

Lake Elmo Inn

DINNER

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

SOUPS & SALADS

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
MARKET SALAD Mixed greens with a colorful array of seasonal vegetables & croutons, served with choice of dressing	Small 4.25 Reg. 6.75	CLASSIC CAESAR SALAD Classic Caesar salad with grilled ciabatta & Parmesan-Reggiano cheese	Small 6.25 Reg. 10.25

SALADS

Add on protein to any salad from:

8oz Chicken Breast-\$9 4oz Salmon Filet-\$9 4oz Sliced Sirloin-\$9
Each, Broiled Shrimp-\$3.25 Each, Fried Shrimp-\$3.25

ELMO'S HOUSE SALAD Iceberg lettuce, warm bacon, croutons, tomato, onion, egg, cucumber, avocado, bleu cheese & choice of dressing	12.25	CLASSIC CAESAR SALAD Classic Caesar salad with grilled ciabatta & Parmesan-Reggiano cheese, served with Caesar dressing	Small 6.25 Reg. 10.25
SMOKED SALMON, SPINACH & KALE SALAD House-smoked salmon, baby spinach & Kale, grapefruit segments, red onions, red pepper, hard cooked egg, buttery herbed bread crumbs, fresh tarragon dressing	Small 10.25 Reg. 15.25	SESAME GINGER SALAD Napa cabbage, kale, carrot, green onion, orange, dried cherry, cashew, cilantro, sesame ginger dressing & topped with fried lo mein noodles	Small 6.25 Reg. 10.25
HEIRLOOM TOMATO CAPRESE SALAD GF Fresh mozzarella, basil, olives, white balsamic glaze, olive oil, sea salt, black pepper	13.25	BERRY BERRY SALAD GF Fresh spinach with a selection of seasonal berries, Brie, sweet onion, & candied almonds topped with a strawberry poppy seed vinaigrette	Small 7.25 Reg. 12.25
MARKET SALAD Mixed greens with a colorful array of seasonal vegetables & croutons, served with choice of dressing	Small 4.25 Reg. 6.75		

ENTRÉES

ROAST DUCKLING Maple Leaf Farms roasted half duck, crisp & flavorful, served with your choice of peppercorn or cherry sauce	27	CHICKEN MONTAMORE' Seared chicken breast topped with a creamy sundried tomato and basil sauce & Sartori MontAmore' cheese	24.50
U-10 PAN SEARED SCALLOPS Served with a Grand Marniere orange butter sauce	32	WALLEYE Panko breaded and pan fried, topped with sautéed artichokes, mushrooms & a lemon butter sauce	30
SUNNIES Lake Elmo Inn Original...potato crusted filets served with a chardonnay sauce	28	SALMON RAVIDA Fresh herbs, shallots, Ravida Estates Extra Virgin Olive Oil, white wine & lemon	30
JUMBO SHRIMP Jumbo gulf shrimp, served with drawn butter or cocktail sauce; broiled or breaded	29		
COLD WATER LOBSTER TAIL Only the best lobster, starting at 8oz or greater 5oz Lobster Dinner	Per Ounce 5.50 34.50		

STEAKS & CHOPS

1881 RIBEYE Served with char grilled scallion	8oz 36 16oz 43	DOMESTIC LAMB RACK Dijon Mustard & Panko crusted domestic lamb	Half Rack 38.50 Full Rack 49.50
1881 NEW YORK STRIP Served with crispy onion straws	6oz 31 12oz 38	BABY BACK RIBS GF Tender and tasty, smoked in-house, then slow roasted and served with our own BBQ sauce	Half Rack 23.50 Full Rack 30.50
1881 FILET MIGNON GF Served with large mushroom cap	4oz 29.50 6oz 35.50 8oz 39.50	PORK TENDERLOIN SCHNITZEL Panko Breaded Pork Tenderloin with whole grain mustard & pickled red onion	26
1881 T-BONE GF Best of both worlds, a Filet & New York	20oz 45.50	CAJUN PORK CHOP GF Flavorful 12oz center cut chop in Lake Elmo Inn Tradition	(1) 25 (2) 28.50
1881 TOURNEDOES BEARNAISE GF Twin filet mignons each topped with a jumbo shrimp & béarnaise sauce	6oz 39.50 8oz 43.50	A WHOLE HOG Half a Rack of Ribs & One 12oz Chop served with Bacon	32
ELMO'S SIRLOIN GF Certified Hereford Beef sliced sirloin with a wild mushroom jus lié	6oz 23 10oz 27		

PASTA & RICE

DUCK & WILD MUSHROOM RISOTTO Pan seared Maple Leaf Farms duck breast tops our risotto with wild mushrooms, shallots, cranberries, wild rice, Parmesan cheese and balsamic reduction	28	BUTTERNUT SQUASH RAVIOLI Made in-house with sage, brown butter & topped with Parmesan-Reggiano	21
PRAWNS & PASTA Sautéed prawns with mushrooms, tomatoes & scallions, tossed with linguine, white wine, garlic & Parmesan-Reggiano	28	JAMBALAYA GF Shrimp, chicken & Andouille sausage in a spicy tomato sauce, served with steamed rice	27
		LOBSTER RAVIOLI Striped lobster ravioli with a roasted red pepper cream sauce & Parmesan-Reggiano, topped with a 4-5oz lobster tail	36.50