

EVENING



APPETIZERS

PORK POTSTICKERS 15
crisp and flavorful with teriyaki glaze and an Asian power slaw

REUBEN TRUFFLES 15
savory truffle filled with corned beef, Swiss cheese, sauerkraut and thousand island dipping sauce

DUCK EGGS À L'ORANGE 15
duck, Minnesota wild rice, vegetable, and fontina, filled "eggs"; coated with seasoned bread crumbs and orange dipping sauce

PROVOLETA V 15
aged and grilled provolone cheese with a fire roasted tomato relish served with grilled ciabatta

CHARCUTERIE BOARD N 28
Chef's selection of artisanal meats and cheeses, home made mostarda, French bread, crackers, Marcona almonds, and pickled vegetables.

CRAB CAKES 22
panko-crusted Crimson Bay lump crab served with a remoulade sauce

CLASSIC SHRIMP COCKTAIL 20
served with house made spicy cocktail sauce and lemon

SALADS

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

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

ASIAN CHICKEN SALAD N 18
crisp vegetables, tender chicken, and ramen noodles in a delicious sesame-ginger dressing. garnished with crispy wontons and cashews

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

TOMATO MOZZARELLA N 18
ripe stuffed tomato with mozzarella. topped with a pistachio pesto vinaigrette

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

FESTIVAL N 12
mixed greens, sliced pears, orange, apples, cranberries, candied pecans, and gorgonzola with a champagne vinaigrette

DRESSINGS
French, ranch, balsamic, blue cheese, champagne vinaigrette, sesame ginger, thousand island, oil & vinegar

SOUPS

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

SOUP DU JOUR
our Chefs fresh creation cup- 7
 made daily bowl- 9

ENTREES

- SUNNIES N** 37
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** 27
served with sage brown butter and topped with parmesan cheese with an arugula garnish
- CHICKEN PARMESAN** 27
tender chicken breast breaded and sauteed topped with our own red sauce & fresh mozzarella. Served on linguini
- SALMON RAVIDA** 37
8-ounce Atlantic salmon filet roasted with fresh herbs, shallots, and Ravida olive oil served with linguini and vegetable of the day
- CANADIAN WALLEYE** 35
panko crusted with a chardonnay butter sauce served with a herb roasted potatoes and vegetable of the day
- DUCK RISOTTO N/GF** 36
pan-seared duck breast sliced and served on a bed of wild rice risotto which is tossed with almonds, cranberries, and mushrooms
without duck 26
- PRAWNS & PASTA** 38
six shrimp sauteed with mushrooms, tomatoes, and scallions tossed with linguini, white wine, garlic, and Parmesan
- SCALLOPS PROVENCAL** 48
u-10 sea scallops sauteed with butter, wine, shallots, garlic, parsley, and lemon served with linguini and vegetable of the day

STEAKS & CHOPS

- 1881 HEREFORD NEW YORK GF** 46
10-ounce cut grilled to your liking topped with roasted garlic and shallot butter served with herb roasted potato and vegetable of the day
- 6OZ 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** 37
grilled White Marble Farms chop with herb roasted potatoes and vegetable of the day
- 1881 FILET MIGNON** 4oz- 40
 8oz- 54
garnished with large mushroom cap and served with herb roasted potatoes and vegetable of the day
- TOURNEDOS BÉARNAISE** 62
twin 4oz filet mignons topped with two large shrimp and béarnaise sauce served with herb roasted potatoes and vegetable of the day
- 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

follow us!



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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