



Elkhart Inn

Starters

Truffle Herb Skinny Fries

smoked tomato remoulade

6

Golden Fried Onion Rings

peppercorn ranch

6

Mushroom & Spinach Flatbread

naan bread, roasted mushrooms & onions, spinach,

Boursin cheese, truffle oil

8

Pretzel Crusted Pork Croquettes

roasted potato, braised pork, white cheddar, scallion,

mustard dipping sauce

7

Crispy Fried Calamari

buttermilk marinade, Calabrese chilies,

seasoned flour, charred lemon aioli

9

Saxon Creamery Cheese Plate

chef's selection of Saxon cheeses and accompaniments

12

Soup & Salads

Soup Du Jour

5

Baked French Onion Soup

6

House Salad

carrot, onion, cucumber,
tomato, croutons

5 | 9

Baby Spinach Salad

pickled red onion, brandied cherries,

candied pecans, blue cheese,

cider vinaigrette

6 | 11

Basil Caesar Salad

romaine hearts, Parmesan,
basil Caesar dressing

6 | 11

Add Chicken \$6, Salmon \$8, Shrimp \$8, Scallop \$10



Elkhart Inn

Fish & Seafood

Prepared grilled or sautéed and includes choice of one side and one sauce.

Add small house salad or crock of soup du jour for \$3, baked French onion soup or small specialty salad for \$4.

<i>Entrée</i>		<i>Sauce</i>
Salmon (8 oz)	22	Lemon-Herb Butter
Walleye (10 oz)	26	Roasted Garlic & Herb Cream
Gulf Brown Shrimp (6 ea)	22	Smoked Tomato Remoulade
Scallops (6 ea)	26	Romesco - red pepper & toasted almonds
		Sauce Aurore - roasted garlic & tomato
		Oscar Style - king crab, asparagus & truffle béarnaise 9

Steaks & Chops

Grilled to your liking and includes choice of one side and one sauce.

Add small house salad or crock of soup du jour for \$3, baked French onion soup or small specialty salad for \$4.

<i>Entrée</i>		<i>Sauce</i>
NY Strip (12 oz)	32	Porter Demi Glace
Filet Mignon (8 oz)	34	Brandy Peppercorn
Bone-In Ribeye (20 oz)	38	Bacon & Herb Butter
Pork Chop (14 oz)	24	Blue Cheese Butter
Surf & Turf - add Shrimp (3 ea)	8	Horseradish Cream
add Scallops (3 ea)	10	Oscar Style - king crab, asparagus & truffle béarnaise 9

Sides

5

Grilled Asparagus	Roasted Garlic Yukon Mashed
Honey Glazed Baby Carrots	Baked Yukon Potato
Roasted Mushrooms & Onions	Roasted Butternut Squash Risotto
Garlic Sautéed Spinach	Herb Spaetzle



Elkhart Inn

House Features

Add small house salad or crock of soup du jour for \$3, baked French onion soup or small specialty salad for \$4.

Caramelized Scallops

butternut squash risotto,
sage brown butter

23

Pistachio-Crusted Walleye

roasted garlic Yukon mashed,
honey glazed baby carrots,
lemon-herb butter

28

Sweet Potato Gnocchi

spinach, butternut squash, roasted garlic
& tomato cream, toasted hazelnuts,
balsamic glaze

18

Chicken Piccata

Parmesan risotto, roasted asparagus,
lemon-caper butter sauce

21

Peppered Elk Stroganoff

Pappardelle pasta, roasted mushroom &
onions, sherry, sour cream,
dill crème fraîche

30

Braised Sauerbraten Beef Short Rib

garlic Yukon mashed,
honey glazed carrots, pan jus

25

Wiener Schnitzel

breaded Strauss veal cutlet,
herb spaetzle, lemon dill butter sauce,
pickled cucumbers

23

Sandwiches

Served with choice of kettle chips or truffle herb skinny fries.

Tenderloin Sandwich

4-oz filet mignon, roasted mushrooms & onions, demi-glace, hard roll

16

Elkhart Inn Burger

8-oz beef patty, bacon-onion jam, white cheddar, beer bun

12

Salmon Sandwich

4-oz grilled salmon, spinach, red onion, smoked tomato remoulade, beer bun

12



Elkhart Inn

Children's Menu

Chicken Tenders

ranch or BBQ sauce,
chips or shoestring fries

8

Quarter Pound Cheeseburger

white cheddar, hard roll,
chips or shoestring fries

8

Pasta

butter & Parmesan cheese

6