

# D I N N E R



## 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  
*aged and grilled 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-cruste'd 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**  
*our Chefs fresh creation made daily*

cup- 7  
bowl- 9

## SALADS

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

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

**GREEK GF** 17  
*mixed greens, tomato, feta, cucumber, kalamata olives, chickpeas, onion, roasted red pepper, and pepperoncini with Greek dressing*

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

**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*

**MANDARIN ORANGE N/GF/V** 10  
*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*

## ENTREES

<b>SUNNIES N</b>	36
<i>a Lake Elmo Inn original, potato crusted filets served golden brown with a chardonnay butter sauce, Minnesota wild rice, and vegetable of the day</i>	
<b>BUTTERNUT SQUASH RAVIOLI V</b>	26
<i>served with sage brown butter and topped with parmesan cheese with an arugula garnish</i>	
<b>ITALIAN CHICKEN</b>	27
<i>2-6oz chicken breast pan-seared and topped with fresh mozzarella, tomato, and Castelvetro olive topping served on a bed of linguini with a balsamic glaze garnish</i>	
<b>SALMON RAVIDA</b>	36
<i>8-ounce Atlantic salmon filet roasted with fresh herbs, shallots, and Ravida olive oil served with linguini and vegetable of the day</i>	
<b>CANADIAN WALLEYE</b>	38
<i>panko crusted with a chardonnay butter sauce served with a herb roasted potato and vegetable of the day</i>	
<b>DUCK RISOTTO N/GF</b>	35
<i>pan-seared duck breast sliced and served on a bed of wild rice risotto which is tossed with almonds, cranberries, and mushrooms</i>	
	25
	<i>without duck</i>



## STEAKS & CHOPS

<b>1881 HEREFORD NEW YORK GF</b>	45
<i>10-ounce cut grilled to your liking topped with roasted garlic and shallot butter served with herb roasted potato and vegetable of the day</i>	
<b>8OZ ELMO SIRLOIN N/GF</b>	30
<i>1881 Hereford sliced sirloin with a mushroom jus lie, Minnesota wild rice and vegetable of the day</i>	
<b>14 OZ CAJUN PORK CHOP GF</b>	35
<i>grilled White Marble Farms chop with herb roasted potatoes and vegetable of the day</i>	
	2 chops 48
<b>6OZ FILET MEAT-NON N/GF/V</b>	35
<i>plant based filet mignon with a chimichurri sauce, served with Minnesota wild rice and vegetable of the day</i>	

## DESSERTS

<b>SIN OF THE INN N</b>	11
<i>pecan crust filled with caramel, white satin, and chocolate ganache, topped with white chocolate mousse</i>	
<b>CHEESECAKE</b>	10
<i>light lemon flavor with cinnamon graham cracker crust and fruit topping</i>	
<b>CARROT CAKE N</b>	10
<i>moist, cinnamon flavored carrot cake with walnut studded cream cheese icing</i>	
<b>KEY LIME PIE</b>	10
<i>rich, creamy lime-filled graham cracker crust topped with fresh whipped cream</i>	
<b>PECAN PIE N</b>	10
<i>pecans mixed into our rich filling in a flaky pie shell</i>	
<b>FRENCH SILK</b>	10
<i>silky smooth chocolate filling topped with fresh whipped cream</i>	

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