

~ GOOD EVENING ~

The HUNGRY TROUT RESTAURANT lies on the banks of the West Branch of the Ausable (Ah-SAY-bull) River, one of the most legendary trout streams in America. Linda and Jerry Bottcher and family have been owners for 34 years. The restaurant joins the adjacent 22-unit inn providing comfortable lodging and dining in a setting unequalled anywhere. In 1989 the basement of the Hungry Trout was transformed into R.F. McDUGALL'S PUB and GRILL and was recently included in the Top 10 Best Fishing Bars in America by Outdoor Life Magazine. You're invited to have an after dinner libation at our pub or in our lounge. Again, thank you for dining with us this evening and we hope you return soon.

ENJOY!

~ APPETIZERS ~

HOUSE SMOKED RAINBOW TROUT

slow smoked on premises with sweet hickory chips. Served with a light horseradish mayonnaise, crostini and capers 11

VENISON SAUSAGE

charbroiled link with hint of Merlot. Served on baby spinach leaves with Madeira wine glaze 10

SEAFOOD TRIO *

shrimp, lobster and scallops in a brandied lobster cream 14

GRILLED QUAIL

grilled semi-boneless quail and applewood smoked bacon with a bourbon-pepper jelly glaze. 11

SEARED AHI TUNA

Sushi grade, wild caught Ahi Tuna with a garlic peppercorn rub. Sliced and served chilled with a lightly toasted sesame-ginger glaze 12

LOBSTER MACARONI and CHEESE

baked creamy and rich with chunks of cold water lobster tail, cavatappi pasta and pepper bacon 12

~ SOUPS AND SALADS ~

The HUNGRY TROUT'S HOT SAUSAGE SOUP

hearty broth with ground italian sausage, tomatoes, peppers, onions, drizzled with cheddar cheese 9

WILD FOREST MUSHROOM and BRIE BISQUE

velvety blend of delicate brie cheese, Madeira wine, cream and wild mushrooms 10

HUNGRY TROUT CAESAR SALAD

Crisp romaine lettuce with homemade peppercorn Caesar dressing, shredded parmesan cheese and fresh garlic croutons. 9

HOUSE SALAD

mixed greens with cranraisins, red onions, grape tomatoes, sunflower seeds. Garlic and red wine vinaigrette 7

THE BLUE CHEESE WEDGE SALAD

chilled baby wedge, crumbled applewood smoked bacon, diced tomatoes, crumbled bleu cheese dressing 9

* denotes additional charge for lodging guests on meal plans

~ THE HUNGRY TROUT'S TROUT ~

Our restaurant is the largest seller of fresh trout in both the United States and Canada. Our trout is received twice weekly from Clear Springs Trout Farm adjacent to the Snake River in Soda Springs, Idaho, the most respected trout farm in North America. It is a totally sustainable product, fed only the best and most nutritious food available, and is American made! Fresh trout is one of the healthiest fish you can enjoy. Our trout dishes are accompanied with a brown and wild rice blend and our chef's daily vegetable.

GRILLED RAINBOW TROUT

pan grilled on an iron skillet and brushed with garlic herb butter. 22

FRENCH COUNTRY TROUT

batter dipped filets in a white wine and lemon-caper butter. Served over wilted baby spinach. 26

PAN FRIED TROUT

Panko crusted and pan seared like they did stream side in the old days. With shallots and a lemon parsley butter. 22

GRAND MARNIER TROUT

with panko breadcrumbs and brushed with a delicate grand Marnier butter 26

PEPPER BACON WRAPPED RAINBOW TROUT

fresh trout wrapped in pepper crusted bacon and pan seared crisp. Served with chive butter 25

~ FISH AND FOWL ~

(served with chef's daily vegetable and wild rice blend)

CHICKEN with WILD MUSHROOM MARSALA

boneless breast with a shallot and Marsala mushroom sauce. 19

GRILLED ATLANTIC SALMON

pan grilled with a lightly toasted sesame-ginger glaze. 25

SEAFOOD au GRATIN

sautéed sea scallops, lobster and shrimp in a light garlic cream. Topped with Cheddar cheese and baked. 29

ROASTED LONG ISLAND DUCK

half duck roasted to a crispy finish with Grand Marnier glaze 28

~ STEAKS AND GAME ~

(served with herb roasted potatoes and daily vegetable)

NEW YORK STRIP STEAK

12 oz, hand cut, flame broiled with garlic herb butter. 26

VENISON FLANK STEAK au POIVRE*

eight ounces, seared with peppercorn cream sauce. 32

RACK of NEW ZEALAND LAMB

seared and roasted with Dijon mustard Herb de Provence and bercy sauce. 32

TWIN LOBSTER TAILS*

cold water tails grilled with garlic butter. 34

HUNGRY TROUT BONE-IN RIB EYE

our signature steak. 16 ounces, flame broiled with garlic herb butter. 28

FILET MIGNON with BÉARNAISE

pan seared medallions with Béarnaise sauce. 28

SURF and TURF*

twin filet mignon medallions and six ounce lobster tail 34

The HUNGRY TROUT GAME TRIO*

delightful combination of half pan fried trout, roast duck, and venison flank steak 34

~ PASTA AND PUB FARE ~

BARBEQUED BABY BACK RIBS

full rack with our special Kansas City BBQ sauce. Homemade cole slaw and pub fries. 20

PASTA with VODKA CREAM

*cavatappi pasta tossed in a light tomato vodka cream sauce with fresh spinach and garlic. 18
add grilled chicken or shrimp 4.99*

** Denotes additional charge for house guests on meal plans*