

Lake Elmo Inn

RESTAURANT

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

BREAKFAST

CARAMEL ROLL (N) our famous large house-made caramel roll	4.50	SCONES (2) homemade scone, choices change weekly	4.25
EGGS BENEDICT two poached eggs, Canadian bacon on toasted English muffins topped with hollandaise sauce. Served with hashbrowns and garnished with fresh fruit	15.50	HAM & CHEESE OMELET Smoked maple cheddar cheese. Served with hashbrowns, English muffin and fresh fruit	15.50
EGGS YOUR WAY your choice of egg preparation served w/ hashbrowns, bacon or sausage, fresh fruit and toasted English muffin	15.50	TIRAMISU STUFFED FRENCH TOAST brioche bread filled with espresso custard topped with whipped cream. Served with brandy coffee syrup, your choice of bacon or sausage, and fresh fruit	15
LAKE ELMO SKILLET fried potatoes, topped with bacon, sausage, onions, cheese, and Fried eggs garnished with hollandaise sauce. Served with an English muffin and fresh fruit	16	CHEF'S CHOICE OMELET weekly chefs' creation served with hashbrowns and fresh fruit	15
CROQUET MADAME ham, fried eggs, gruyere cheese on brioche toast with a gruyere béchamel sauce. Served with fresh fruit	15	HUEVOS RANCHEROS fried egg, refried beans, cotija cheese, pico de gallo, on a crispy tostata served with hashbrowns and fresh fruit	15.50

STARTERS

REUBEN TRUFFLES (4) savory truffle, filled with corned beef, Swiss cheese and sauerkraut	14.75	SWEDISH HEREFORD MEATBALLS with demi glaze sour cream sauce topped with dill served with crostini	15.75
SOUP DU JOUR our Chef's fresh creation made daily	Cup 7.50 Bowl 9.50	SCOOTER PIE(4) * beef tenderloin on a portobello mushroom, roasted red peppers, crispy onion straws, with creamed horseradish	21
MINNESOTA WILD RICE & DUCK GF our signature soup	Cup 8.50 Bowl 10.50	CLASSIC SHRIMP COCKTAIL GF four jumbo tiger shrimp cooked in-house served with homemade spicy cocktail sauce & lemon	25.25
FRENCH ONION flavorful broth & onions, topped with croutons, melted Swiss & Provolone cheese	Cup 8.50 Bowl 10.50	PORK POTSTICKERS (4) crisp & flavorful, with teriyaki glaze, ponzu, and power slaw	14.75

SALADS

Add on protein to any salad:

6oz Chicken Breast-\$8.50 4oz Sliced Sirloin-\$10.50 Broiled or Fried Shrimp-\$6.25 Each 4oz Salmon-\$10.50

MARKET SALAD mixed greens with a colorful array of seasonal vegetables and croutons, served with choice of dressing	10.50	CAESAR SALAD chopped hearts of romaine, house-made dressing, croutons and parmesan crisps	half 9.50 full 16.75
SHRIMP STACK SALAD GF romaine lettuce, tomatoes, bacon, avocado, shrimp with a French cocktail dressing	22	SUPERFOODS SALAD (N) quinoa, edamame, blueberries, red grapes, dried cranberries, feta cheese, garlic, chopped kale, walnuts, sunflower seeds and dried mango with an orange vinaigrette	22
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	22	ELMO'S CHOPPED WEDGE iceberg lettuce, bacon, croutons, tomato, onion, egg, cucumber, avocado, bleu cheese & choice of dressing	19

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.

**Entree does not come with choice of starch or vegetable

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.

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SANDWICHES & BURGERS

All are served with one choice of the following:

French fries, Sweet potato fries, Salad of the day, Cup of soup of the day, Substitute a Market Salad-\$3

CRANBERRY TURKEY sliced turkey, Swiss cheese, lettuce and cranberry aioli, served on cranberry bread	20	LAKE ELMO REUB-INN corned beef with sauerkraut, Swiss cheese and thousand island dressing, served on pumpernickel bread	20
PUB STEAK * tender slices of choice sirloin grilled with sautéed onions, portobello mushrooms and Swiss cheese, served on a ciabatta roll	20	JOHNNY BURGER * two 4oz patties, grilled & topped with Swiss cheese, bacon, lettuce, tomato, onion and mayo, served on a brioche (no bacon or cheese \$15.50)	17.75
FRIED CHICKEN CORDON BLEU ham and Swiss on cracker crusted chicken breast with hot honey mustard on brioche bun	22	SHORT RIB slow cooked short rib on a ciabatta bun with chimichurri sauce, red onion, and provolone cheese	23

ENTREES

All entrées, steaks & chops are served with a vegetable du jour & choice of
French fries, Minnesota wild rice or linguine. Add Market Salad with Entree- \$5

CANADIAN WALLEYE (N) panko crusted with Drambuie butter sauce, and dried cranberry and almond crumble (available broiled GF)	28.25	BABY BACK RIBS tender and tasty, smoked in-house then slow roasted	Half 31.50 Full 42
SUNNIES A Lake Elmo Inn original. Potato crusted filets topped with a chardonnay butter sauce	26.25	ELMO'S SIRLOIN GF * choice sliced sirloin with a wild mushroom jus lié	6oz 26.25
PORT WINE & FIG CHICKEN GF chicken breast topped with port wine reduction and wild mushroom and fig tapenade	25.25	FILET MIGNON GF * served with a large mushroom cap	4oz 31.50
PRAWNS & PASTA** three jumbo tiger shrimp sautéed with mushrooms, tomatoes & scallions, tossed with linguine, white wine, garlic and parmesan-reggiano	29.50	BUTTERNUT SQUASH RAVIOLI (N) ** made in-house with bleu cheese cream sauce, pears, and candied walnuts	22
CHICKEN POT PIE** tender chicken, potatoes, and vegetables finished with a golden brown pastry crust. Served with a freshly tossed salad	25.25	LINGUINE SICILIANO (N) ** fresh linguine with dried cranberries, pinenuts, baby spinach, chili flakes, and extra-virgin olive oil	22
		ATLANTIC SALMON (N)** GF served with beet and boursin cheese risotto, candied pecans and balsamic glaze	27.25

HISTORY- Established In 1881

Founded in 1881, the Lake Elmo Inn was originally built as a stagecoach stop. Since then it has had many faces and changes to its original rustic state. Over 137 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 he was sixteen years old where he started as a dishwasher at Ben's Elmo Inn. He went on to attend culinary school and eventually worked his way to head chef in kitchens across the country. By a twist of fate years later, he returned to Lake Elmo for a friend's wedding to find the restaurant for sale. John purchased Ben's Elmo Inn and fulfilled his dream. He has owned and operated the Lake Elmo Inn since 1983, winning many top restaurant awards, including Minnesota Restaurateur of the year 2006 and Restaurant of the year 2014. In 2006, John and Chris purchased another historic Lake Elmo property, the Lake Elmo VFW. After remodeling the facility to reflect the quality interior you've come to expect, they opened the Lake Elmo Inn Event Center.

"We are proud to be one of the oldest restaurants in Minnesota still operating today, and take great pride in exceptional service, phenomenal food, and most importantly, the best value to our 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 and Chris Schiltz

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