


# RESTAURANT

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

## STARTERS

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

## SOUPS

<b>MINNESOTA WILD RICE &amp; DUCK</b> GF	Cup 6.25	<b>SOUP DU JOUR</b>	Cup 5.50
our signature soup	Bowl 8.50	our Chef's fresh creation made daily	Bowl 7.50
<b>FRENCH ONION</b>	Cup 6.25	<b>LOBSTER BISQUE</b> GF	Cup 9.75
flavorful broth & onions, topped with	Bowl 8.50	a rich & creamy classic	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>	12.75	<b>CLASSIC CAESAR SALAD</b>	Small 7.25 Reg. 10.25
iceberg lettuce, bacon, croutons, tomato, onion, egg, cucumber, avocado, bleu cheese & choice of dressing		classic caesar salad with grilled ciabatta & parmesan-reggiano cheese	
<b>SMOKED SALMON, SPINACH &amp; KALE SALAD</b>	15.75	<b>BERRY BERRY SALAD</b> GF	14
house-smoked salmon, baby spinach & kale, grapefruit segments, red onions, red pepper, hard boiled egg, buttery herbed bread crumbs, with a fresh tarragon dressing		fresh spinach with a selection of seasonal berries, brie, red onion, & candied almonds with a strawberry poppyseed vinaigrette	
<b>STRAWBERRY CHICKEN SALAD</b>	15.75	<b>CAPRESE SALAD</b> GF	11
grilled chicken, asparagus, walnuts, artichoke hearts, strawberries, mixed greens with a strawberry poppyseed vinaigrette		burrata mozzarella cheese, fresh tomatoes, kalamata olives, basil, extra virgin olive oil and aged balsamic	
<b>MARKET SALAD</b>	Small 5.50 Reg. 6.75	<b>ELMO WEDGE SALAD</b>	13
mixed greens with a colorful array of		bleu cheese, bacon, pickled red onion, tomatoes, aged balsamic and jumbo shrimp, served with bleu cheese dressing	

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

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

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

## ENTRÉES

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

## STEAKS & CHOPS

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

## PASTA & RICE BOWLS

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

## 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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