



The Hungry Trout



Resort and Restaurant

~ 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 35 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. McDOUGALL'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 sweet and smoky chipotle aioli, crostini and capers. 11

GRILLED QUAIL

Fire grilled semi-boneless quail and applewood smoked pepper bacon brushed with Grand Marnier glaze 11

SEARED AHI TUNA

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

DUCK CONFIT RAVIOLI

with wild forrest mushroom cream 11

GAME SAUSAGE DUET

Smoked and grilled elk and wild boar sausage links over crostini with a maple and stout whole grain mustard 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

HOUSE SALAD

mixed greens with cranraisins, red onions, grape tomatoes, sunflower seeds and crumbled feta. Garlic and red wine vinaigrette dressing 8

TUSCAN BLEND CAESAR SALAD

baby black and scarlett kale, wild arugala and romaine lettuce with Caesar dressing, parmesan cheese and fresh garlic croutons. 10

THE BLUE CHEESE WEDGE SALAD

chilled baby wedge, crumbled applewood smoked bacon, diced tomatoes, crumbled bleu cheese dressing 10

~ TONIGHT'S OFFERINGS ~

*(fish entrées served with brown and wild rice blend, game and steak dishes with red skinned garlic mashed potatoes.
All served with fresh vegetable)*

----- FISH and FOWL -----

GRILLED RAINBOW TROUT

pan grilled on an iron skillet and brushed with garlic herb butter. 24

PAN FRIED TROUT

Panko crusted and pan seared like they did stream side in the old days with shallots and lemon parsley butter. 24

GRAND MARNIER TROUT

with panko bread crumbs and brushed with a delicate Grand Marnier butter 27

TROUT and SHRIMP SCAMPI

Grilled rainbow trout topped with four seared shrimp in a garlic scampi butter sauce 29

CHICKEN with FOREST MUSHROOM PROVENCAL

chicken breast sautéed with wild mushrooms, baby spinach, basil, grape tomatoes, garlic, virgin olive oil and white wine. Served over tagliatelle pasta. 24

BROILED ATLANTIC SALMON

flame broiled with a lightly toasted sesame-ginger glaze. 26

ROASTED LONG ISLAND DUCK

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

~ FRESH CATCH of the DAY ~

Your server will mention today's fresh fish special

----- STEAKS and GAME -----

RED WINE-BRAISED SHORT RIBS

slow cooked to meltingly tender and served with caramelized onions, pepper bacon and a ginger snap gravy 29

VENISON FLANK STEAK au POIVRE

eight ounce filet with our chef's dry rub chargrilled with a forest mushroom peppercorn demi glace. 32

SURF and TURF

twin filet mignon medallions and four grilled and skewered shrimp with bearnaise sauce 29

FILET MIGNON GORGONZOLA

a trio of three ounce grilled tenderloin medallions with creamy gorgonzola and Madeira drizzle 34

HUNGRY TROUT BONE-IN RIB EYE

our signature steak. 16 ounces, flame broiled with a roasted garlic and basil compound butter. 34

The HUNGRY TROUT GAME SAMPLER

delightful combination of half pan fried trout, roast duck, and venison flank steak 32