



Lake Elmo Inn

RESTAURANT

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

STARTERS

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| SCOOTER PIE (4) * beef tenderloin on a portobello mushroom, roasted red peppers, and crispy onion straws with creamed horseradish | 21 | PORK POTSTICKERS (4) crisp & flavorful, with teriyaki glaze, ponzu and power slaw | 14.75 |
| CLASSIC SHRIMP COCKTAIL (4) GF jumbo tiger shrimp cooked in-house, served with homemade spicy cocktail sauce & lemon | 25.25 | CHEESY POLENTA fried cheesy polenta with bacon jam and shaved cheese blend | 14.75 |
| REUBEN TRUFFLES (4) savory truffle, filled with corned beef, Swiss cheese and sauerkraut | 14.75 | CARBONARA FRITTERS angel hair pasta, bacon, parmesan, cream and egg, breaded and fried served with hollandaise sauce | 14.75 |
| SWEDISH HEREFORD MEATBALLS with demi glaze sour cream sauce topped with dill served with crostini | 15.75 | SMOKED SALMON PLATTER house-smoked salmon, boursin cheese, capers, onions, chopped egg, and mini bagels | 19 |

SOUPS

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| SOUP DU JOUR our chef's fresh creation made daily | Cup 7.50 Bowl 9.50 | FRENCH ONION flavorful broth & onions, topped with croutons, melted Swiss & Provolone cheese | Cup 8.50 Bowl 10.50 |
| MINNESOTA WILD RICE & DUCK GF our signature soup | Cup 8.50 Bowl 10.50 | | |

SALADS

Add on protein to any salad:

6oz Chicken Breast-\$10.50 4oz Sliced Sirloin-\$12.50 Broiled or Fried Tiger Shrimp-\$6.25 Each 4oz Salmon-\$13.75

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| ELMO'S CHOPPED WEDGE iceberg lettuce, bacon, croutons, tomato, onion, egg, cucumber, avocado, bleu cheese and choice of dressing | 19 | MARKET SALAD mixed greens with a colorful array of seasonal vegetables and croutons, served with choice of dressing | 8.50 |
| BEEF CARPACCIO GF thin sliced beets, arugula, walnuts, Asian pears, herbed goat cheese and mint vinaigrette | 19 | SUPERFOODS SALAD (N) GF quinoa, edamame, blueberries, red grapes, dried cranberries, feta cheese, garlic, chopped kale, walnuts, sunflower seeds and dried mango with an orange vinaigrette | 25.25 |
| SHRIMP STACK SALAD GF romaine lettuce, tomatoes, bacon, avocado, shrimp with a French cocktail dressing | 28.25 | PECAN CHICKEN SALAD (N) GF mixed greens with oranges, dried cranberries, candied pecans & almonds topped with pecan crusted chicken breast served with a zesty vinaigrette | 28.25 |
| CAESAR SALAD chopped hearts of romaine, house-made dressing, croutons and parmesan crisps | half 9.50 full 16.75 | SMOKED SALMON SALAD GF baby spinach, house-smoked salmon, served with red onion, hard boiled egg and warm bacon balsamic vinaigrette | 28.25 |

Lake Elmo Inn Experience (split plate charge): Freshly baked rolls, intermezzo, hot hand towel & a chocolate dipped strawberry \$6.50

GF = Gluten Free (We are not a gluten-free restaurant and cannot ensure that cross contamination will never occur)
N= Contains Nuts

*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.

A 3% surcharge will be applied to your bill. It is not a gratuity or tip. It is to help retain and attract the quality of indirect, non tipped staff.

Executive Chef- Jim Kohler **Executive Pastry Chef-** Joni Marty **Sous Chef-** William Ruble **Sous Chef-** Aaron Skelton

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ENTRÉES

All Entrées are served with the vegetable du jour, freshly baked rolls
& a choice of Minnesota wild rice (N), potato of the day, baked potato, loaded baked potato (\$4.50) or linguine.
Substitute your vegetable with grilled asparagus \$5.50 or grilled tomato-\$3.50

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| CANADIAN WALLEYE (N) panko crusted with Drembaue butter sauce, and dried cranberry and almond crumble (available broiled GF) | 41 | COLD WATER LOBSTER TAIL GF 6oz lobster dinner | 57.25 |
| SUNNIES Lake Elmo Inn original, potato crusted filets served with a chardonnay butter sauce | 37.75 | JUMBO SHRIMP four jumbo black tiger shrimp, served with drawn butter or cocktail sauce; broiled or breaded | 40 |
| BABY BACK RIBS GF smoked in-house, then slow roasted and served with our own BBQ sauce | Half 40 Full 50.50 | TOURNEDOEES BEARNAISE GF twin filet mignons topped with two jumbo tiger shrimp and béarnaise sauce | 8oz 63 |
| PORK TENDERLOIN GF carved and served with blueberry hot honey rosemary sauce | 44 | ELMO'S SIRLOIN GF * choice sliced sirloin with a wild mushroom jus lié | 6oz 32.50 8oz 36.75 |
| 12OZ PORK CHOP choice of: cajun style GF or baked apple topping with bread crumbs | (1)36.75 (2) 47.25 | 10OZ MANHATTAN FILET GF center cut striploin with melted crispy potato and bacon hotel butter with wild mushrooms | 52.50 |
| ROAST DUCKLING GF roasted half duck, crisp and flavorful, served with peppercorn sauce or triple berry sauce | 42 | FILET MIGNON GF* 1881 Hereford Beef Tenderloin served with a large mushroom cap | 4oz 42 8oz 54.50 |
| DUCK & FILET GF 1/4 Maple Leaf Farms roast duck and our signature 1881 Hereford Beef Tenderloin 4oz served with peppercorn or triple berry duck sauce | 54.50 | CHICKEN AMABLU AmABlu cheese crusted chicken breasts with caramelized balsamic shallots and baked bread crumbs | 30.50 |
| PAN SEARED DOMESTIC LAMB LOIN GF port wine reduction topped with fig and wild mushrooms | 46.25 | ATLANTIC SALMON GF pan seared and served with fresh pomegranate salsa, baby arugula and extra virgin olive oil | 38 |
| | | BRAISED SHORT RIBS with a silky espresso demi glaze, topped with crispy onion straws | 38 |

Accompaniments

Mushroom jus lié-\$3.50 Fried Onion Straws-\$3.50 Caramelized Onions-\$3.50
Gorgonzola Crusted-\$4.50 Sautéed Mushrooms-\$4.50

PASTA

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| LOBSTER RAVIOLI striped ravioli with saffron cream, blistered tomatoes, and a 6-ounce lobster tail | 57.75 | BUTTERNUT SQUASH RAVIOLI (N) made in-house with bleu cheese cream sauce, pears, and candied walnuts | 28.75 |
| U-10 SCALLOPS (N) GF beet and boursin cheese risotto, topped with candied pecans, and balsamic glaze | 46.25 | PRAWNS & PASTA four jumbo black tiger shrimp sautéed with mushrooms, tomatoes and scallions, tossed with linguine, white wine, garlic and parmesan-reggiano | 40 |
| LINGUINE SICILIANO (N) fresh linguine with dried cranberries, pinenuts, baby spinach, chili flakes, and extra-virgin olive oil | 28.25 | | |

ACCOMPANIMENTS

Vegetable of the Day-\$5.50
Asparagus-\$10.50
Grilled Tomato-\$8.50
Hollandaise-\$3.50
Béarnaise-\$3.50

Potato of the Day-\$5.50
Wild Rice (N) -\$5.50
Linguine-\$5.50
Baked Potato-\$5.50
Loaded Baked Potato-\$9.50

ENTREE ADD-ONS

Broiled or Fried Tiger Shrimp-\$6.25 Each
6oz Chicken Breast-\$10.50
4oz Salmon Filet-\$12.50
4oz Sliced Sirloin-\$12.50
6oz Lobster Tail-\$47.25 (ala carte)
U-10 Scallop- \$10.50 each

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