

# DAYTIME



## BREAKFAST

<b>SCONES</b> <i>chefs choice-- made daily</i>	5
<b>CARAMEL ROLL N</b> <i>our house made caramel rolls</i>	5
<b>CLASSIC EGGSBENEDICT</b> <i>two poached eggs and Canadian bacon on an English muffin, topped with hollandaise. served with hashbrowns and fruit</i>	16
<b>RASPBERRY STUFFED FRENCH TOAST</b> <i>mascarpone and raspberry filled bread, topped with macerated berries and powdered sugar. served with bacon and maple syrup</i>	15
<b>CROISSANT BREAKFAST SANDWICH</b> <i>toasted croissant loaded with scrambled eggs, cheddar cheese, and bacon. served with hashbrowns and fruit</i>	15
<b>DENVER OMELET</b> <i>omelet filled with cheddar cheese and sauteed ham, peppers, and onions. served with hashbrowns, toast and fruit.</i>	16
<b>ALL AMERICAN BREAKFAST</b> <i>classic plate with two eggs cooked your way, bacon, hashbrowns, toast and fruit.</i>	14

## SOUPS

<b>FRENCH ONION</b> <i>bowl of flavorful broth and onions topped with croutons, melted Swiss and provolone cheese</i>	12
<b>SOUP DU JOUR</b> <i>our Chefs fresh creation</i>	cup- 7 bowl- 9

## APPETIZERS

<b>PORK POTSTICKERS</b> <i>fried pork dumplings tossed in a sweet chili glaze served with cabbage slaw</i>	15
<b>REUBEN TRUFFLES</b> <i>savory truffle filled with corned beef, Swiss cheese, sauerkraut and thousand island dipping sauce</i>	15
<b>PROVOLETA V</b> <i>grilled aged provolone cheese with a fire roasted tomato relish served with grilled ciabatta</i>	16
<b>CRAB CAKES</b> <i>panko-crusted Crimson Bay lump crab served with a remoulade sauce</i>	22
<b>CLASSIC SHRIMP COCKTAIL</b> <i>served with house made spicy cocktail sauce and lemon</i>	20
<b>CHICKEN WINGS</b> <i>tossed in your choice of BBQ, buffalo, honey garlic, or Thai chili</i>	16

## SALADS

<i>Add Protein</i>	
6oz chicken \$10    4oz sirloin \$10 6oz salmon \$12    3 shrimp \$14	
<b>1881 CHOP GF</b> <i>iceberg lettuce tossed in green goddess dressing, topped with bacon, croutons, grape tomatoes, hard boiled egg, cucumber, avocado, and bleu cheese crumbles</i>	18
<b>ASIAN CHICKEN SALAD N</b> <i>crisp vegetables tossed with sesame ginger vinaigrette, cashews and ramen noodles, topped with grilled chicken and crispy wonton strips</i>	18
<b>SUPERFOOD N/GF/V</b> <i>tri-colored quinoa mixed with edamame, dried blueberries and cranberries, grapes, kale, walnuts, sunflower seeds and orange yogurt dressing. Topped with feta and mango</i>	19
<b>TOMATO MOZZARELLA N</b> <i>ripe stuffed tomato with mozzarella. topped with a pistachio pesto vinaigrette</i>	18
<b>CAESAR</b> <i>chopped hearts of romaine, house-made dressing, croutons and Parmesan cheese</i>	9/15
<b>FESTIVAL N</b> <i>mixed greens, sliced pears, orange, apples, cranberries, candied pecans, and gorgonzola with a champagne vinaigrette</i>	10
<b>DRESSINGS</b> <i>ranch, blue cheese, champagne vinaigrette, sesame ginger, thousand island, oil &amp; vinegar</i>	

## SANDWICHES

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

### PORTOBELLO V 17

*grilled mushroom caps with boursin, roasted red peppers, alfalfa sprouts, grilled onions served on a fresh 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 CHEESE BURGER 15

*8 oz . brisket short rib blend topped with cheddar, lettuce, tomato, onion, and aioli served on a fresh baked bun*

### CHICKEN PESTO N 19

*grilled chicken breast topped with lettuce, pistachio pesto, provolone and tomato relish served on fresh baked ciabatta*

### FRENCH ONION BURGER 15

*caramelized onion, gruyere & provolone cheese, lettuce and horseradish aioli on a fresh baked bun*

### ELMO'S 1881 PUB STEAK 20

*1881 Hereford sirloin, grilled and sliced, served with grilled onion, portobello mushroom, horseradish aioli, arugula and Swiss cheese served on fresh baked ciabatta*

### AVOCADO BLT 14

*classic blt on chargrilled whole wheat bread with applewood bacon, marinated tomatoes, arugula, garlic aioli and avocado spread.*

### SANDWICH OF THE MOMENT

*our Chef's fresh creation*

MARKET PRICE

## ENTREES

### STEAK FRITES 30

*8 oz skirt steak topped with red pepper chimichurri, served with bacon fat, herb and parmesan coated fries and a side of bearnaise*

### CANADIAN WALLEYE 29

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

### 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

*fresh handmade raviolis served with sage brown butter sauce and topped with fresh shaved Parmesan cheese, arugula and roasted squash*

### CHICKEN PARMESAN 24

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

### 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*

follow us!



[facebook.com/1881bylakeelmo](https://facebook.com/1881bylakeelmo)



[instagram.com/1881bylei](https://instagram.com/1881bylei)

[www.1881bylei.com](http://www.1881bylei.com)

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*