



Lake Elmo Inn

RESTAURANT

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

STARTERS

SCOOTER PIE (4)* 1881 Hereford beef tenderloin on a portobello mushroom, roasted red peppers, and crispy onion straws with creamed horseradish	21	PORK POTSTICKERS (4) crisp & flavorful, with teriyaki glaze, and an Asian power slaw	14.75
CLASSIC SHRIMP COCKTAIL (4) GF jumbo tiger shrimp cooked in-house, served with house-made spicy cocktail sauce & lemon	25	CRISPY FROG LEGS (4) panko crusted and deep fried with a creole remoulade sauce	19
REUBEN TRUFFLES (4) savory truffle, filled with corned beef, Swiss cheese and sauerkraut	14.75	PROVOLETA broiled aged provolone cheese with a fire roasted tomato relish served with crostini	14
POMODORO MEATBALLS (4) with a stewed tomato basil sauce served with parmesan crostini	15.75	CRAB CAKE (2) panko crusted Crimson Bay lump crab served with a remoulade	20

SOUPS

SOUP DU JOUR our chef's fresh creation made daily	Cup 7.50 Bowl 9.50	FRENCH ONION flavorful broth & onions, topped with croutons, melted Swiss & provolone cheese	Cup 8.50 Bowl 10.50
MINNESOTA WILD RICE & DUCK GF our signature soup	Cup 8.50 Bowl 10.50		

SALADS

add on protein to any salad:
6oz chicken breast-10.50 4oz sliced sirloin-12.50 broiled or fried tiger shrimp-6.25 4oz salmon-13.75

MARKET SALAD mixed greens with a colorful array of seasonal vegetables and croutons, served with choice of dressing	8.50	PROSCIUTTO & FRESH MOZZARELLA SALAD GF on top of pineapple carpaccio with arugula, and balsamic glaze	17
ELMO'S CHOPPED WEDGE iceberg lettuce, bacon, croutons, tomato, onion, egg, cucumber, avocado, bleu cheese and choice of dressing	15	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	25.50
FESTIVAL SALAD (N) GF pears, apples, oranges, dried cranberries, candied pecans & gorgonzola on mixed greens with champagne vinaigrette	11	BERRY BERRY CHICKEN SALAD GF mixed greens topped with seasonal berries, brie, red onion, grilled chicken breast and a strawberry vinaigrette	28.50
CAESAR SALAD chopped hearts of romaine, house-made dressing, croutons and a shaved Italian cheese blend	half 9.50 full 16.75	SHRIMP STACK SALAD GF romaine lettuce, tomatoes, bacon, avocado, shrimp with a French cocktail dressing	28.50

Lake Elmo Inn Experience (shared plate experience):
Freshly baked rolls, intermezzo, hot hand towel & a chocolate dipped strawberry 6.50

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.

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 (N), linguine, potato of the day, baked potato, loaded baked potato (4.50) substitute your vegetable with grilled asparagus 5.50 or grilled tomato-3.50

CANADIAN WALLEYE (N) panko crusted with a limoncello beurre blanc topped with a pinenut dried caper garnish	41	COLD WATER LOBSTER TAIL GF 6oz lobster dinner	57.25
SUNNIES Lake Elmo Inn original, potato crusted filets served with a chardonnay butter sauce	37.75	JUMBO SHRIMP four jumbo tiger shrimp, served with drawn butter or cocktail sauce; broiled or breaded	40
BABY BACK RIBS GF smoked in-house, then slow roasted and glazed with our own bourbon BBQ sauce	Half 40 Full 50.50	TOURNEDOES BEARNAISE GF twin filet mignons topped with two jumbo tiger shrimp and béarnaise sauce	8oz 63
SUMMER SURF & TURF 6oz cold water lobster tail, 1881 Hereford 4oz filet, and 2 broiled jumbo tiger shrimp	100	ELMO'S SIRLOIN GF* 1881 Hereford sliced sirloin with a wild mushroom jus lié	6oz 32.75 8oz 37
12OZ PORK CHOP GF grilled & prepared with your choice of classic LEI cajun style or topped with a brandy peach chutney	(1)36.75 (2) 47.25	8OZ MANHATTAN FILET GF sliced 1881 Hereford center cut of a NY striploin topped with a fresh chimichurri sauce	49
ROAST DUCKLING GF Maple Leaf Farms roasted duck, crisp and flavorful, served with peppercorn sauce or Grand Marnier orange sauce	42	FILET MIGNON GF* 1881 Hereford beef tenderloin served with a large mushroom cap	4oz 42 8oz 54.50
DUCK & FILET GF Maple Leaf Farms roasted duck breast and our signature 4oz 1881 Hereford beef tenderloin served with peppercorn sauce or Grand Marnier orange sauce	54.50	ITALIAN CHICKEN GF 2 6oz pan seared breasts with fresh mozzarella, tomato, and Castelvetrano olive topping	30.50
PAN SEARED DOMESTIC LAMB CHOPS Colorado rack of lamb roasted to perfection with a mustard panko crust	75	ATLANTIC SALMON GF pan seared with a honey comb garlic glaze and pineapple salsa	38
		12OZ BONE-IN VEAL RIBEYE GF with a silky chili pomegranate reduction and micro greens	65

Accompaniments

mushroom jus lié-3.50 fried onion straws-3.50 caramelized onions-3.50
gorgonzola crusted-4.50 sautéed mushrooms-4.50

PASTA/RICE

LOBSTER RAVIOLI striped ravioli with saffron cream, blistered tomatoes, and a 6-ounce lobster tail	57.75	BUTTERNUT SQUASH RAVIOLI house-made with sage, brown butter and topped with parmesan	28.75
U-10 SCALLOPS GF on a bed of jasmine rice, mixed vegetables, topped with micro greens, and a yuzu sauce	46.25	PRAWNS & PASTA four jumbo tiger shrimp sautéed with mushrooms, tomatoes and scallions, tossed with linguine, white wine, garlic and parmesan	40
LINGUINE ANATRA (N) roasted duck, pistachios, dried cranberries, thyme duck stock reduction and butter	28.25	CAVATAPPI PRIMAVERA ricotta cheese tossed in a tomato, broccoli, bell pepper garlic sauce topped with ricotta	28

ACCOMPANIMENTS

vegetable of the day- 5.50 asparagus- 10.50 grilled tomato- 8.50 hollandaise- 3.50 béarnaise- 3.50	potato of the day- 5.50 wild rice (N) - 5.50 linguine- 5.50 baked potato- 5.50 loaded baked potato- 9.50
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ENTREE ADD-ONS

broiled or fried tiger shrimp- 6.25 6oz chicken breast- 10.50 4oz salmon filet- 12.50 4oz sliced sirloin- 12.50 6oz lobster tail- 47.25 (ala carte) U-10 scallop- 10.50
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