EVENING



APPETIZERS

PORK POTSTICKERS
fried pork dumplings
tossed in a sweet chili
glaze served with cabbage
slaw

15

15

16

15

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

CHICKEN WINGS
tossed in your choice of BBQ,
buffalo, honey garlic, or Thai
c $hili$

PROVOLETA V
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, served	
with breads, nuts, pickled	
vegetables and other	
seasonal accompaniments.	

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	
iemon	

SALADS

Add Protein
60z chicken \$10 40z sirloin \$10
60z salmon \$12 3 shrimp \$12

19

1881 CHOP

iceberg lettuce tossed in green goddess dressing, topped with bacon, croutons, grape tomatoes, hard boiled egg, cucumber, avocado, and bleu cheese crumbles

ASIAN CHICKEN SALAD N crisp vegetables tossed with sesame ginger vinaigrette, cashews and ramen noodles, topped with grilled chicken and crispy wonton strips

SUPERFOOD N/GF/V tri-colored quinoa mixed with edamame, dried blueberries and cranberries, grapes, kale, walnuts, sunflower seeds and orange yogurt dressing. topped with feta and mango

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

CAESAR chopped hearts of romaine, house-made dressing, croutons and Parmesan cheese

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

DRESSINGS

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

SOUPS

FRENCH ONION

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

12

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

ENTREES

STEAKS & CHOPS

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

27 BUTTERNUT SQUASH RAVIOLI V fresh handmade raviolis served with sage brown butter sauce and topped with fresh shaved Parmesan cheese, arugula and roasted squash

27 CHICKEN PARMESAN tender, breaded chicken cutlet fried golden brown and topped with melted fresh mozzarella served alongside fresh bucatini noodles coated in our house red sauce.

37 SALMON RAVIDA 6 oz of hand cut Atlantic salmon, grilled served on top of sauteed quinoa, mirepoix, red peppers and topped with Ravida sauce

CANADIAN WALLEYE 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

42 SEAFOOD MEDLEY medley of salmon, shrimp and scallops pan seared alongside southern trinity, cajun spice in a white wine and blistered tomato cream sauce with fresh orecchiette pasta

GRILLED HALF CHICKEN 32 grilled half bird glazed with brown sugar and apple, served with creamy polenta and grilled leeks.

STEAK FRITES 8 oz skirt steak topped with red pepper chimichurri, served with bacon fat, herb and parmesan

35

coated fries and a side of bearnaise

1881 FILET MIGNON 6oz- 52 6 oz tenderloin pan seared and basted with herbs to perfection and served with mashed potatoes and grilled vegetables

1881 ELMO SIRLOIN 8oz-42 grilled sirloin topped with mushroom jus lie and served with mashed potatoes and grilled vegetables

42 14 OZ PORK CHOP grilled White marble farms pork chop served with creamy polenta, sauce chasseur, pickled pears, and fried sage

35 6OZ FILET MEAT-NON N/GF/V plant based filet mignon with a chimichurri sauce, served with Minnesota wild rice and vegetable of the day

ACCOMPANIMENTS

sauteed mushrooms	5	
grilled shrimp(3)	14	
b e a r n a i s e	4	
c h i m i c h u r r i	3	
gorganzola	5	
c h a s s e u r	4	

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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.