

Lake Elmo Inn

WORLD CLASS DINING CLOSE TO HOME • SERVING THE TWIN CITIES SINCE 1881

STARTERS

SOUP DU JOUR our chef's fresh creation made daily	Cup 8.50 Bowl 10.50	POMODORO MEATBALLS in a stewed tomato basil sauce served with parmesan crostini	17
MINNESOTA WILD RICE & DUCK GF our signature soup	Cup 10.50 Bowl 12.50	REUBEN TRUFFLES(4) savory truffle filled with corned beef, Swiss cheese, sauerkraut and thousand island	16
FRENCH ONION flavorful broth and onions, topped with croutons, melted Swiss and provolone cheese	Cup 10.50 Bowl 12.50	CLASSIC SHRIMP COCKTAIL(4) GF jumbo tiger shrimp cooked in-house, served with home-made spicy cocktail sauce and lemon	26
DUCK "EGGS" À L'ORANGE (4) flavorful duck, Minnesota wild rice, vegetables, and fontina, filled "eggs"; coated with seasoned bread crumbs and orange dipping sauce	16	SCOOTER PIE(4) * 1881 Hereford beef tenderloin on a portobello mushroom, with roasted red peppers, and crispy onion straws with creamy horseradish	22
PORK POTSTICKERS(4) crisp and flavorful, with teriyaki glaze, and an Asian power slaw with sweet chili sauce	16		

SALADS

add on protein to any salad:

6oz chicken breast-11.50	4oz sliced sirloin-11.50	broiled or fried shrimp-6.50	4oz salmon-11.50	
MARKET SALAD mixed greens with a colorful array of seasonal vegetables and croutons, served with choice of dressing	11	SUPERFOODS SALAD (N) GF quinoa, edamame, blueberries, red grapes, dried cranberries, feta cheese, garlic, chopped kale, walnuts, sunflower seeds, and dried mango with an orange vinaigrette	23	
CAESAR SALAD chopped hearts of romaine, home-made dressing, croutons and a shaved Italian cheese blend	half 10 full 17.50	SHRIMP STACK SALAD GF romaine lettuce, tomatoes, bacon, avocado, shrimp with a French cocktail dressing	23	
ELMO'S CHOPPED WEDGE iceberg lettuce, bacon, croutons, tomato, onion, egg, cucumber, avocado, bleu cheese & choice of dressing	20	PECAN CHICKEN SALAD (N) GF mixed greens with oranges, dried cranberries, candied pecans & almonds topped with pecan crusted chicken breast served with a zesty vinaigrette	23	

SANDWICHES & BURGERS

all are served with one choice of the following:

French fries, sweet potato fries, salad of the day, cup of soup of the day, substitute a market salad-3			
CRANBERRY TURKEY sliced turkey, Swiss cheese, lettuce and cranberry aioli, served on cranberry bread	21	LAKE ELMO REUB-INN home-made corned beef with sauerkraut, Swiss, 1000 island served on marble rye	21
PUB STEAK * tender slices of 1881 Hereford sirloin grilled with sautéed onions, portobello mushrooms and Swiss cheese, served on a ciabatta roll	22	CHICKEN PESTO SANDWICH (N) grilled chicken breast topped with a pistachio pesto, provolone, and a bruschetta topping, served on a ciabatta roll	19
SHORT RIB SANDWICH braised short ribs, horseradish cheddar cheese, caramelized onions, and roasted garlic au jus, served on a ciabatta roll	21	JOHNNY BURGER * two 4oz patties, grilled and topped with Swiss cheese, bacon, lettuce, tomato, onion and mayo, served on a European bun (without bacon or cheese \$15.50)	18.50
FRIED PORKLOIN SANDWICH panko breaded pork loin, pickled red onions, lettuce, tomato, and bacon aioli, served on a ciabatta roll	19	PORTOBELLO SANDWICH portobello mushrooms with herbed cream cheese, roasted red peppers, alfalfa sprouts, onion, cajun aioli served on a European bun	19
SMOKED SALMON BLT smoked salmon, lettuce, tomato, bacon, and lemon caper aioli, served on grilled sourdough bread	21		

ENTREES

entrées, steaks & chops are served with a vegetable du jour & choice of French fries, Minnesota wild rice (N) or linguine.
add on market salad w/entree \$5

CANADIAN WALLEYE panko crusted with a chardonnay butter sauce topped with a gremolata	30	BABY BACK RIBS GF smoked in-house, then slow roasted and glazed with our own bourbon BBQ sauce	Half 33 Full 44
SUNNIES A Lake Elmo Inn original, potato crusted filets topped with a chardonnay butter sauce	27.50	6OZ ELMO'S SIRLOIN GF * 1881 Hereford sliced sirloin with a wild mushroom jus lié	27.50
CHICKEN MARSALA GF 6oz chicken breast with a wild mushroom marsala wine sauce	26.50	4OZ FILET MIGNON GF* 1881 Hereford beef served with a large mushroom cap	33
PRAWNS & PASTA** three tiger shrimp sautéed with mushrooms, tomatoes & scallions, tossed with linguine, white wine, garlic and parmesan	31	BUTTERNUT SQUASH RAVIOLI ** made in-house with sage, brown butter and topped with parmesan	23
CHICKEN POT PIE** tender chicken, potatoes, and vegetables topped with a golden brown pastry crust. served with a freshly tossed salad	26	ATLANTIC SALMON GF ** sesame crusted salmon with a miso honey glaze on a bed of jasmine rice garnished with an Asian slaw	28.50
6OZ FILET MEAT-NON GF <i>plant based</i> filet mignon with a chimichurri sauce (vegetarian)	31.50	ROAST DUCK Crisp & flavorful Maple Leaf Farms quarter roasted duck served with a Gran Marnier orange sauce	28.50

GF = Gluten Free (We are not a gluten-free restaurant and cannot ensure that cross contamination will never occur) N= Contains Nuts

*Warning: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of foodborne illnesses.

Alert your server if you have special dietary requirements, prior to ordering.

**Entree does not come with a vegetable or starch choice

A 3% surcharge will be applied to your bill. It is not a gratuity or tip. It is to help retain and attract the quality of indirect, non tipped staff.

A 20% gratuity will be added to groups of 8 or more