

# Lake Elmo Inn

## RESTAURANT

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

### BREAKFAST

<b>CARAMEL ROLL (N)</b> our famous large house-made caramel roll	4.50	<b>SCONES (2)</b> house-made scones, choices change weekly	4.25
<b>EGGS BENEDICT</b> two poached eggs, Canadian bacon on toasted English muffins topped with hollandaise sauce. Served with hashbrowns and garnished with fresh fruit	15.50	<b>WILD MUSHROOM &amp; SWISS OMELET</b> topped with a Swiss cheese sauce, served with hashbrowns, English muffin, and fresh fruit	15.50
<b>EGGS YOUR WAY</b> your choice of egg preparation served w/ hashbrowns, bacon or sausage, fresh fruit and toasted English muffin	15.50	<b>PEACH COBBLER FRENCH TOAST</b> brioche bread topped with peach sauce, garnished with peaches and a streusel crumble. served with fresh fruit and choice of bacon or sausage	15
<b>CREOLE SKILLET</b> fried potatoes, topped with andouille sausage, onions, peppers, cheese, fried eggs, garnished with cajun hollandaise sauce. served with an English muffin and fresh fruit	16	<b>FRESH FRUIT PLATE GF</b> assortment of fresh seasonal fruit served with a vanilla honey yogurt dip	15
<b>CROISSANT BREAKFAST SANDWICH</b> scrambled eggs, ham, gruyere cheese, on a fresh baked croissant. served with hashbrowns and fresh fruit	15	<b>CHEF'S CHOICE OMELET</b> weekly chefs' creation served with hashbrowns and fresh fruit	15.50

### STARTERS

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

### 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>SHRIMP STACK SALAD GF</b> romaine lettuce, tomatoes, bacon, avocado, shrimp with a French cocktail dressing	22	<b>SUPERFOODS SALAD (N)</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 and a strawberry vinaigrette	22	<b>ELMO'S CHOPPED WEDGE</b> iceberg lettuce, bacon, croutons, tomato, onion, egg, cucumber, avocado, bleu cheese & choice of dressing	19

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

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.

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### 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>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 \$15.50)	17.75
<b>CHICKEN SALAD SANDWICH (N)</b> roasted garlic chicken salad with lettuce, tomato and roasted cashews served on a fresh baked croissant	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
<b>FALAFEL SANDWICH</b> house-made falafel with alfalfa sprouts, tomato, pickled onions and tzatziki sauce served on pita bread	18.50	<b>LAMB GYRO</b> gyro meat with lettuce, tomato, pickled onions and tzatziki sauce served on pita bread	19

### ENTREES

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

<b>CANADIAN WALLEYE (N)</b> panko crusted with a limoncello beurre blanc topped with a pinenut dried caper garnish	28.25	<b>BABY BACK 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 jumbo tiger shrimp sautéed with mushrooms, tomatoes & scallions, tossed with linguine, white wine, garlic and parmesan-reggiano	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

#### 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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