

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	Grilled Caprese Chicken	29
Roasted with lemon, rosemary, & garlic		Fresh basil, & heirloom tomatoes with a balsamic reduction	
Chicken Milanese	29.75	Champagne Chicken	31.5
Hand-breaded breast cutlet, sauce of egg, lemon, caper, & fresh herbs		Sautéed breast served with champagne sauce, raspberry reduction & candied almonds	

Pork & Beef

Roast Pork Loin	30	Pot Roast of Beef	30.5
Duroc loin crusted with honey butter & sage with a bourbon brown butter pan sauce		A traditional favorite, slowly braised beef round served with pan gravy & root vegetables	
Petite Beef Tenderloin	38.25	New York Strip Loin	41.5
Choice, marinated & grilled with shallot demi-glace		Herb rubbed & roasted, hand carved & served with mushroom ragout	

Seafood

Almond Crusted Tilapia	30.5	Stuffed Grouper	33.25
Served with pineapple salsa & romesco sauce		Mushroom stuffing with classic Newburg sauce	
Parmesan Panko Crusted Walleye	38.25	Salmon	36.25
Served with lemon cream & Meyer lemon coulis		Garlic ginger marinated & grilled. Topped with a wasabi aioli	

Vegetarian

Stuffed Pasta Shells	29.5	Vegetable Risotto	29.5
Filled with ricotta & parmesan, served with marinara & garlic cream		Roasted bell pepper, red onion, carrot, & portabella mushroom. Served with asparagus, red pepper rouille & balsamic reduction.	

Duet

Petite Tenderloin & Poached Lobster Tail	62	Petite Tenderloin & Blackened Orange Roughy	43.5
Shallot demi glace and honey garlic white wine butter sauce		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	Mashed Potato & Gravy
Basil Or Garlic Mashed Potato	Oven Roasted Potato
Potato Dauphinoise	Au Gratin Potato
Wild Rice Pilaf	Fettuccini Alfredo
Parmesan Risotto	Buttermilk Or Sour Cream Mashed Potato
Red Beans & Rice	

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	

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.