

~ 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 with the adjacent 22 room Inn providing comfortable lodging and dining in a setting unequalled anywhere. In 1989 the basement of the restaurant was transformed into R.F. McDUGALL'S PUB and GRILL and was recently included in the Top Ten Fishing Bars in America by Outdoor Life Magazine. You're invited to have an after dinner libation at our pub or in our fireplace 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 chipotle aioli, crostini and capers.

BRAISED PORK BELLY

grilled thick and crispy and finished with a maple-honey glaze 12

GRILLED QUAIL

fire grilled semi-boneless quail brushed with a Grand Marnier glaze and applewood smoked pepper bacon

COUNTRY STYLE VENISON PÂTÉ

on crostini with lingonberry glaze, cranberries and pistachios. Pairs well with our High Hook Pino Noir 10

SEARED AHI TUNA

garlic peppercorn rub. served chilled over greens with a lightly toasted sesame-ginger glaze 12

~ SOUPS and SALADS ~

ONION ALE SOUP

a hint of brown ale gives a more boldly flavored twist on the standard classic. Croutons and Gruyere cheese. 8

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

HOUSE SALAD

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

CLASSIC CAESAR SALAD

homemade peppercorn Caesar dressing, shredded parmesan cheese and fresh garlic croutons. 9

THE BLUE CHEESE WEDGE SALAD

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

~ TONIGHT'S OFFERINGS ~

~ The HUNGRY TROUT'S TROUT ~

(trout entrées are accompanied with a brown and wild rice blend and fresh vegetable

PAN FRIED TROUT

Panko crusted and pan seared with shallots and lemon parsley butter. 24

GRAND MARNIER TROUT

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

CAMPFIRE TROUT

seared on an iron skillet and brushed with guide seasonings, shallots, crumbles of black pepper bacon 24

~ OUR EVENING'S TROUT SPECIAL ~

your server will describe our chefs' nightly trout offering

~ FIN, FOWL, and GAME ~

FILET MIGNON and SHRIMP

twin tenderloin medallions crowned with four gulf shrimp. Gorgonzola and Madeira drizzle 29

THE HUNGRY TROUT GUIDE PLATTER

half pan fried trout, roasted quail, and venison chop 38

WHISKEY PEPPERCORN BONE-IN RIBEYE

16 ounce choice bone-in ribeye with our homemade Jack Daniels whiskey peppercorn sauce. 34

ROASTED ATLANTIC SALMON

with olive oil, fresh plum tomatoes, braised Tuscan kale with potato dumplings 26

VENISON CHOPS

two four ounce chops flame broiled and brushed with a red wine reduction 36

LONG ISLAND DUCK

half duck roasted to a crispy finish with a lingonberry and port wine reduction

ADIRONDACK CHICKEN and PASTA

boneless chicken breast with mushrooms, olive oil, capers, fresh greens, white wine and plum tomatoes over penne pasta. 22