

# Lake Elmo Inn

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

## STARTERS

<b>PORK POTSTICKERS(4)</b> crisp and flavorful, with teriyaki glaze, and an Asian power slaw	14.75	<b>PROVOLETA</b> broiled aged provolone cheese with a fire roasted tomato relish served with crostini	14
<b>SOUP DU JOUR</b> our chef's fresh creation made daily	Cup 7.50 Bowl 9.50	<b>REUBEN TRUFFLES(4)</b> savory truffle filled with corned beef, Swiss cheese, sauerkraut and thousand island	14.75
<b>MINNESOTA WILD RICE &amp; DUCK GF</b> our signature soup	Cup 8.50 Bowl 10.50	<b>CLASSIC SHRIMP COCKTAIL(4) GF</b> jumbo tiger shrimp cooked in-house, served with homemade spicy cocktail sauce and lemon	25
<b>FRENCH ONION</b> flavorful broth and onions, topped with croutons, melted Swiss and provolone cheese	Cup 8.50 Bowl 10.50	<b>SCOOTER PIE(4) *</b> 1881 Hereford beef tenderloin on a portobello mushroom, roasted red peppers, crispy onion straws, with creamed horseradish	21
<b>POMODORO MEATBALLS</b> served in a stewed tomato basil sauce served with parmesan crostini	15.75		

## SALADS

add on protein to any salad:

6oz chicken breast-**8.50** 4oz sliced sirloin-**10.50** broiled or fried shrimp-**6.25** 4oz salmon-**10.50**

<b>MARKET SALAD</b> mixed greens with a colorful array of seasonal vegetables and croutons, served with choice of dressing	10.50	<b>CAESAR SALAD</b> chopped hearts of romaine, house-made dressing, croutons and a shaved Italian cheese blend	half 9.50 full 16.75
<b>ELMO'S CHOPPED WEDGE</b> iceberg lettuce, bacon, croutons, tomato, onion, egg, cucumber, avocado, bleu cheese & choice of dressing	19	<b>SUPERFOODS SALAD (N) GF</b> quinoa, edamame, blueberries, red grapes, dried cranberries, feta cheese, garlic, chopped kale, walnuts, sunflower seeds, and dried mango with an orange vinaigrette	22
<b>BERRY BERRY CHICKEN SALAD</b> mixed greens topped with seasonal berries, brie, red onion, grilled chicken breast and a strawberry vinaigrette	22	<b>SHRIMP STACK SALAD GF</b> romaine lettuce, tomatoes, bacon, avocado, shrimp with a French cocktail dressing	22

## 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**

<b>CRANBERRY TURKEY</b> sliced turkey, Swiss cheese, lettuce and cranberry aioli, served on cranberry bread	20	<b>LAKE ELMO REUB-INN</b> house-made corned beef with saurkraut, Swiss, 1000 island served on marble rye	20
<b>PUB STEAK *</b> tender slices of 1881 Hereford sirloin grilled with sautéed onions, portobello mushrooms and Swiss cheese, served on a ciabatta roll	21	<b>CHICKEN SALAD SANDWICH (N)</b> roasted garlic chicken salad with lettuce, tomato and roasted cashews served on a fresh baked croissant	19
<b>FALAFEL SANDWICH</b> house-made falafel with alfalfa sprouts, tomato, pickled onions and tzatziki sauce served on pita bread	18.50	<b>JOHNNY BURGER *</b> two 4oz patties, grilled and topped with Swiss cheese, bacon, lettuce, tomato, onion and mayo, served on a brioche bun (without bacon or cheese <b>\$15.50</b> )	17.75
<b>LAMB GYRO</b> gyro meat with lettuce, tomato, pickled onions and tzatziki sauce served on pita bread	19	<b>PORTOBELLO SANDWICH</b> portobello mushrooms with herbed cream cheese, roasted red peppers, alfalfa sprouts, onion, cajun aioli served on a brioche bun	18

## 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

<b>CANADIAN WALLEYE (N)</b> panko crusted with a limoncello beurre blanc topped with a pinenut dried caper garnish	28.25	<b>BBQ RIBS GF</b> smoked in-house, then slow roasted and glazed with our own bourbon BBQ sauce	Half 31.50 Full 42
<b>SUNNIES</b> A Lake Elmo Inn original, potato crusted filets topped with a chardonnay butter sauce	26.25	<b>6OZ ELMO'S SIRLOIN GF *</b> 1881 Hereford sliced sirloin with a wild mushroom jus lié	26.25
<b>BALSAMIC PEACH CHICKEN GF</b> pan seared chicken breast topped with pan roasted peaches and balsamic reduction	25.25	<b>4OZ FILET MIGNON GF *</b> 1881 Hereford beef served with a large mushroom cap	31.50
<b>PRAWNS &amp; PASTA **</b> three tiger shrimp sautéed with mushrooms, tomatoes & scallions, tossed with linguine, white wine, garlic and parmesan	29.50	<b>BUTTERNUT SQUASH RAVIOLI **</b> made in-house with sage, brown butter and topped with parmesan	22
		<b>ATLANTIC SALMON GF</b> pan seared salmon topped with a mango salsa and avocado vinaigrette	27

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.