

Lake Elmo Inn

RESTAURANT

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

BREAKFAST

CARAMEL ROLL (N) our famous large home-made caramel roll	5	SCONES (2) home-made scones, choices change weekly	4.50
EGGS BENEDICT two poached eggs, Canadian bacon on toasted English muffins topped with hollandaise sauce served with hashbrowns and garnished with fresh fruit	16.50	STRAWBERRY CHEESECAKE FRENCH TOAST brioche French toast stuffed with sweetened cream cheese and topped with strawberry sauce and fresh strawberries. Garnished with graham cracker crumble	16
EGGS YOUR WAY your choice of egg preparation served w/ hashbrowns, bacon or sausage, fresh fruit and toasted English muffin	16.50	CHEF'S CHOICE OMELET flavorful duck, Minnesota wild rice, vegetables, and fontina, filled "eggs"; coated with seasoned bread crumbs and orange dipping sauce	16.50
CHORIZO SKILLET fried potatoes, topped with chorizo, onions, peppers, mixed cheese, fried eggs, topped with chipotle hollandaise sauce served with an English muffin	17	BREAKFAST SANDWICH bacon, scrambled eggs, cheddar cheese, and sweet tomato jam served on a croissant with hashbrowns and fresh fruit	16
		ADD ON: side bacon or sausage	5.50

STARTERS

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

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	SHRIMP STACK SALAD GF romaine lettuce, tomatoes, bacon, avocado, shrimp with a French cocktail dressing	23
CAESAR SALAD chopped hearts of romaine, home-made dressing, croutons and a shaved Italian cheese blend	half 10 full 17.50	SUPERFOODS SALAD (N) quinoa, edamame, blueberries, red grapes, dried cranberries, feta cheese, garlic, chopped kale, walnuts, sunflower seeds and dried mango with an orange vinaigrette	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

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 choice of starch or vegetable

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SANDWICHES & BURGERS

all are served with one choice of the following:

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	JOHNNY BURGER * two 4oz patties, grilled and topped with Swiss cheese, bacon, lettuce, tomato, onion and mayo, served on a brioche bun (without bacon or cheese \$15.50)	18.50
SHORT RIB SANDWICH braised short ribs, horseradish cheddar cheese, caramelized onions, and roasted garlic au jus, served on a ciabatta roll	21	PORTOBELLO SANDWICH portobello mushrooms with herbed cream cheese, roasted red peppers, alfalfa sprouts, onion, cajun aioli served on a brioche bun	19
FRIED PORKLOIN SANDWICH panko breaded pork loin, pickled red onions, lettuce, tomato, and bacon aioli, served on a ciabatta roll	19	CHICKEN PESTO SANDWICH (N) grilled chicken breast topped with a pistachio pesto, provolone, and a bruschetta topping, served on a ciabatta roll	19
SMOKED SALMON BLT smoked salmon, lettuce, tomato, bacon, and lemon caper aioli, served on grilled sourdough bread	21		

ENTREES

all entrées, steaks & chops are served with a vegetable du jour & choice of French fries, Minnesota wild rice or linguine. add market salad with entree- 5

CANADIAN WALLEYE panko crusted with a limoncello beurre blanc 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 jumbo tiger shrimp sautéed with mushrooms, tomatoes & scallions, tossed with linguine, white wine, garlic and parmesan-reggiano	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	27.50
6OZ FILET MEAT-NON GF plant based 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

HISTORY- Established In 1881

Founded in 1881, the Lake Elmo Inn was originally built as a stagecoach stop. Since then it has had many faces and changes to its original rustic state. Over 137 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 he was sixteen years old where he started as a dishwasher at Ben's Elmo Inn. He went on to attend culinary school and eventually worked his way to head chef in kitchens across the country. By a twist of fate years later, he returned to Lake Elmo for a friend's wedding to find the restaurant for sale. John purchased Ben's Elmo Inn and fulfilled his dream. He has owned and operated the Lake Elmo Inn since 1983, winning many top restaurant awards, including Minnesota Restaurateur of the year 2006 and Restaurant of the year 2014. In 2006, John and Chris purchased another historic Lake Elmo property, the Lake Elmo VFW. After remodeling the facility to reflect the quality interior you've come to expect, they opened the Lake Elmo Inn Event Center.

"We are proud to be one of the oldest restaurants in Minnesota still operating today, and take great pride in exceptional service, phenomenal food, and most importantly, the best value to our 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 and Chris Schiltz

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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