

Lake Elmo Inn

RESTAURANT

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

BREAKFAST

| | | | |
|--|-------|--|-------|
| CARAMEL ROLL (N) our famous large home-made caramel roll | 4.50 | SCONES (2) home-made scones, choices change weekly | 4.25 |
| EGGS BENEDEICT two poached eggs, Canadian bacon on toasted English muffins topped with hollandaise sauce served with hashbrowns and garnished with fresh fruit | 15.50 | STRAWBERRY CHEESECAKE FRENCH TOAST brioche French toast stuffed with sweetened cream cheese and topped with strawberry sauce and fresh strawberries. Garnished with graham cracker crumble | 15 |
| EGGS YOUR WAY your choice of egg preparation served w/ hashbrowns, bacon or sausage, fresh fruit and toasted English muffin | 15.50 | CHEF'S CHOICE OMELET weekly chefs' creation served with hashbrowns and fresh fruit | 15.50 |
| CHORIZO SKILLET fried potatoes, topped with chorizo, onions, peppers, mixed cheese, fried eggs, topped with chipotle hollandaise sauce served with an English muffin | 16 | BREAKFAST SANDWICH bacon, scrambled eggs, cheddar cheese, and sweet tomato jam served on a croissant with hashbrowns and fresh fruit | 15 |
| | | ADD ON: side bacon or sausage | 5 |

STARTERS

| | | | |
|--|-------------------|--|----|
| SOUP DU JOUR our Chef's fresh creation made daily | Cup 8 Bowl 10 | DUCK "EGGS" À L'ORANGE flavorful duck, Minnesota wild rice, vegetables, and fontina, filled "eggs"; coated with seasoned bread crumbs and orange dipping sauce | 15 |
| MINNESOTA WILD RICE & DUCK GF our signature soup | Cup 10 Bowl 12 | SCOOTER PIE(4) * 1881 Hereford beef tenderloin on a portobello mushroom, with roasted red peppers, crispy onion straws, with creamy horseradish | 21 |
| FRENCH ONION flavorful broth & onions, topped with croutons, melted Swiss & provolone cheese | Cup 10 Bowl 12 | CLASSIC SHRIMP COCKTAIL GF four jumbo tiger shrimp cooked in-house served with home-made spicy cocktail sauce & lemon | 25 |
| REUBEN TRUFFLES (4) savory truffle, filled with corned beef, Swiss cheese and sauerkraut | 15 | PORK POTSTICKERS (4) crisp & flavorful, with teriyaki glaze, and an Asian power slaw with sweet chili sauce | 15 |
| POMODORO MEATBALLS in a stewed tomato basil sauce served with parmesan crostini | 16 | | |

SALADS

add on protein to any salad:
6oz chicken breast-11 4oz sliced sirloin-11 broiled or fried shrimp-6.25 4oz salmon-11

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

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.

Lake Elmo Inn

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

SANDWICHES & BURGERS

all sandwiches 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 crusted turkey, Swiss cheese, lettuce and cranberry bread cranberry aioli, served on a ciabatta roll | 20 | LAKE ELMO REUB-INN home-made corned beef with sauerkraut, Swiss, 1000 island served on marble rye | 20 |
| PUB STEAK * tender slices of 1881 Hereford sirloin grilled with sautéed onions, portobello mushrooms and Swiss cheese, served on a ciabatta roll | 21 | JOHNNY BURGER * 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 |
| SHORT RIB SANDWICH braised short ribs, horseradish cheddar cheese, caramelized onions, and roasted garlic au jus, served on a ciabatta roll | 20 | PORTOBELLO SANDWICH portobello mushrooms with herbed bread cheese, roasted red peppers, alfalfa sprouts, onion, cajun aioli served on a brioche bun | 18 |
| FRIED PORKLOIN SANDWICH panko breaded pork loin, pickled red onions, lettuce, tomato, and bacon aioli, served on a ciabatta roll | 18 | CHICKEN PESTO SANDWICH (N) grilled chicken breast topped with a pistachio pesto, provolone, and a bruschetta topping, served on a ciabatta roll | 18 |
| SMOKED SALMON BLT smoked salmon, lettuce, tomato, bacon, and lemon caper aioli, served on grilled sourdough bread | 20 | | |

ENTREES

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

| | | | |
|--|-------|--|-----------------------|
| CANADIAN WALLEYE panko crusted with a limoncello beurre blanc topped with a gremolata | 28.25 | BABY BACK RIBS GF smoked in-house, then slow roasted and glazed with our own bourbon BBQ sauce | Half 31.50 Full 42 |
| SUNNIES A Lake Elmo Inn original. Potato crusted filets topped with a chardonnay butter sauce | 26.25 | 6OZ ELMO'S SIRLOIN GF * 1881 Hereford sliced sirloin with a wild mushroom jus lié | 26.25 |
| CHICKEN MARSALA GF 6oz chicken breast with a wild mushroom marsala wine sauce | 25.25 | 4OZ FILET MIGNON GF* 1881 Hereford beef served with a large mushroom cap | 31.50 |
| PRAWNS & PASTA** three jumbo tiger shrimp sautéed with mushrooms, tomatoes & scallions, tossed with linguine, white wine, garlic and parmesan-reggiano | 29.50 | BUTTERNUT SQUASH RAVIOLI** made in-house with sage, brown butter and topped with parmesan | 22 |
| CHICKEN POT PIE** tender chicken, potatoes, and vegetables topped with a golden brown pastry crust. served with a freshly tossed salad | 25 | ATLANTIC SALMON GF** sesame crusted salmon with a miso honey glaze on a bed of jasmine rice garnished with an Asian slaw | 27 |
| 6OZ FILET MEAT-NON GF plant based filet mignon with a chimichurri sauce (vegetarian) | 30 | ROAST DUCK Crisp & Flavorful Maple Leaf Farms quarter roasted duck served with a Gran Mariner orange sauce | 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

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.