

# D I N N E R



## APPETIZERS

**PORK POTSTICKERS** 14  
*crisp and flavorful with teriyaki glaze and an Asian power slaw*

**REUBEN TRUFFLES** 14  
*savory truffle filled with corned beef, Swiss cheese, sauerkraut and thousand island dipping sauce*

**DUCK EGGS À L'ORANGE** 14  
*duck, Minnesota wild rice, vegetable, and fontina, filled "eggs"; coated with seasoned bread crumbs and orange dipping sauce*

**PROVOLETA V** 14  
*aged and grilled provolone cheese with a fire roasted tomato relish served with grilled ciabatta*

**CHARCUTERIE BOARD N** 25  
*assorted cured meats & cheese served with French bread, crackers, dried fruit, and nuts*

**CRAB CAKES** 20  
*panko-cruste'd Crimson Bay lump crab served with a remoulade*

## SOUP & SALAD

**FRENCH ONION** 12  
*bowl of flavorful broth and onions topped with croutons, melted Swiss and Provolone cheese*

**SOUP DU JOUR**  
*our Chefs fresh creation made daily*

cup- 7  
bowl- 9

## SALADS

*Add Protein*  
 6oz chicken \$10 4oz sirloin \$10  
 4oz salmon \$10

**1881 CHOPPED WEDGE GF** 19  
*Iceberg, bacon, croutons, tomato, onions, egg, cucumber, avocado, blue cheese crumble with choice of dressing*

**GREEK GF** 17  
*mixed greens, tomato, feta, cucumber, kalamata olives, chickpeas, onion, roasted red pepper, and pepperoncini with Greek dressing*

**SUPERFOOD N/GF/V** 21  
*quinoa, edamame, blueberries, grapes, dried cranberries, feta, kale, walnuts, sunflower seeds and dried mango with our orange yogurt dressing*

**CAESAR** 9  
*chopped hearts of romaine, house-made dressing, croutons and parmesan cheese*

**MARKET V** 8  
*mixed greens with a colorful array of seasonal vegetables and croutons with a choice of dressing*

**MANDARIN ORANGE N/GF/V** 10  
*romaine, mandarin orange segments, cranberries, celery, green onions, parsley, candied almonds with a zesty orange vinaigrette*

**DRESSINGS**  
*French, ranch, balsamic, blue cheese, Greek, zesty orange vinaigrette, thousand island, oil & vinegar*

## YOUNG ADULTS ages 11 & under

**CORN DOG** 10  
*classic on a stick with French fries*

**CHICKEN TENDERS** 10  
*breaded chicken tenders served with French fries*

**HAMBURGER** 10  
*with or without cheese served on a toasted bun with French Fries*

**GRILLED CHEESE V** 8  
*served with French fries*

**MAC & CHEESE V** 8  
*pasta tossed in a homemade cheese sauce*

## ENTREES

**SUNNIES N** 36

*a Lake Elmo Inn original, potato crusted filets served golden brown with a chardonnay butter sauce, Minnesota wild rice, and vegetable of the day*

**BUTTERNUT SQUASH RAVIOLI V** 26

*served with sage brown butter and topped with parmesan cheese with an arugula garnish*

**ITALIAN CHICKEN** 27

*2-6oz chicken breast pan-seared and topped with fresh mozzarella, tomato, and Castelvetro olive topping served on a bed of linguini with a balsamic glaze garnish*

**SALMON RAVIDA** 36

*8-ounce Atlantic salmon filet roasted with fresh herbs, shallots, and Ravida olive oil served with linguini and vegetable of the day*

**CANADIAN WALLEYE** 38

*panko crusted with a chardonnay butter sauce served with a herb roasted potato and vegetable of the day*

**DUCK RISOTTO N/GF** 35

*pan-seared duck breast sliced and served on a bed of wild rice risotto which is tossed with almonds, cranberries, and mushrooms*

25  
*without duck*



## STEAKS & CHOPS

**1881 HEREFORD NEW YORK GF** 45

*10-ounce cut grilled to your liking topped with roasted garlic and shallot butter served with herb roasted potato and vegetable of the day*

**8OZ ELMO SIRLOIN N/GF** 30

*1881 Hereford sliced sirloin with a mushroom jus lie, Minnesota wild rice and vegetable of the day*

**14 OZ CAJUN PORK CHOP GF** 35

*grilled White Marble Farms chop with herb-roasted potatoes and vegetable of the day*

2 chops 48

**6OZ FILET MEAT-NON N/GF/V** 35

*plant based filet mignon with a chimichurri sauce, served with Minnesota wild rice and vegetable of the day*

## DESSERTS

**SIN OF THE INN N** 11

*pecan crust filled with caramel, white satin, and chocolate ganache, topped with white chocolate mousse*

**CHEESECAKE** 10

*light lemon flavor with cinnamon graham cracker crust and fruit topping*

**CARROT CAKE N** 10

*moist, cinnamon flavored carrot cake with walnut studded cream cheese icing*

**KEY LIME PIE** 10

*rich, creamy lime-filled flaky pie shell topped with fresh whipped cream*

**PECAN PIE N** 10

*pecans mixed into our rich filling*

**FRENCH SILK** 10

*silky smooth chocolate filling topped with fresh whipped cream*

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

\*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.

Groups of 8+ will have an automatic gratuity of 20% added to their bill