

# DAYTIME



## 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** 16  
*grilled aged 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*

## SOUPS

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

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

## BREAKFAST

**SCONES** 5  
*chefs choice-- made daily*

**CARAMEL ROLL N** 5  
*our house made caramel rolls*

**CLASSIC EGGS BENEDICT** 16  
*two poached eggs, Canadian bacon, on a toasted English muffin topped with hollandaise. served with hashbrowns*

**RASPBERRY STUFFED FRENCH TOAST** 15  
*served with maple syrup and bacon*

**CROISSANT BREAKFAST SANDWICH** 14  
*freshly baked croissant, scrambled eggs, bacon, and cheddar cheese. served with hashbrowns*

**DENVER OMELET** 16  
*diced ham, peppers, onions, and mixed cheese. served with hashbrowns and toasted English muffin*

## SALADS

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

**1881 CHOPPED WEDGE GF** 18  
*iceberg, bacon, croutons, tomato, onions, egg, cucumber, avocado, blue cheese crumbles 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** 19  
*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** 9/15  
*chopped hearts of romaine, house-made dressing, croutons and Parmesan cheese*

**MARKET V** 8/12  
*mixed greens with a colorful array of seasonal vegetables and croutons with a choice of dressing*

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

## SANDWICHES

*All sandwiches served with French fries, or cup of soup of the day; sweet potato fries \$2 extra*

### PORTOBELLO V 17

*portobello mushrooms with boursin cheese, roasted red peppers, alfalfa sprouts, and grilled onion served on a freshly baked bun*

### CRANBERRY TURKEY 19

*sliced turkey, Swiss cheese, lettuce, cranberry aioli served on grilled cranberry wild rice bread*

### LAKE ELMO REUB-INN 19

*corned beef, sauerkraut, thousand island dressing, and melted Swiss cheese served on marble rye*

### 1881 BURGER 14

*8 oz. ground sirloin, lettuce, tomato, onion, and mayo served on a freshly baked bun*

*add bacon- 2 add cheese- 1*

### CHICKEN PESTO N 19

*grilled chicken breast topped with a pistachio pesto, provolone, and a bruschetta topping, served on a ciabatta*

### FRENCH ONION BURGER 15

*caramelized onion, Gruyere & provolone cheese, horseradish aioli on a freshly baked bun*

### ELMO'S 1881 PUB STEAK 20

*1881 Hereford sirloin, grilled and sliced, served with grilled onion, portobello mushroom, Swiss cheese served on a ciabatta roll*

### SANDWICH OF THE DAY 17

*Chef's choice- on a freshly baked baguette*

### SOUP & SANDWICH 15

*cup of soup of the day and half a sandwich of the day*

*sub French onion - 2*

## ENTREES

### 6OZ ELMO SIRLOIN N/GF 25

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

### 4OZ FILET MIGNON 35

*1881 Hereford filet garnished with large mushroom cap and served with herb roasted potatoes and vegetable of the day*

### CANADIAN WALLEYE 29

*panko crusted with a chardonnay butter sauce served with Minnesota wild rice and vegetable of the day*

### PRAWNS & PASTA 28

*four shrimp sauteed with mushrooms, tomatoes, and scallions tossed with linguini, white wine, garlic, and Parmesan*

### SUNNIES N 25

*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 22

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

### CHICKEN PARMESAN 24

*tender chicken breast breaded and sauteed topped with our own red sauce & fresh mozzarella. Served on linguini*

### 6OZ FILET MEAT-NON N/GF/V 30

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

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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*