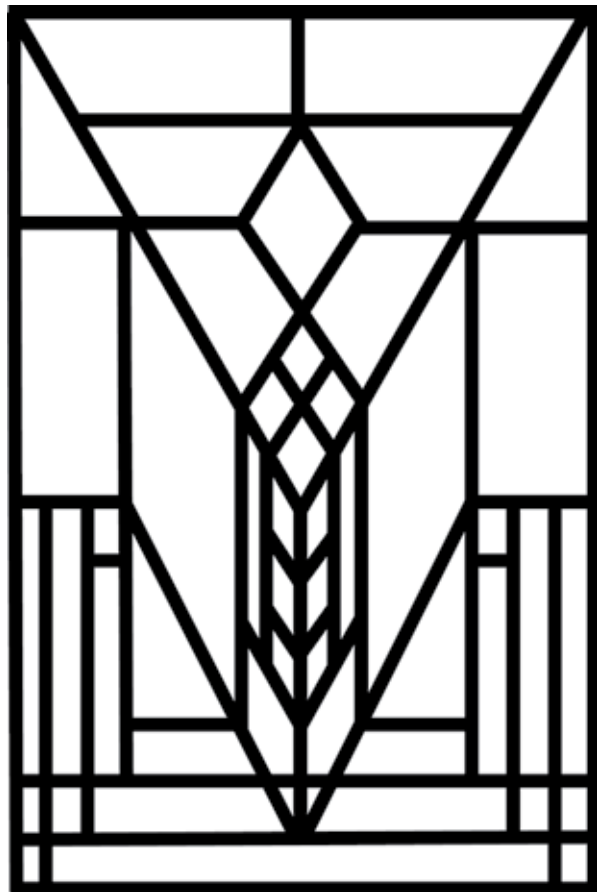


LAKE
ELMO
M

LUNCH MENU



"World Class Dining Close to Home"



**THANK YOU
FOR JOINING US
FOR LUNCH**

HOURS OF OPERATION

SUNDAY BRUNCH IS SERVED FROM 10AM - 2PM, \$21
**VOTED #1 BRUNCH IN THE TWIN CITIES
FOR 13 YEARS RUNNING!**

LUNCH IS SERVED MONDAY - SATURDAY, 11AM - 2PM
LUNCH BUFFET EVERY TUESDAY, \$12.95
DINNER IS SERVED MONDAY - SATURDAY, 5PM - 10PM
SUNDAY DINNER IS SERVED FROM 4:30PM - 8:30PM

JUST FOR STARTERS



SCOOTER PIE

BEEF TENDERLOIN ON A PORTABELLA MUSHROOM WITH CRISPY ONIONS, ROASTED RED PEPPER & A BÉARNAISE SAUCE 12.95

ARTICHOKE BRUSCHETTA

FRESH TOASTED CROSTINI TOPPED WITH TAPENADE & GARNISHED WITH ARTICHOKE & TOMATO 8.95

POTSTICKERS

CRISPY & FLAVORFUL, GARNISHED WITH AN ORIENTAL VEGETABLE STIR FRY 8.95

CHICKEN MAUI

TENDER COCONUT BREADED CHICKEN SERVED ON PINEAPPLE WITH OUR OWN MAUI SAUCE 9.95

SAVORY SOUPS

SOUP OF THE DAY

OUR EXECUTIVE CHEF'S FRESH CREATION!
CUP 4.95 BOWL 6.95



MINNESOTA WILD RICE & DUCK

LAKE ELMO INN'S SIGNATURE SOUP
CUP 5.25 BOWL 7.95

FRENCH ONION SOUP

FLAVORFUL BROTH & ONIONS, TOPPED WITH MELTED SWISS & PROVOLONE CHEESE. CUP 5.25 BOWL 6.95

FRESH SALAD ENTRÉES



PECAN CRUSTED CHICKEN SALAD

MIXED GREENS WITH ORANGES, DRIED CRANBERRIES, CANDIED PECANS & ALMONDS TOPPED WITH PECAN CRUSTED CHICKEN BREAST & A ZESTY VINAIGRETTE 10.95

STRAWBERRY CHICKEN SALAD

GRILLED CHICKEN, ASPARAGUS, WALNUTS, ARTICHOKE HEARTS & STRAWBERRIES ON MIXED GREENS WITH A STRAWBERRY POPPY SEED VINAIGRETTE 10.95

AHI TUNA SALAD

SESAME TUNA FILET SEARED RARE, LEMON WASABI, MIXED GREENS, PEA PODS, CARROTS & SESAME GINGER DRESSING 15.95

CAESAR SALAD

ROMAINE, CROUTONS & PARMESAN CHEESE WITH OUR OWN HOUSE-MADE CAESAR DRESSING 8.95
CHICKEN 11.95 SHRIMP 14.95 SALMON 14.95

ELMO HOUSE SALAD

ICEBERG LETTUCE, WARM BACON, CROUTONS, TOMATO, ONION, EGG, CUCUMBER, BLUE CHEESE & CHOICE OF DRESSING 8.95

SPINACH & GOAT CHEESE SALAD

FRESH SPINACH TOPPED WITH TOMATO, HAZELNUTS & SWEET ONIONS WITH WARM GOAT CHEESE CROUTONS 8.95

CHICKEN MAUI SALAD

TENDER CHICKEN BREADED WITH COCONUT, MIXED GREENS, PINEAPPLE, AVOCADO & TOMATO WITH A HONEY MUSTARD DRESSING 11.50

MARKET SALAD

FRESH GREENS, TOMATO, CUCUMBER, RED ONION & CROUTONS WITH CHOICE OF DRESSING 5.95



INDICATES OUR HOUSE-SIGNATURE ITEMS!

**~ AN 18% GRATUITY WILL BE ADDED
TO PARTIES OF 8 OR MORE ~**

AROUND THE WORLD

GORGONZOLA BEEF TIPS

CHOICE STEER TENDERLOIN COOKED TO ORDER WITH PENNE PASTA & GORGONZOLA CREAM SAUCE, FINISHED WITH A BALSAMIC GLAZE 12.95

SALMON RAVIDA

FRESH HERBS & SHALLOTS TOP THIS FILET ALONG WITH RAVIDA ESTATES EXTRA-VIRGIN OLIVE OIL. SERVED WITH VEGETABLE DU JOUR & CHOICE OF WILD RICE, LINGUINE OR FRENCH FRIES 13.95

SIRLOIN STEAK

EIGHT OUNCE SIRLOIN COOKED TO ORDER & GARNISHED WITH CRISPY ONION STRAWS. SERVED WITH VEGETABLE DU JOUR & CHOICE OF WILD RICE, LINGUINE OR FRIES 13.95



ROASTED DUCKLING

MAPLE LEAF FARMS ROASTED DUCK BREAST, CRISP & FLAVORFUL WITH ORANGE SAUCE. SERVED WITH VEGETABLE DU JOUR & CHOICE OF WILD RICE, LINGUINE OR FRIES 13.95

SUNNIES

TWIN CITIES ORIGINAL. POTATO CRUSTED FILETS TOPPED WITH FRESH LEMON VINAIGRETTE. SERVED WITH VEGETABLE DU JOUR & CHOICE OF WILD RICE, LINGUINE OR FRENCH FRIES 13.95



PRAWNS & PASTA

SAUTÉED PRAWNS WITH MUSHROOMS, TOMATOES, SCALLIONS & LINGUINE WITH WHITE WINE & GARLIC 13.95

JAMBALAYA

SHRIMP, CHICKEN & ANDOUILLE SAUSAGE IN A SPICY TOMATO SAUCE, SERVED WITH BASMATI RICE 12.50



CALGARY PORK TENDERLOIN

GRILLED TO PERFECTION & SERVED ON A BED OF CARAMELIZED ONIONS & A NATURAL PORK JUS LIÉ, SERVED WITH VEGETABLE DU JOUR & CHOICE OF WILD RICE, LINGUINE OR FRIES 13.95



BUTTERNUT SQUASH RAVIOLI

TENDER PILLOWS OF PASTA STUFFED WITH BUTTERNUT SQUASH TOPPED WITH A BROWN BUTTER SAGE SAUCE & GARNISHED WITH PARMESAN CHEESE 12.95

BABY BACK RIBS

TENDER & TASTY, LIGHTLY SMOKED IN-HOUSE & SERVED WITH CHEF TOM'S BBQ SAUCE. SERVED WITH VEGETABLE DU JOUR & CHOICE OF WILD RICE, LINGUINE OR FRENCH FRIES 14.50



WALLEYE

FRESH WATER CANADIAN WALLEYE, PANKO CRUSTED WITH PARMESAN & HERBS. SERVED WITH VEGETABLE DU JOUR & CHOICE OF WILD RICE, LINGUINE OR FRIES 13.95

CHICKEN RIESLING

STRAWBERRY MARINATED BREAST OF CHICKEN GRILLED WITH APPLE, BRIE CHEESE & A RIESLING BUTTER SAUCE 12.95

HUNTER'S SWEET CHILLI SHRIMP & CHICKEN

SHRIMP, CHICKEN & ORIENTAL VEGETABLES STIR-FRIED WITH A SWEET CHILLI SAUCE, SERVED WITH BASMATI RICE 13.95

CHICKEN CASHEW

TENDER CHICKEN & ORIENTAL VEGETABLES STIR-FRIED WITH AN OYSTER SAUCE, SERVED WITH BASMATI RICE 12.50

SIGNATURE SANDWICHES

ALL SANDWICHES ARE SERVED WITH CHOICE OF FRENCH FRIES, CUP OF SOUP OR SALAD OF THE DAY



PUB STEAK

TENDER SLICES OF CHOICE SIRLOIN GRILLED WITH SAUTÉED ONIONS, PORTABELLA MUSHROOMS & SWISS CHEESE SERVED ON A KAISER ROLL 12.95

CALIFORNIA TURKEY

THINLY SLICED TURKEY, AVOCADO, TOMATO, SPROUTS & SWISS CHEESE SERVED ON A WARM CIABATTA 10.95

JOHNNY BURGER

EIGHT OUNCE ANGUS BURGER GRILLED & TOPPED WITH SWISS CHEESE, BACON, LETTUCE, TOMATO, ONION & MAYO SERVED ON A WHOLE WHEAT BUN 9.95

ORIGINAL ELMO BURGER

EIGHT OUNCE ANGUS BURGER GRILLED & TOPPED WITH ONION, LETTUCE, TOMATO & MAYO SERVED ON A WHOLE WHEAT BUN 8.95

CHICKEN PORTABELLA MELT

GRILLED BREAST OF CHICKEN, SLICED PORTABELLA, LETTUCE, SWISS CHEESE & MAYO SERVED ON PUMPERNICKEL BREAD 10.95

PARMESAN WALLEYE CAESAR

PARMESAN CRUSTED FILET OF WALLEYE ON A BED OF CAESAR SALAD ON TOASTED CIABATTA 12.95

TEXAS BLT

EXTRA-THICK BROWN SUGAR & PEPPER BACON WITH TOMATO, LETTUCE & MAYO SERVED ON THICK TEXAS TOAST 9.95

ELMO CLUBHOUSE

TRIPLE DECKER! HAM, TURKEY, BACON, TOMATO & SWISS CHEESE ON TOASTED WHOLE WHEAT BREAD 10.95

REUBEN

CORNERED BEEF WITH SAUERKRAUT, SWISS CHEESE & THOUSAND ISLAND DRESSING ON PUMPERNICKEL 10.95



EVENT CENTER & CATERING

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ELMO
Event Center & Catering

PERFECT FOR WEDDINGS
FUNDRAISERS / CORPORATE / PRIVATE

SEATING UP TO 300

STATE-OF-THE-ART MULTIMEDIA EQUIPMENT

FULL-SERVICE CATERING / LAKE ELMO CUISINE

WIRELESS INTERNET

WWW.LEIEVENTCENTER.COM

651.779.5994



INDICATES OUR HOUSE-SIGNATURE ITEMS!

WWW.LAKEELMOINN.COM

THOROUGHLY COOKING FOODS OF ANIMAL ORIGIN SUCH AS BEEF, EGGS, FISH, LAMB, PORK, POULTRY, OR SHELLFISH REDUCES THE RISK OF FOOD-BORNE ILLNESS. INDIVIDUALS WITH CERTAIN HEALTH CONDITIONS MAY BE AT HIGHER RISK IF THESE FOODS ARE CONSUMED RAW OR UNDER-COOKED.

HISTORY OF THE LAKE ELMO INN



LATE 1800'S TO EARLY 1900'S



LAKE ELMO INN - PRESENT

ESTABLISHED IN 1881

THE LAKE ELMO INN WAS ORIGINALLY SET UP AS A STAGE COACH STOP. SINCE THEN IT HAS HAD MANY FACES AND CHANGES TO ITS ORIGINAL RUSTIC STATE. OVER 120 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 BEGINNING AS A DISHWASHER AT BEN'S ELMO INN. HE WENT ON TO ATTEND CULINARY SCHOOL AND EVENTUALLY WORKED HIS WAY UP TO HEAD CHEF IN KITCHENS ACROSS THE COUNTRY. BY A TWIST OF FATE YEARS LATER, JOHN RETURNED TO LAKE ELMO FOR A FRIEND'S WEDDING TO FIND THE RESTAURANT FOR SALE. JOHN PURCHASED BEN'S ELMO INN AND FULFILLED HIS AMERICAN DREAM. HE HAS OWNED AND OPERATED THE LAKE ELMO INN SINCE 1983, WINNING MANY TOP RESTAURANT AWARDS, INCLUDING MINNESOTA RESTAURATEUR OF THE YEAR 2006. "WE ARE PROUD TO BE ONE OF THE OLDEST RESTAURANTS IN MINNESOTA STILL IN OPERATION TODAY, AND WE TAKE PRIDE IN EXCEPTIONAL SERVICE, PHENOMENAL FOOD AND GREAT VALUE TO THOUSANDS OF 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 & CHRIS SCHILTZ



MEET OUR STAFF ...

PROVIDING YOU WITH THE VERY BEST FOOD AND SERVICE IN THE TWIN CITIES AREA.



EXECUTIVE CHEF
TOM SCHILLER

19 YEARS OF SERVICE



PASTRY CHEF
JONI WERDEN

24 YEARS OF SERVICE



GENERAL MANAGER
ERIK FORREST

6 YEARS OF SERVICE



BAR MANAGER
BETTY SCHULTZ

24 YEARS OF SERVICE



SOUS CHEF
DAVID GRASS

20 YEARS OF SERVICE



SOUS CHEF
SCOTT WAXBERG

13 YEARS OF SERVICE



ASSISTANT MANAGER
LAURA SCHILTZ

2 YEARS OF SERVICE



ASSISTANT MANAGER
JAKE BAKER

5 YEARS OF SERVICE



LAKE ELMO INN'S / INNSIDER CLUB

DO YOU LIKE HAVING THE INNSIDER NEWSLETTER DELIVERED TO YOUR HOME? DO YOU LIKE TO BE THE FIRST TO READ ABOUT WHAT'S HAPPENING AT THE LAKE ELMO INN AND EVENT CENTER? DO YOU LIKE RECEIVING SPECIAL VALUES AND BENEFITS? IF YOU DO, THEN THE NEW INNSIDER CLUB IS FOR YOU. WHEN YOU JOIN "THE CLUB", THE NEWSLETTER WILL BE MAILED TO YOUR HOME. INSIDE EACH NEWSLETTER WILL BE SPECIAL OFFERS GOOD FOR MEMBERS OF THE INNSIDER CLUB ONLY. MEMBERSHIP COST IS \$25 ANNUALLY. THE MONTHLY SPECIAL OFFERS WILL BRING YOU VALUES OF AT LEAST TEN TIMES THE MEMBERSHIP FEE. START SAVING...JOIN NOW! ENROLLMENT FORMS ARE FOUND IN THE LOBBY OR FEEL FREE TO ASK YOUR SERVER. THE NEWSLETTER WILL CONTINUE TO BE AVAILABLE TO PICK UP IN THE LOBBY, BUT ALL COUPONS AND INCENTIVES WILL BE VOIDED. THE ONLY WAY TO RECEIVE THE NEWSLETTER AND SPECIAL OFFERS BY MAIL IS TO JOIN THE NEW LAKE ELMO INN'S INNSIDER CLUB.

LAKE ELMO INN EVENT CENTER

WITH OVER 40 YEARS COMBINED EXPERIENCE IN CATERING WEDDINGS, CORPORATE, PRIVATE AND FUNDRAISING EVENTS, JOHN AND CHRIS SCHILTZ REMODELED AND REOPENED THE LAKE ELMO INN EVENT CENTER IN 2006. LOCATED JUST A FEW BLOCKS FROM LAKE ELMO INN, THE EVENT CENTER CAN SEAT UP TO 300 GUESTS OR CAN BE SECTIONED INTO SMALLER AREAS FOR INTIMATE PARTIES OF 30 TO 40 GUESTS. THE SPACE IS BEAUTIFULLY DECORATED AND INCLUDES STATE OF THE ART MULTIMEDIA EQUIPMENT, WIRELESS INTERNET, A LAVISH PRIVACY SUITE AND AN EXPERIENCED STAFF OF EVENT COORDINATORS TO ASSIST YOU WITH ANY CATERING NEEDS. OUR EVENT CENTER SIMPLY CONTINUES WITH THE TRADITION OF THE SUPERIOR QUALITY IN FOOD AND SERVICE YOU'VE COME TO EXPECT IN OUR RESTAURANT, BUT OFFERS YOU AND YOUR GUESTS THE ADDED BONUS OF A PERSONAL SPACE TO MAKE ALL YOUR OWN. WE CAN ALSO BRING THAT EXPERIENCE TO YOU IN YOUR HOME, AT WORK OR THE LOCATION OF YOUR CHOICE.



LAKE ELMO INN EVENT CENTER - SINCE 2006

LAKE ELMO INN

3442 LAKE ELMO AVE N.
LAKE ELMO, MN 55042

RESERVATIONS ARE RECOMMENDED ~

CALL 651.777.8495 OR VISIT OUR WEBSITE AT
WWW.LAKEELMOINN.COM