

Plated Dinner

Priced Per Person

Add 1.5 to each entrée for 2+ selections. Include garden salad, roasted asparagus, a starch selection, rolls & butter

Poultry

Cornish Hen 30
Roasted with lemon, rosemary, & garlic

Chicken Milanese 29.75
Hand-breaded breast cutlet, sauce of egg, lemon, caper, & fresh herbs

Wild Rice Stuffed Chicken 31.5
Hand rolled, oven roasted airline chicken breast with house made MN wild rice stuffing & fresh tarragon sauce

Grilled Caprese Chicken 29
Fresh basil, & heirloom tomatoes with a balsamic reduction

Champagne Chicken 31.5
Sautéed breast served with champagne sauce, raspberry reduction & candied almonds

Pork & Beef

Roast Pork Loin 30
Duroc loin crusted with honey butter & sage with a bourbon brown butter pan sauce

Petite Beef Tenderloin 38.25
Choice, marinated & grilled with shallot demi-glace

Pot Roast of Beef 30.5
A traditional favorite, slowly braised beef round served with pan gravy & root vegetables

New York Strip Loin 41.5
Herb rubbed & roasted, hand carved & served with mushroom ragout

Seafood

Almond Crusted Tilapia 30.5
Served with pineapple salsa & romesco sauce

Parmesan Panko Crusted Walleye 38.25
Served with lemon cream & Meyer lemon coulis

Stuffed Grouper 33.25
Mushroom stuffing with classic Newburg sauce

Salmon 36.25
Garlic ginger marinated & grilled. Topped with a wasabi aioli

Vegetarian

Stuffed Pasta Shells 29.5
Filled with ricotta & parmesan, served with marinara & garlic cream

Vegetable Risotto 29.5
Roasted bell pepper, red onion, carrot, & portabella mushroom. Served with asparagus, red pepper rouille & balsamic reduction.
* Allergen Firendly (gluten, dairy, garlic, soy, nuts) *

Duet

Petite Tenderloin & Poached Lobster Tail 62
Shallot demi glace and honey garlic white wine butter sauce

Petite Tenderloin & Blackened Orange Roughy 43.5
Shallot demi glace and cheddar panko with roasted red pepper aioli

Petite Tenderloin & Champagne Chicken 41.5
Shallot demi glace and Champagne sauce with raspberry reduction & candied walnuts

Plated Meal Starters

Soup & Salad

Minnesota Wild Rice Soup

Lowell Inn Cream of Mushroom Soup

Caesar Salad

Crisp Romaine tossed with Caesar dressing, shaved Parmesan & croutons

Grand Salad 2.5

Mixed greens with mandarin oranges, seasonal berries, pepitas, red onions & house made ginger rice wine vinaigrette

Green Garden Salad

Mixed greens, tomatoes, cucumbers, red onions, carrots & house made Parmesan peppercorn dressing & croutons

Apple Walnut Salad 2.5

Mixed greens with apple & gouda, candied walnuts with rosemary vinaigrette

Pear & Gorgonzola Salad 2.5

Mixed greens with balsamic vinaigrette

Starch

Parsley Buttered Potato

Basil Or Garlic Mashed Potato

Potato Dauphinoise

Wild Rice Pilaf

Parmesan Risotto

Red Beans & Rice

Mashed Potato & Gravy

Oven Roasted Potato

Au Gratin Potato

Fettuccini Alfredo

Buttermilk Or Sour Cream Mashed Potato

Buffet Dinner

Priced Per Person

BBQ Ribs & Chicken 30.75

A delicious cut of pork spareribs, dry rubbed then smoked in-house, served with roasted chicken, parsley-buttered potatoes, chef's vegetable, fresh fruit, & rolls w/ butter

Italian Medley 30.75

Grilled Caprese chicken, Italian meatballs, cavatappi pasta with pesto cream & vodka sauces, Caesar salad & garlic ciabatta bread

Minnestoa Valley 41.75

Parmesan crusted walleye, chicken Marsala, herb mashed russet potatoes, fresh seasonal fruit, sweet cranberry fluff salad, fresh field green salad, & rolls w/ butter

Lowell Inn Choice 30.75

Your choice from 2 hot entrée items below accompanied by fresh field green salad, gourmet fruit tray, chef's vegetable, your choice of starch, & rolls w/ butter

Entree Choices: Italian sausage lasagna, lemon thyme chicken breast, beef pot roast, herb roasted chicken, teriyaki chicken, roast pork loin with apples, beef stroganoff, maple rosemary glazed ham, cheese stuffed pasta shells, Swedish meatballs.

Upgrade with Walleye for \$8 or Beef Tenderloin for \$8

20% service charge will be added to all food & beverages. All service charges are the sole property of the Grand. ALLERGEN NOTICE: Many of our foods are prepared fresh in the Grand's kitchen from raw ingredients. The Grand 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. Prices as of Jan. 2026 & subject to change.