8.75

FRUIT, GRANOLA, & YOGURT — 12.25

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