

STARTERS

PORK POTSTICKERS(4) crisp and flavorful, with teriyaki glaze, ponzu and power slaw	14.75	SWEDISH HEREFORD MEATBALLS with demi glaze sour cream sauce topped with dill served with crostini	15.75
SOUP DU JOUR our Chef's fresh creation made daily	Cup 7.50 Bowl 9.50	REUBEN TRUFFLES(4) savory truffle filled with corned beef, Swiss cheese, sauerkraut and thousand island	14.75
MINNESOTA WILD RICE & DUCK GF our signature soup	Cup 8.50 Bowl 10.50	CLASSIC SHRIMP COCKTAIL(4) GF jumbo tiger shrimp cooked in-house, served with homemade spicy cocktail sauce and lemon	25.25
FRENCH ONION flavorful broth and onions, topped with croutons, melted Swiss and Provolone cheese	Cup 8.50 Bowl 10.50	SCOOTER PIE(4) * beef tenderloin on a portobello mushroom, roasted red peppers, crispy onion straws, with creamed horseradish	21

SALADS

Add on protein to any salad:

6oz Chicken Breast-\$8.50	4oz Sliced Sirloin-\$10.50	Broiled or Fried Shrimp-\$6.25 Each	4oz Salmon-\$10.50
MARKET SALAD mixed greens with a colorful array of seasonal vegetables and croutons, served with choice of dressing	10.50	CAESAR SALAD chopped hearts of romaine, house-made dressing, croutons and parmesan crisps	half 9.50 full 16.75
SHRIMP STACK SALAD GF romaine lettuce, tomatoes, bacon, avocado, shrimp with a French cocktail dressing	22	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	22
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	22	ELMO'S CHOPPED WEDGE iceberg lettuce, bacon, croutons, tomato, onion, egg, cucumber, avocado, bleu cheese & choice of dressing	19

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	20	LAKE ELMO REUB-INN corned beef w/sauerkraut, Swiss cheese and thousand island dressing, served on pumpernickel	20
PUB STEAK * tender slices of choice sirloin grilled with sautéed onions, portobello mushrooms and Swiss cheese, served on a ciabatta roll	20	SHORT RIB slow cooked short rib on a ciabatta bun with chimichurri sauce, red onion, and provolone cheese	23
FRIED CHICKEN CORDON BLEU ham and Swiss on cracker crusted chicken breast with hot honey mustard on brioche bun	22	JOHNNY BURGER * two 4oz patties, grilled and topped with Swiss cheese, bacon, lettuce, tomato, onion and mayo, served on a brioche bun (no bacon or cheese \$15.50)	17.75

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 (N) panko crusted with Drambuie butter sauce, and dried cranberry and almond crumble (available broiled GF)	28.25	BBY BACK RIBS GF smoked in-house then slow roasted and served with our own BBQ sauce	Half 31.50 Full 42
SUNNIES A Lake Elmo Inn original, potato crusted filets topped with a chardonnay butter sauce	26.25	ELMO'S SIRLOIN GF * 1881 Hereford sliced sirloin with a wild mushroom jus lié	6oz 26.25
PORT WINE & FIG CHICKEN GF chicken breast topped with port wine reduction and wild mushroom and fig tapenade	25.25	FILET MIGNON GF * 1881 Hereford beef served with a large mushroom cap	4oz 31.50
PRAWNS & PASTA** three black tiger shrimp sautéed with mushrooms, tomatoes & scallions, tossed with linguine, white wine, garlic and parmesan-reggiano	29.50	BUTTERNUT SQUASH RAVIOLI (N) ** made in-house with bleu cheese cream sauce, pears, and candied walnuts	22
CHICKEN POT PIE** tender chicken, potatoes, and vegetables finished with a golden brown pastry crust. Served with a freshly tossed salad	25.25	LINGUINE SICILIANO (N) ** fresh linguine with dried cranberries, pinenuts, baby spinach, chili flakes, and extra-virgin olive oil	22
		ATLANTIC SALMON (N)** GF served with beet and boursin cheese risotto, candied pecans and balsamic glaze	27.25

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.