

NOTE: Please help us maintain a safe environment through this difficult COVID-19 period. Please sign our CONTACT TRACING sheet at the hostess station before ordering. Wear your mask whenever not seated and try to maintain six-foot spacing from other guests. We are committed to providing you and our employees with a safe and healthy environment. Thank you for being here and we hope you ENJOY your time with us



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. The Bottcher family have been owners for 39 years. The restaurant joins the adjacent 22-unit lodge providing comfortable accommodations 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 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 by the fire in our lounge, the AUSABLE ROOM. Thank you for dining with us this evening and we hope you return soon. ENJOY!

----- FIRST COURSE -----

SMOKED TROUT WITH HORSERADISH AIOLI

herb horseradish aioli, capers, crostini, red onion 13

CRISPY CALAMARI

dusted in an herb seasoned cornmeal crust. Served over baby greens with sliced pepperoncini, siracha aioli 12

VENISON AND WILD BOAR STUFFED MUSHROOMS

topped with 3 cheese herb mix. Broiled to a bubbling finish 14

TOASTED BRUSSEL SPROUTS WITH BALSAMIC

Lightly fried with grated asiago cheese, crispy smoked bacon and balsamic glaze drizzle 12

HUNGRY TROUT HOUSE SALAD WITH CRANRAISINS

mixed greens with cranraisins, red onions, tomatoes, sunflower seeds and feta cheese. Red wine vinaigrette dressing 9

BLUE CHEESE WEDGE SALAD

Iceberg lettuce wedge with diced smoked bacon, heirloom cherry tomatoes and homemade blue cheese dressing 10

CARMELIZED FRENCH ONION ALE SOUP

A touch of brown ale gives a more boldly flavored twist on the standard classic. Crunchy croutons and melted swiss cheese 10

----- THE HUNGRY TROUT'S TROUT -----

(Accompanied with fresh vegetable and truffle parmesan red skin smashed potato)

ROASTED TROUT WITH LEMON-CAPER BUTTER

oven roasted in white wine, butter, mushrooms, lemon and capers 28

CAMPFIRE TROUT

pan seared rainbow trout with fresh shallots, house smoked pepper bacon and guide seasonings 29

CRAB STUFFED RAINBOW TROUT AND SHRIMP

half roasted rainbow trout topped with a rich and indulgent crab meat stuffing and roasted shrimp. Finished with a delicate champagne-dill sauce 36

PAN FRIED TROUT

pan fried crispy as a guide would prepare streamside brushed with parsley butter 26



TROUT OF THE DAY and VEGETARIAN OPTIONS

(Your server will detail tonight's offering)



----- FIN, FOWL, STEAKS and GAME -----

(Served with fresh vegetable and truffle parmesan red skin smashed potato)

PAN SEARED ATLANTIC SALMON

peppercorn-basil crusted salmon fillet pan seared with grape tomatoes, baby spinach and roasted garlic oil. Served on a bed of fresh angel hair pasta 29

LEMON CAPER CHICKEN AND SHRIMP

sauteed boneless breast with mushrooms, capers, garlic, white wine with sauteed gulf shrimp. Served over angel hair pasta 26

HUNGRY TROUT SIRLOIN STEAK

A Hungry Trout classic, ten ounce flame broiled choice sirloin 27

FREE RANGE VENISON RIB CHOPS

flame broiled twin 4 ounce chops with a delicate rosemary red wine reduction 38

GRASS FED ANGUS BRIE BURGER

locally grown Donahue farm pasture raised angus burger with caramelized onions, brie cheese 20

HUNGRY TROUT BONE-IN RIBEYE

the area's finest steak! Flame broiled 16-ounce bone-in ribeye with herb butter and sautéed mushrooms 38

STEAK AND SEAFOOD TRIO

charbroiled twin tenderloin filets with chunks of lobster under a rich lobster sauce. Crowned with a pair of gulf shrimp 39

ROAST DUCK WITH LINGONBERRY GLAZE

roasted crisp with a sweet lingonberry port wine reduction 32

ADIRONDACK GUIDE PLATTER

our popular combination of a half Campfire Trout, Grilled Venison Rib Chop, and Roast Duck 44