

LUNCH



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

grilled aged 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-crusted 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 cup- 7

our Chefs fresh creation made daily bowl- 9

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

GREEK GF 16

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

SUPERFOOD N/GF/V 19

quinoa, edamame, blueberries, grapes, dried cranberries, feta, kale, walnuts, sunflower seeds and dried mango with our orange yogurt dressing

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

MANDARIN ORANGE N/GF/V 10/15

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

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

FALAFEL V 17
house-made falafel served with alfalfa sprouts, tomato, pickled onion, cilantro, and tzatziki sauce served on pita bread

NASHVILLE HOT CHICKEN SANDWICH 17
crispy fried chicken breast with Nashville seasoning topped with our own coleslaw served 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

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

ITALIAN CHICKEN 23
6oz pan-seared and topped with fresh mozzarella, tomato, and Castelvetro olive topping served on a bed of linguini with a balsamic glaze garnish

6OZ FILET MEAT-NON N/GF/V 32
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
bright 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 graham cracker crust topped with fresh whipped cream

PECAN PIE N 10
pecans mixed into our rich filling in a flaky pie shell

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