



Lake Elmo Inn

RESTAURANT

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

STARTERS

SCOOTER PIE (4)*	20	PORK POTSTICKERS (4)	14
beef tenderloin on a portobello mushroom, roasted red peppers, and crispy onion straws with creamed horseradish		crisp & flavorful, with teriyaki glaze, ponzu and power slaw	
CLASSIC SHRIMP COCKTAIL (4) GF	24	CHEESY POLENTA	16
jumbo tiger shrimp cooked in-house, served with homemade spicy cocktail sauce & lemon		fried cheesy polenta, house smoked brisket, and bacon jam	
IRISH TRUFFLES (4)	12	CAPRESE	14
savory truffle, filled with corned beef, Swiss cheese and sauerkraut		sliced burrata mozzarella cheese, sliced tomatoes, basil, and EVOO	
MEATBALLS	15	STICKY RIBS (4)	18
demi glaze, sour cream, and dill served with crostini		smoked pork ribs with house made pomegranate bbq and scallions	

SOUPS

SOUP DU JOUR	Cup 7	FRENCH ONION	Cup 8
our chef's fresh creation made daily	Bowl 9	flavorful broth & onions, topped with croutons, melted Swiss & Provolone cheese	Bowl 10
MINNESOTA WILD RICE & DUCK GF	Cup 8		
our signature soup	Bowl 10		

SALADS

Add on protein to any salad:

4oz Chicken Breast-\$10 4oz Sliced Sirloin-\$12 Broiled or Fried Tiger Shrimp-\$6 Each 4oz Salmon-\$12

ELMO'S HOUSE SALAD	17	MARKET SALAD	8
iceberg lettuce, bacon, croutons, tomato, onion, egg, cucumber, avocado, bleu cheese and choice of dressing		mixed greens with a colorful array of seasonal vegetables and croutons, served with choice of dressing	
BEEF & ARUGULA SALAD (N) GF	18	SUPERFOODS SALAD (N) GF	24
tender red beets, watermelon radish, walnuts, herbed chèvre, arugula, red onion and a walnut vinaigrette		quinoa, edamame, blueberries, red grapes, dried cranberries, feta cheese, garlic, chopped kale, walnuts, sunflower seeds and dried mango with an orange vinaigrette	
SHRIMP STACK SALAD GF	27	STRAWBERRY CHICKEN SALAD (N) GF	27
romaine lettuce, tomatoes, bacon, avocado, shrimp with a French cocktail dressing		grilled chicken, asparagus, walnuts, artichoke hearts, strawberries, mixed greens topped with a strawberry poppyseed vinaigrette	
CAESAR SALAD	half 9 full 15		
chopped hearts of romaine, house-made dressing, croutons and parmesan crisps			

Lake Elmo Inn Experience (split plate charge): Freshly baked rolls, intermezzo, hot hand towel & a chocolate dipped strawberry \$6

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.

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.

Executive Chef- Jim Kohler Executive Pastry Chef- Joni Marty Sous Chef- William Ruble Sous Chef- Aaron Skelton

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ENTRÉES

All Entrées are served with the vegetable du jour, freshly baked rolls & a choice of Minnesota wild rice, potato of the day, baked potato, loaded baked potato (\$4.00) or linguine. Substitute your vegetable with grilled asparagus \$5.00 or grilled tomato-\$3.00

CANADIAN WALLEYE (N)	39	COLD WATER LOBSTER TAIL GF	55
pan fried panko crusted walleye with house made artichoke, pine nut gremolata, and chardonnay butter sauce		6oz lobster dinner	
SUNNIES	36	JUMBO SHRIMP	38
Lake Elmo Inn original, potato crusted filets served with a chardonnay butter sauce		four jumbo black tiger shrimp, served with drawn butter or cocktail sauce; broiled or breaded	
BABY BACK RIBS GF	Half 38 Full 48	TOURNEDOES BEARNAISE GF	8oz 60
tender and tasty, smoked in-house, then slow roasted and served with our own BBQ sauce		twin filet mignons topped with two jumbo tiger shrimp and béarnaise sauce	
PORK TENDERLOIN	45	ELMO'S SIRLOIN GF*	6oz 31 8oz 35
16oz Niman Ranch pork tenderloin served with a fresh chimichurri and tear drop peppers		choice sliced sirloin with a wild mushroom jus lié	
ALL NATURAL NIMAN RANCH PORK CHOP GF*	(1) 35 (2) 45	10OZ MANHATTAN FILET	50
choice of: cajun style or spicy honey glazed with a peach salsa		center cut striploin with melted crispy potato and bacon hotel butter with wild mushrooms	
ROAST DUCKLING GF	40	FILET MIGNON GF*	4oz 40 8oz 52
roasted half duck, crisp and flavorful, served with peppercorn sauce or triple berry sauce		1881 Hereford Beef Tenderloin served with a large mushroom cap	
DUCK & FILET	55	CHICKEN BRUSCHETTA	32
1/4 Maple Leaf Farms roast duck and our signature 1881 Hereford Beef Tenderloin 8oz served with peppercorn or triple berry duck sauce		8oz chicken breast topped with fresh tomatoes, roasted garlic, basil, EVOO and Italian Grana Parmesan	
U-10 SCALLOPS	44	ATLANTIC SALMON	36
three pan-seared fresh scallops with tomato, basil, grana parm, garlic, and EVOO		pan-seared salmon served with fresh pomegranate seed salsa	

Accompaniments

Mushroom jus lié-\$3 Fried Onion Straws-\$3 Caramelized Onions-\$3
Gorgonzola Crusted-\$4 Sautéed Mushrooms-\$4

PASTA

LOBSTER RAVIOLI	55	BUTTERNUT SQUASH RAVIOLI	27
striped lobster ravioli with a roasted red pepper cream sauce, parmesan and topped with a 6 oz lobster tail		made in-house with sage, brown butter and topped with parmesan-reggiano	
TRUFFLE CHEESE RAVIOLI	32	PRAWNS & PASTA	38
spinach pasta stuffed with truffle gouda and ricotta cheeses served with asparagus, and wild mushrooms		four jumbo black tiger shrimp sautéed with mushrooms, tomatoes & scallions, tossed with linguine, white wine, garlic and parmesan-reggiano	
SUMMER PESTO PASTA	27		
fresh linguine, pesto, and summer vegetables			

ACCOMPANIMENTS

Vegetable of the Day-\$5	Potato of the Day-\$5
Asparagus-\$10	Wild Rice-\$5
Grilled Tomato-\$8	Linguine-\$5
Hollandaise-\$3	Baked Potato-\$5
Béarnaise-\$3	Loaded Baked Potato-\$9

ENTREE ADD-ONS

Broiled or Fried Tiger Shrimp-\$6 Each
4oz Chicken Breast-\$10
4oz Salmon Filet-\$12
4oz Sliced Sirloin-\$12
6oz Lobster Tail-\$45 (ala carte)
U-10 Scallop- \$10 each

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