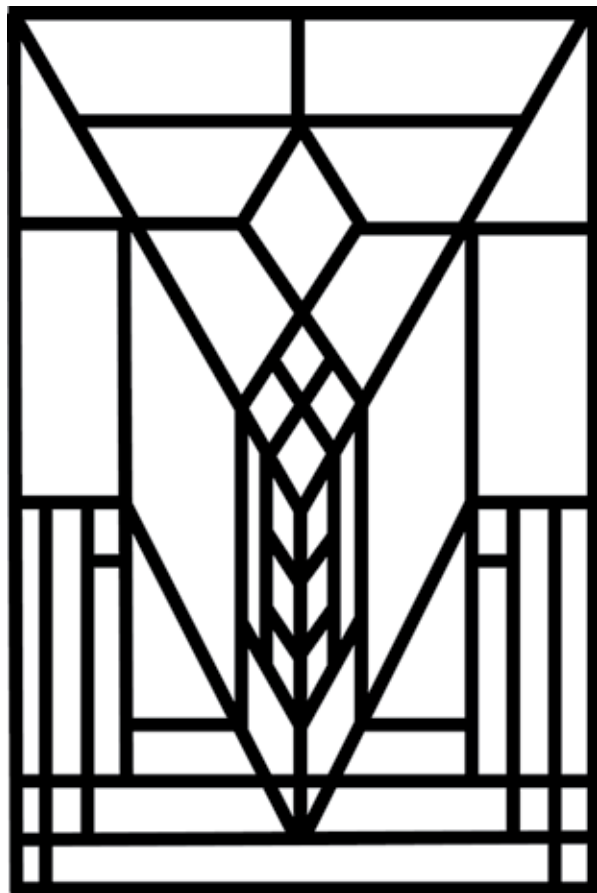


LAKE
ELMO
M

DINNER MENU



"World Class Dining Close to Home"

JUST FOR STARTERS

SHRIMP COCKTAIL

JUMBO SHRIMP SERVED ON ICE WITH COCKTAIL SAUCE 12.95

SESAME CRUSTED TUNA

SEARED RARE & GARNISHED WITH WAKAME SALAD, WASABI SAUCE & PICKLED GINGER 12.95

ESCARGOT

SERVED WITH HERBED CHEESE & GARLIC BUTTER STUFFED IN A MUSHROOM CAP 9.95

SMOKED SALMON

CAPERS, ONION, EGG, CREAM CHEESE & TOASTED RYE 10.95

OYSTERS ON THE HALF SHELL

BACK BY POPULAR DEMAND ... SERVED ON ICE WITH COCKTAIL SAUCE 12.95

OYSTERS ROCKEFELLER

TOPPED WITH SPINACH & BACON, THEN COVERED WITH HOLLANDAISE 13.95

ARTICHOKE BRUSCHETTA

FRESH TOASTED CROSTINI TOPPED WITH TAPENADE & GARNISHED WITH ARTICHOKE & TOMATO 9.95

SCOOTER PIE

BEEF TENDERLOIN ON A PORTABELLA MUSHROOM WITH CRISPY ONION STRAWS, ROASTED RED PEPPER & A BÉARNAISE SAUCE 12.95

CHICKEN MAUI

TENDER COCONUT BREADED CHICKEN SERVED ON PINEAPPLE WITH OUR OWN MAUI SAUCE 9.95

TRIFECTA

TAPENADE, BRUSCHETTA & HUMMUS SERVED WITH PITA BREAD & CROSTINI 10.95

POTSTICKERS

CRISPY & FLAVORFUL, GARNISHED WITH AN ORIENTAL VEGETABLE STIR FRY 8.95

SAVORY SOUPS

SOUP OF THE DAY

OUR EXECUTIVE CHEF'S FRESH CREATION!
CUP 4.95 BOWL 6.95

MINNESOTA WILD RICE & DUCK

LAKE ELMO INN'S SIGNATURE SOUP!
CUP 5.25 BOWL 7.95

FRENCH ONION SOUP

FLAVORFUL BROTH & ONIONS, TOPPED WITH MELTED SWISS & PROVOLONE CHEESE. CUP 5.25 BOWL 6.95

FRESH SALADS

CAESAR

ROMAINE, CROUTONS & PARMESAN CHEESE WITH OUR OWN HOUSE-MADE CAESAR DRESSING 8.95
CHICKEN 14.95 SHRIMP 17.95 SALMON 17.95

AHI TUNA SALAD

SESAME TUNA FILET SEARED RARE, LEMON WASABI, MIXED GREENS, PEA PODS, CARROTS & SESAME GINGER DRESSING 15.95

MARKET SALAD

FRESH GREENS, TOMATO & CROUTONS WITH CHOICE OF DRESSING 5.95

CHICKEN MAUI SALAD

TENDER CHICKEN BREADED WITH COCONUT, MIXED GREENS, PINEAPPLE, AVOCADO & TOMATO WITH A HONEY MUSTARD DRESSING 13.95

SPINACH & GOAT CHEESE

FRESH SPINACH TOPPED WITH TOMATO, HAZELNUTS & SWEET ONIONS WITH WARM GOAT CHEESE CROUTONS 8.95

FESTIVAL SALAD

DRIED CRANBERRIES, CANDIED PECANS, SLICED ORANGES & GORGONZOLA CHEESE ON A BED OF MIXED GREENS. SERVED WITH A CHAMPAGNE VINAIGRETTE DRESSING 8.95

ELMO'S HOUSE SALAD

ICEBERG LETTUCE, WARM BACON, CROUTONS, TOMATO, ONION, EGG, CUCUMBER, BLUE CHEESE & CHOICE OF DRESSING 8.95

AROUND THE WORLD

LOBSTER RAVIOLI

STRIPED LOBSTER RAVIOLI WITH A ROASTED RED PEPPER CREAM SAUCE, GARNISHED WITH A BROILED COLD WATER LOBSTER TAIL 27.95

BUTTERNUT SQUASH RAVIOLI

TENDER PILLOWS OF PASTA STUFFED WITH BUTTERNUT SQUASH, TOPPED WITH A BROWN BUTTER SAGE SAUCE & GARNISHED WITH PARMESAN CHEESE 17.95

HUNTER'S SWEET CHILLI SHRIMP & CHICKEN

SHRIMP, CHICKEN & ORIENTAL VEGETABLES STIR-FRIED WITH A SWEET CHILLI SAUCE, SERVED WITH BASMATI RICE 21.95

JAMBALAYA

SHRIMP, CHICKEN & ANDOUILLE SAUSAGE IN A SPICY TOMATO SAUCE, SERVED WITH BASMATI RICE 20.50

GORGONZOLA BEEF TIPS

CHOICE STEER TENDERLOIN COOKED TO ORDER WITH PENNE PASTA & GORGONZOLA CREAM SAUCE, FINISHED WITH A BALSAMIC GLAZE 18.95

PRAWNS & PASTA

SAUTÉED PRAWNS WITH MUSHROOMS, TOMATOES, SCALLIONS & LINGUINE WITH WHITE WINE & GARLIC 24.95

CHICKEN CASHEW

TENDER CHICKEN & ORIENTAL VEGETABLES STIR-FRIED WITH AN OYSTER SAUCE, SERVED WITH BASMATI RICE 17.95



INDICATES OUR HOUSE-SIGNATURE ITEMS!

~ AN 18% GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE ~

TEMPTATIONS FROM THE WATER

ALL ENTRÉES ARE SERVED WITH SAUTÉED VEGETABLES, CHOICE OF MINNESOTA WILD RICE, POTATO OF THE DAY, BAKED POTATO OR LINGUINE, HARD ROLLS & BUTTER

LOBSTER TAIL

COLD WATER LOBSTER SOLD BY THE OUNCE 4.75/OZ.
*ASK YOUR SERVER FOR AVAILABLE SIZES

SEA BASS

CHILEAN SEA BASS FILET WITH ROASTED FENNEL, ORANGE ZEST & CITRUS WITH BEURRE BLANC 29.95



WALLEYE

FRESH WATER CANADIAN WALLEYE, PANKO CRUSTED WITH PARMESAN & HERBS 23.95

SALMON RAVIDA

FRESH HERBS & SHALLOTS TOP THIS FILET ALONG WITH RAVIDA ESTATES EXTRA-VIRGIN OLIVE OIL 24.95

SEAFOOD PLATTER

FIVE OUNCE COLD WATER LOBSTER, TWO BROILED SHRIMP, ALASKAN CRAB LEG & SCALLOPS 39.95



SUNNIES

TWIN CITIES ORIGINAL ... POTATO CRUSTED FILETS SERVED WITH A LEMON VINAIGRETTE 25.95

BROILED SHRIMP

JUMBO GULF SHRIMP BUTTERFLIED & BROILED, SERVED WITH DRAWN BUTTER 24.95

FRESH CATCH

NEW FEATURES PREPARED DAILY ... SEE YOUR SERVER FOR TODAY'S FRESH SELECTIONS! MARKET PRICE

TEMPTATIONS FROM THE LAND

ALL ENTRÉES ARE SERVED WITH SAUTÉED VEGETABLES, CHOICE OF MINNESOTA WILD RICE, POTATO OF THE DAY, BAKED POTATO OR LINGUINE, HARD ROLLS & BUTTER



RACK OF LAMB

DIJON CRUSTED DOMESTIC LAMB RACK ROASTED TO PERFECTION 39.95

NEW YORK STRIP SIRLOIN

TWELVE OUNCES OF ONE OF THE MOST FLAVORFUL STEAKS AVAILABLE 28.95

FILET MIGNON

CHOICE STEER TENDERLOIN TOPPED WITH SAUTÉED MUSHROOMS. 6 OUNCE CUT 28.95
8 OUNCE CUT 32.95



ROASTED DUCKLING

MAPLE LEAF FARMS ROASTED DUCK, CRISP & FLAVORFUL WITH CHOICE OF ORANGE OR PEPPERCORN SAUCE 24.95

TEN OUNCE TOP SIRLOIN

A CHOICE TEN OUNCE SIRLOIN GRILLED TO ORDER & GARNISHED WITH CRISP ONION STRAWS 20.95

CHICKEN RIESLING

STRAWBERRY MARINATED BREAST OF CHICKEN GRILLED WITH APPLE, BRIE CHEESE & A RIESLING BUTTER SAUCE 19.95

"PRAIRIE HOME COMPANION" PLATTER

A CORN-FED SAMPLING OF THREE OF OUR FINEST FEATURES ... RACK OF LAMB, PORK TENDERLOIN & FILET MIGNON 28.95

TRIO OF FILET MIGNON*

(3) - THREE OUNCE FILETS ENCRUSTED INDIVIDUALLY WITH GORGONZOLA, MUSHROOM DUXELLE & MUSTARD CRUST. *NO SUBSTITUTIONS PLEASE 34.95



CAJUN PORK CHOPS

TWO 12 OZ. TENDER CENTER-CUT CHOPS, LIGHTLY SEASONED WITH CAJUN SPICES 26.95 (1) CHOP 21.95

CALGARY PORK TENDERLOIN

GRILLED TO PERFECTION & SERVED ON A BED OF CARAMELIZED ONIONS & NATURAL PORK JUS LIÉ 21.95

TOURNEDOES BÉARNAISE

BACK BY POPULAR DEMAND. TWIN FILET MIGNONS TOPPED WITH BÉARNAISE SAUCE & GARNISHED WITH JUMBO SHRIMP. 6 OUNCES 30.95 8 OUNCES 34.95

BABY BACK RIBS

TENDER & TASTY, LIGHTLY SMOKED IN-HOUSE & SERVED WITH CHEF TOM'S BBQ SAUCE 24.95

COUNTRY FRIED QUAIL

TENDER QUAIL, FRIED CRISP & SERVED WITH BUTTERNUT SQUASH RAVIOLI & FRESH SAUTÉED SPINACH IN A SAGE BROWN BUTTER SAUCE 19.95

ROASTED DUCK & RIBS

A WONDERFUL PAIRING OF OUR TWO HOUSE SPECIALTIES, ROASTED DUCKLING & BABY BACK RIBS 24.95



INDICATES OUR HOUSE-SIGNATURE ITEMS!

HOURS OF OPERATION

SUNDAY BRUNCH IS SERVED FROM 10AM - 2PM, \$21
VOTED #1 BRUNCH IN THE TWIN CITIES
FOR 13 YEARS RUNNING!

LUNCH IS SERVED MONDAY - SATURDAY, 11AM - 2PM
LUNCH BUFFET EVERY TUESDAY, \$12.95
DINNER IS SERVED MONDAY - SATURDAY, 5PM - 10PM
SUNDAY DINNER IS SERVED FROM 4:30PM - 8:30PM



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ELMO
EVENT CENTER & CATERING

LAKE
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651.779.5994

HISTORY OF THE LAKE ELMO INN



LATE 1800'S TO EARLY 1900'S



LAKE ELMO INN - PRESENT

ESTABLISHED IN 1881

THE LAKE ELMO INN WAS ORIGINALLY SET UP AS A STAGE COACH STOP. SINCE THEN IT HAS HAD MANY FACES AND CHANGES TO ITS ORIGINAL RUSTIC STATE. OVER 120 YEARS THE INN HAS SERVED AS HOST TO A RAILROAD STATION, A BARBERSHOP AND A BAR OR TWO. JOHN SCHILTZ, OWNER AND CHEF OF THE LAKE ELMO INN, DREAMED OF OWNING HIS OWN RESTAURANT SINCE BEGINNING AS A DISHWASHER AT BEN'S ELMO INN. HE WENT ON TO ATTEND CULINARY SCHOOL AND EVENTUALLY WORKED HIS WAY UP TO HEAD CHEF IN KITCHENS ACROSS THE COUNTRY. BY A TWIST OF FATE YEARS LATER, JOHN RETURNED TO LAKE ELMO FOR A FRIEND'S WEDDING TO FIND THE RESTAURANT FOR SALE. JOHN PURCHASED BEN'S ELMO INN AND FULFILLED HIS AMERICAN DREAM. HE HAS OWNED AND OPERATED THE LAKE ELMO INN SINCE 1983, WINNING MANY TOP RESTAURANT AWARDS, INCLUDING MINNESOTA RESTAURATEUR OF THE YEAR 2006. "WE ARE PROUD TO BE ONE OF THE OLDEST RESTAURANTS IN MINNESOTA STILL IN OPERATION TODAY, AND WE TAKE PRIDE IN EXCEPTIONAL SERVICE, PHENOMENAL FOOD AND GREAT VALUE TO THOUSANDS OF GUESTS. WE THANK YOU FOR YOUR CONTINUED PATRONAGE AND PROMISE TO CONTINUALLY STRIVE TO PROVIDE YOU WITH THE BEST DINING EXPERIENCE IN THE TWIN CITIES."

~ JOHN & CHRIS SCHILTZ



MEET OUR STAFF ...

PROVIDING YOU WITH THE VERY BEST FOOD AND SERVICE IN THE TWIN CITIES AREA.



EXECUTIVE CHEF
TOM SCHILLER

19 YEARS OF SERVICE



PASTRY CHEF
JONI WERDEN

24 YEARS OF SERVICE



GENERAL MANAGER
ERIK FORREST

6 YEARS OF SERVICE



BAR MANAGER
BETTY SCHULTZ

24 YEARS OF SERVICE



SOUS CHEF
DAVID GRASS

20 YEARS OF SERVICE



SOUS CHEF
SCOTT WAXBERG

13 YEARS OF SERVICE



ASSISTANT MANAGER
LAURA SCHILTZ

2 YEARS OF SERVICE



ASSISTANT MANAGER
JAKE BAKER

5 YEARS OF SERVICE



LAKE ELMO INN'S / INNSIDER CLUB

DO YOU LIKE HAVING THE INNSIDER NEWSLETTER DELIVERED TO YOUR HOME? DO YOU LIKE TO BE THE FIRST TO READ ABOUT WHAT'S HAPPENING AT THE LAKE ELMO INN AND EVENT CENTER? DO YOU LIKE RECEIVING SPECIAL VALUES AND BENEFITS? IF YOU DO, THEN THE NEW INNSIDER CLUB IS FOR YOU. WHEN YOU JOIN "THE CLUB", THE NEWSLETTER WILL BE MAILED TO YOUR HOME. INSIDE EACH NEWSLETTER WILL BE SPECIAL OFFERS GOOD FOR MEMBERS OF THE INNSIDER CLUB ONLY. MEMBERSHIP COST IS \$25 ANNUALLY. THE MONTHLY SPECIAL OFFERS WILL BRING YOU VALUES OF AT LEAST TEN TIMES THE MEMBERSHIP FEE. START SAVING...JOIN NOW! ENROLLMENT FORMS ARE FOUND IN THE LOBBY OR FEEL FREE TO ASK YOUR SERVER. THE NEWSLETTER WILL CONTINUE TO BE AVAILABLE TO PICK UP IN THE LOBBY, BUT ALL COUPONS AND INCENTIVES WILL BE VOIDED. THE ONLY WAY TO RECEIVE THE NEWSLETTER AND SPECIAL OFFERS BY MAIL IS TO JOIN THE NEW LAKE ELMO INN'S INNSIDER CLUB.

LAKE ELMO INN EVENT CENTER

WITH OVER 40 YEARS COMBINED EXPERIENCE IN CATERING WEDDINGS, CORPORATE, PRIVATE AND FUNDRAISING EVENTS, JOHN AND CHRIS SCHILTZ REMODELED AND REOPENED THE LAKE ELMO INN EVENT CENTER IN 2006. LOCATED JUST A FEW BLOCKS FROM LAKE ELMO INN, THE EVENT CENTER CAN SEAT UP TO 300 GUESTS OR CAN BE SECTIONED INTO SMALLER AREAS FOR INTIMATE PARTIES OF 30 TO 40 GUESTS. THE SPACE IS BEAUTIFULLY DECORATED AND INCLUDES STATE OF THE ART MULTIMEDIA EQUIPMENT, WIRELESS INTERNET, A LAVISH PRIVACY SUITE AND AN EXPERIENCED STAFF OF EVENT COORDINATORS TO ASSIST YOU WITH ANY CATERING NEEDS. OUR EVENT CENTER SIMPLY CONTINUES WITH THE TRADITION OF THE SUPERIOR QUALITY IN FOOD AND SERVICE YOU'VE COME TO EXPECT IN OUR RESTAURANT, BUT OFFERS YOU AND YOUR GUESTS THE ADDED BONUS OF A PERSONAL SPACE TO MAKE ALL YOUR OWN. WE CAN ALSO BRING THAT EXPERIENCE TO YOU IN YOUR HOME, AT WORK OR THE LOCATION OF YOUR CHOICE.



LAKE ELMO INN EVENT CENTER - SINCE 2006

LAKE ELMO INN

3442 LAKE ELMO AVE N.
LAKE ELMO, MN 55042

RESERVATIONS ARE RECOMMENDED ~

CALL 651.777.8495 OR VISIT OUR WEBSITE AT
WWW.LAKEELMOINN.COM