

Lake Elmo Inn

RESTAURANT

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

STARTERS

CLASSIC SHRIMP COCKTAIL GF 13 four jumbo shrimp cooked in-house, served with homemade spicy cocktail sauce & lemon	PORK POTSTICKERS 12.50 crisp & flavorful, garnished with Asian slaw & teriyaki glaze
SCOOTER PIE 17 beef tenderloin on a portabella mushroom, roasted red peppers, crispy onion straws, with béarnaise & creamed horseradish	CRAB STUFFED MUSHROOMS GF 14 four large mushrooms filled with artichoke, spinach & crab meat, topped with swiss cheese & hollandaise sauce on the side
BURATTA CROSTINI 11 fried buratta mozzarella cheese, french bread, garlic oil, tomatoes and balsamic	MILK FRIED CALAMARI 13 thick cut calamari tubes fried crisp with sweet and spicy pepper served with a cilantro lime aioli
WARM BRIE 11 raspberry jalepeno jelly with french bread & crispy phyllo dough with fresh berries	SESAME CRUSTED TUNA GF 13 ahi tuna, seaweed salad, sriracha mayo and rice crackers
GRILLED CAULIFLOWER STEAK GF 11 spiced yogurt, harrissa oil, and pickled radishes	

SOUPS

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

SALADS

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

ACCOMPANIMENTS

Hollandaise-\$2.50	Potato of the Day-\$5	Broiled or Fried Shrimp-\$3.25 Each
Béarnaise-\$2.50	Wild Rice-\$5	8oz Chicken Breast-\$9
Vegetable of the Day-\$5	Linguine-\$5	4oz Salmon Filet-\$9
Asparagus-\$8	Baked Potato-\$5	4oz Sliced Sirloin-\$9
Grilled Tomato-\$7	Loaded Baked Potato-\$7.50	3 Pan-Seared Scallop-\$18
		5oz Lobster Tail-\$24 (ala carte)

GF = Gluten Free

Lake Elmo Inn Experience (split plate charge): Freshly baked rolls, intermezzo, hot hand towel & a chocolate dipped strawberry \$5

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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All Steaks & Chops and Entrées are served with the vegetable du jour, freshly baked rolls & a choice of Minnesota wild rice, potato of the day, baked potato, loaded baked potato (\$2.50) or linguine. Substitute your vegetable with grilled asparagus \$3 or grilled tomato-\$2

ENTRÉES

ROAST DUCKLING GF 30 Maple Leaf Farms roasted half duck, crisp & flavorful, served with your choice of peppercorn or cherry sauce	PESTO CHICKEN 24.50 sautéed chicken breast with homemade pesto, tomato and fried burrata cheese
SUNNIES 29 Lake Elmo Inn Original...potato crusted filets served with a chardonnay butter sauce	WALLEYE 31 Lift Bridge beer battered walleye with malt vinegar and old bay tartar
JUMBO SHRIMP 30 jumbo gulf shrimp, served with drawn butter or cocktail sauce; broiled or breaded	SAFFRON CHICKEN 28 oven roasted Bell & Evans chicken, finished with saffron aioli, fresh arugula salad and pepper drops.
COLD WATER LOBSTER TAIL GF only the best lobster, starting at 8oz or greater Per Ounce 5.50	

STEAKS & CHOPS

1881 NEW YORK STRIP served with crispy onion straws	6oz 32 12oz 39	Domestic Lamb Rack Full Rack 49.50 dijon mustard & panko crusted domestic lamb.
1881 FILET MIGNON GF served with large mushroom cap	4oz 30.50 6oz 36.50 8oz 40.50	BABY BACK RIBS Half Rack 27 tender and tasty, smoked Full Rack 34 in-house then slow roasted and served with our own BBQ sauce
1881 T-BONE GF 20oz 46.50 best of both worlds, a filet & new york		CAJUN PORK CHOP GF (1) 26 12oz center cut chop in (2) 30 Lake Elmo Inn tradition
1881 TOURNEDOS BEARNAISE GF twin filet mignons each topped with a jumbo shrimp & béarnaise sauce	6oz 40.50 8oz 44.50	A WHOLE HOG 36 half a rack of ribs & one 12oz chop served with peppered bacon
ELMO'S SIRLOIN GF certified Hereford beef sliced sirloin with a wild mushroom jus lié	6oz 24 10oz 28	

Accompaniments

Mushroom jus lié-\$2 Fried Onion Straws-\$2 Caramelized Onions-\$2
Gorgonzola Crusted-\$3 Sautéed Mushrooms-\$3

PASTA & RICE BOWLS

CASHEW CHICKEN & STICKY RICE BOWL 24 stir-fried chicken with peanut sauce, sticky rice, vegetable slaw, fresh cilantro, cashews, and crispy wonton	BUTTERNUT SQUASH RAVIOLI 22 made in-house with sage, brown butter & topped with parmesan-reggiano
PRAWNS & PASTA 29 sautéed prawns with mushrooms, tomatoes & scallions, tossed with linguine, white wine, garlic & parmesan-reggiano	LOBSTER RAVIOLI 37.50 striped lobster ravioli with a roasted red pepper cream sauce & parmesan-reggiano, topped with a 4-5oz lobster tail
AHI TUNA BOWL 26 sesame crusted ahi tuna, sticky rice, vegetable slaw, ponzu sauce, cilantro and crispy wonton	SCALLOP RISOTTO 31 creamy roasted red pepper & mascarpone risotto w/ U-10 scallops, baby teardrop red peppers and parmesan cheese
INN PASTA BOLOGNESE 22 house-made wild mushroom bolognese sauce, bucatini, shaved parmesan and pepper drops	ATLANTIC SALMON RISOTTO GF 29 pan seared farm raised Atlantic salmon with lemon herb aioli, asparagus, over a bed of cauliflower risotto

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