

LUNCH

STARTERS

SOUP — CUP 6.25 BOWL 8.25

famous lowell inn cream of mushroom or
soup du jour

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 toast
points

CRAB CAKES — 19.25

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

CHEESE FONDUE — 25.25

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

ESCARGOT — 18.25

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

SALADS

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

GREEN GARDEN — 12.25

SIDE — 9.25

seasonal vegetables, mixed greens,
& choice of dressing

SHRIMP LOUIE — 18.25

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

ROASTED BEET — 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

GOAT CHEESE — 18.25

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

MAINS

SCHNITZEL — 21.25

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

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, saffron-sherry cream sauce. Mashed russets, puff pastry & vegetable of the day

CHICKEN & WAFFLES — 18.25

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

RATATOUILLE GALLETTE — 17.25

buratta, courgette, plum tomato, basil, olive oil & sea salt

SANDWICHES

All sandwiches served with choice of potato wedges, cinnamon dusted sweet potato fries, fruit cup, or cup of soup.

LOWELL INN HOT BROWN — 16.75

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

FRENCH DIP — 18.25

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

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

LOWELL DELUXE BURGER — 18.25

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

CROQUE MADAME — 16.25

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

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