

# Lake Elmo Inn

## RESTAURANT

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

### STARTERS

<b>PORK POTSTICKERS</b> crisp & flavorful, garnished with Asian slaw & teriyaki glaze	12.50	<b>SCOOTER PIE</b> beef tenderloin on a portabella mushroom, roasted red peppers, crispy onion straws, with creamed horseradish	17
<b>CLASSIC SHRIMP COCKTAIL GF</b> four jumbo shrimp cooked in-house, served with homemade spicy cocktail sauce & lemon	13	<b>MILK FRIED CALAMARI</b> thick cut calamari tubes fried crisp with sweet and spicy peppers served with a cilantro lime aioli	13
<b>WALLEYE TACOS</b> two flour tortillas with power slaw, Lift Bridge beer battered walleye, fresh lemon, pico de gallo and hot sauce	10	<b>GRILLED CAULIFLOWER STEAK</b> spiced yogurt, harrissa oil, and pickled radishes	11

### SOUPS

<b>MINNESOTA WILD RICE &amp; DUCK GF</b> our signature soup	Cup 6.25 Bowl 8.50	<b>SOUP DU JOUR</b> our Chef's fresh creation made daily	Cup 5.50 Bowl 7.50
<b>FRENCH ONION</b> flavorful broth & onions, topped with croutons, melted swiss & provolone cheese	Cup 6.25 Bowl 8.50	<b>LOBSTER BISQUE GF</b> a rich & creamy classic	Cup 9.75 Bowl 12

### SALADS

Add on protein to any salad:  
8oz Chicken Breast-\$6 4oz Salmon Filet-\$6 4oz Sliced Sirloin-\$6  
Broiled or Fried Shrimp-\$3.25 Each

<b>ELMO'S HOUSE SALAD</b> iceberg lettuce, bacon, croutons, tomato, onion, egg, cucumber, avocado, bleu cheese & choice of dressing	12.75	<b>CLASSIC CAESAR SALAD</b> classic caesar salad with grilled ciabatta & parmesan-reggiano cheese	Small 7.25 Reg. 10.25
<b>SMOKED SALMON, SPINACH &amp; KALE SALAD</b> house-smoked salmon, baby spinach & kale, grapefruit segments, red onions, red pepper, hard boiled egg, buttery herbed bread crumbs, with a fresh tarragon dressing	15.75	<b>BERRY BERRY SALAD GF</b> fresh spinach with a selection of seasonal berries, brie, red onion, & candied almonds with a strawberry poppyseed vinaigrette	14
<b>STRAWBERRY CHICKEN SALAD</b> grilled chicken, asparagus, walnuts, artichoke hearts, strawberries, mixed greens with a strawberry poppyseed vinaigrette	15.75	<b>CAPRESE SALAD GF</b> burrata mozzarella cheese, fresh tomatoes, kalamata olives, basil, extra virgin olive oil and aged balsamic	11
<b>MARKET SALAD</b> mixed greens with a colorful array of seasonal vegetables & croutons, served with choice of dressing	Small 5.50 Reg. 6.75	<b>ELMO WEDGE SALAD</b> bleu cheese, bacon, pickled red onion, tomatoes, aged balsamic and jumbo shrimp, served with bleu cheese dressing	13

### SANDWICHES

All sandwiches are served with one choice of the following:

House-made chips, French fries, Sweet potato fries, Salad of the day, Cup of soup of the day

Substitute a Market Salad-\$2 Substitute a Cup of French Onion or Minnesota Wild Rice & Duck soup-\$1

<b>PUB STEAK</b> tender slices of choice sirloin grilled with sautéed onions, portabella mushrooms & Swiss cheese, served on a ciabatta roll	15.25	<b>AHI TUNA SANDWICH</b> blackened tuna, sriracha mayo, seasonal greens on a sesame bun	17.75
<b>CRANBERRY TURKEY</b> sliced turkey, swiss cheese, lettuce, & cranberry aioli, served on cranberry bread	14.25	<b>LAKE ELMO REUB-INN</b> corned beef with sauerkraut, swiss cheese & thousand island dressing, served on pumpernickel bread	14.75
<b>CRISPY CHICKEN SANDWICH</b> chicken breast, champagne aioli, fresh greens and tomatoes on a toasted milk bun	14.25	<b>SERGIO'S CHIPOTLE CHICKEN WRAP</b> grilled chicken, roasted corn, black beans, onion, tomato, pepperjack cheese, lettuce and chipotle mayo	14.25

GF = Gluten Free

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.

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### BURGERS

Burgers are served with choice of chips, french fries, sweet potato fries, salad of the day, or cup of soup of the day.

<b>ORIGINAL BURGER</b> 1/2 lb certified Hereford beef burger grilled & topped with onion, lettuce, tomato & mayo, served on a multi-grain bun	11.75	<b>JOHNNY BURGER</b> 1/2 lb certified Hereford beef burger, grilled & topped with swiss cheese, bacon, lettuce, tomato, onion & mayo, served on a multi-grain bun	13.25
<b>THE MATTY MELT</b> 1/2 lb certified Hereford beef patty with gruyere cheese, bacon jam, cream cheese and dill pickle dip on Texas Toast	13.25	<b>CALIFORNIA TURKEY BURGER</b> grilled turkey burger, lettuce, tomato, avocado and mayo on a wheat bun	13.25

All entrées, steaks & chops are served with a vegetable du jour & choice of french fries, Minnesota wild rice or linguine

### ENTRÉES

<b>SUNNIES</b> A Lake Elmo Inn original... potato crusted filets topped with a chardonnay butter sauce	18.25	<b>PESTO CHICKEN</b> sautéed chicken breast with homemade pesto, tomato and fried burrata cheese	17.25
<b>ROASTED DUCKLING GF</b> Maple Leaf Farms roasted duck breast, crisp & flavorful with a cherry sauce	19.25	<b>WALLEYE</b> Lift Bridge beer battered walleye with malt vinegar and old bay tartar	19.25

### STEAKS & CHOPS

<b>BABY BACK RIBS</b> tender and tasty, smoked in-house, then slow roasted and served with our own BBQ sauce	Half Rack 20.75 Full Rack 28.25	<b>1881 NEW YORK STRIP</b> served with crispy onion straws	6oz 26.00 12oz 33.00
<b>CAJUN PORK CHOP GF</b> 12oz center cut chop in Lake Elmo Inn tradition	20.25	<b>ELMO'S SIRLOIN GF</b> certified Hereford beef sliced sirloin with a wild mushroom jus lié	8oz 20.25
<b>1881 FILET MIGNON GF</b> served with a large mushroom cap	4oz 25.25 6oz 31.25		

### PASTA & RICE BOWLS

<b>PRAWNS &amp; PASTA</b> sautéed prawns with mushrooms, tomatoes & scallions, tossed with linguine, white wine, garlic & Parmesan-Reggiano	18.75	<b>BUTTERNUT SQUASH RAVIOLI</b> made in-house with sage, brown butter & topped with parmesan-reggiano	16.25
<b>CASHEW CHICKEN &amp; STICKY RICE BOWL</b> stir-fried chicken with peanut sauce, sticky rice, vegetable slaw, fresh cilantro, cashews, and crispy wonton.	17.75	<b>INN PASTA BOLOGNESE</b> house-made wild mushroom bolognese sauce, bucatini, shaved parmesan and pepper drops	17.75
<b>AHI TUNA BOWL</b> sesame crusted ahi tuna, sticky rice, vegetable slaw, ponzu sauce, cilantro and crispy wonton	17.75	<b>ATLANTIC SALMON RISOTTO GF</b> pan seared farm raised Atlantic salmon with lemon herb aioli, asparagus, over a bed of cauliflower risotto	19.25

### ACCOMPANIMENTS

Mushroom jus lié-\$2	Gorgonzola Crusted-\$3	Broiled or Fried Shrimp-\$3.25 Each
Fried Onion Straws-\$2	Sautéed Mushrooms-\$3	3oz Pan-Seared Scallop-\$18
Caramelized Onions-\$2	Asparagus-\$8	5oz Lobster Tail-\$24(ala carte)
	Grilled Tomato-\$7	

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