

❖ *The Trout House at Rushing Waters* ❖

Dinner Menu

Small Plates

- Smoked Rainbow Trout Bruschetta*** \$9
Toasted crostini with cream cheese, house made bruschetta, chopped smoked rainbow trout, drizzled with balsamic
- Cajun Blackened Pork Tenderloin Medallions*** \$11
Seasoned and blackened pork tenderloin medallions. Served with a Mediterranean cream sauce.
- Haystack Onion Rings with Ranch Dressing** \$8
Yellow onion soaked in buttermilk mixture, breaded, flash fried and served with ranch dressing
- Deep Fried Cheese Curds** \$8
Hand battered white cheddar curds served with ranch dipping sauce
- Thai Basil Mussels*** \$11
Trout House mussels steamed with fresh basil, served in a white wine-garlic butter and spicy Thai sauce
- Flash Fried Calamari with Marinara Sauce*** \$11
Fresh calamari marinated in cream, battered, and fried, served with marinara
- Sautéed Garlic Shrimp*** \$12
Wild gulf shrimp sautéed in a white wine-garlic butter sauce
- Smoked Fish and Cheese Board*** \$13

Soups and Salads

- Smoked Rainbow Trout Chowder-** Cup 4/Bowl 6
- Chef's Soup D' Jour** Cup 3/Bowl 5
- Classic Caesar Salad-** Plain Small 8/Entrée 12
Chopped romaine with parmesan, croutons, red onion, sliced hardboiled egg tossed in our house made Caesar dressing
+ Add chicken or shrimp for additional \$5
- Cranberry Chicken Walnut Salad** Small 9/Entrée 14
Fresh Organic greens topped with craisins, grape tomato, candied walnuts, gorgonzola cheese, topped with a raspberry vinaigrette
- Ahi Tuna Salad *** Small 11/Entrée 16
Pan seared, Ahi Tuna, fresh greens, wakami seaweed, mandarin oranges, mango pineapple salsa, red onion, grape tomato, candied almonds; with Sesame ginger vinaigrette.
- House Salad** Small 5 / Large 9
Mixed greens, tomato, red onion, cucumber, shredded carrot and radish

Entrées

All entrées except Scampi and Alfredo Pasta come with vegetable de jour and choice of whipped garlic mashed potatoes, herbed baby red potatoes or garden saffron rice.

Cashew Encrusted Alaskan Halibut* \$26
Alaskan halibut filet coated in buerre blanc, dredged in crushed cashews and baked to perfection.

Seafood Stuffed Rainbow Trout* \$24
Fresh rainbow trout stuffed with langostine, crab meat, shrimp, mozzarella, Romano and parmesan cheese blend, baked and topped with saffron cream sauce

Rainbow Trout Almandine* \$21
Seasoned fresh rainbow trout filets topped with toasted almonds baked in a white wine and garlic butter sauce

Beer Battered Rainbow Trout* \$18
Fresh rainbow trout beer battered and fried

Shrimp Scampi* \$23
Large gulf shrimp breaded and seasoned in a panko bread crumb mixture, baked and served over garlic butter angel hair pasta

Stuffed Chicken Roulade* \$19
Rolled chicken, stuffed with asparagus, Gouda cheese and Italian herbs. Topped with Mediterranean cream sauce.

Trout House Cowboy Burger*/ Naked or with Cheese \$11
Chargrilled 1/3 lb. grass-fed beef topped with cheddar, BBQ sauce, haystack onion rings served on a brioche bun
+ Substitute Short-Rib Brisket Patty / \$2

Beef Tenderloin Ala Oscar* \$28
Two 3 ounce beef tenderloin medallions chargrilled and topped with lump crab meat, asparagus and topped with saffron sauce

Fettuccine Alfredo Served with Seafood*/26 - Chicken/17*
Fettuccine pasta tossed in our house alfredo mixture with the choice of seafood, chicken, or house vegetables.

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. These items are marked with an asterisk.**

