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THE HUNGRY TROUT RESORT
WILMINGTON, NEW YORK

~ 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 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 14

Classic Lobster Bisque

*rich and savory with a hint of sherry
and pieces of fresh lobster 12/8*

Scallop and Shrimp with Basil Cream

*jumbo sea scallop and shrimp with a delicate red pepper
and basil cream 15*

Roasted Baby Beet Salad with Feta

*simple and elegant. Baby beets atop mixed greens,
candied pecans, with house dressing and a balsamic
drizzle 12*

Venison and Boar Stuffed Mushrooms

*wild mushroom caps stuffed with ground venison and
boar with sherry butter and melted Brie cheese 14*

Blue Cheese Wedge

*Iceberg lettuce wedge with diced smoked bacon,
heirloom cherry tomatoes and bleu cheese dressing.
Topped with bleu cheese crumbles 12*

Braised Maple Pork Belly

*cut thick and seared crispy. Finished with a sweet
South Meadow Farms maple-honey glaze and served
over spicy slaw 12*

Hungry Trout Mixed Greens Salad

*mixed greens with cranraisins, red onions, tomatoes,
sunflower seeds and feta cheese. Red wine vinaigrette
dressing 10*

PLEASE NOTE: Our prices reflect payments by cash or debit cards. Payments by credit cards will be assessed a 4% fee processed by our provider. An 18% gratuity is added to parties of 6 or more and when requesting separate or split checks.

----- 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 bacon and guide seasonings 29*

Trout Grand Marnier

*pan fried with seasoned panko breadcrumbs
and brushed with a delicate Grand Marnier
butter 32*

Pan Fried Trout

*pan fried crispy as a guide would prepare
streamside. Brushed with parsley butter 27*



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)

Toasted Sesame Salmon

*fresh North Atlantic salmon fillet pan-seared
and finished with a light soy and toasted
sesame glaze over a bed of Asian noodles 28*

Chicken and Shrimp Scallopini

*boneless chicken, thinly sliced with mushrooms,
capers, garlic and white wine. Served over angel
hair pasta with jumbo gulf shrimp 26*

Whiskey Peppercorn Steak

*A Hungry Trout tradition, 10 oz sirloin with our
homemade Jack Daniels whiskey peppercorn
sauce 29*

Free Range Venison Rib Chops

*two flame broiled, 4 ounce free range venison chops
with a delicate rosemary red wine reduction 42*

Grass Fed Angus Brie Burger

*locally grown Donahue Farm pasture raised
angus burger with caramelized onions and
melted brie cheese 20*

Hungry Trout Bone-In Ribeye

*the area's finest steak! Flame broiled, bone-in
ribeye with herb butter and sautéed mushrooms 40*

Steak and Seafood Trio

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

Roast Duck with Lingonberry Glaze

*all natural Maple Leaf Farms half duck crisply roasted
and finished with a lingonberry port wine reduction 32*

Adirondack Guide Platter

*our popular combination of a half Campfire Trout, grilled Venison Rib Chop, and Roast Duck with
accompanying sauces 46 MAP Surcharge 6*