

# ❖ The Trout House at Rushing Waters ❖

## Friday Menu

### Small Plates

- Maryland Style Fresh Crab Cakes\*** ..... \$13  
Our signature crab cakes grilled and served with remoulade
- Smoked Rainbow Trout Bruschetta\*** ..... \$9  
Toasted crostini with cream cheese, house made bruschetta, chopped smoked rainbow trout, drizzled with balsamic
- Deep Fried Cheese Curds** ..... \$8  
Hand battered white cheddar curds served with ranch dipping sauce
- Smoked Fish and Cheese Board\*** ..... \$13
- Sautéed Garlic Shrimp\*** ..... \$12  
Wild gulf shrimp sautéed in a white wine-garlic butter sauce
- Flash Fried Calamari with Marinara Sauce\*** ..... \$11  
Fresh calamari marinated in cream, battered, and fried, served with marinara

### 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.

# Friday Specials

*The following entrées come with traditional Friday night fixins (french fries or potato pancakes, coleslaw, tartar sauce and rye bread)*

- Beer Battered Alaskan Cod\*** - ..... Two piece 13 / Three piece 15  
Extra piece - \$2
- Poor Man's Baked Cod\*** ..... \$15  
Seasoned and baked Alaskan cod
- Rainbow Trout** ..... \$16  
Beer battered or pan seared

*The following entrée's come with vegetable de jour and choice of potato - Pasta dishes come with vegetable de jour*

- Cashew Encrusted Alaskan Halibut with Citrus Buerre Blanc, Wild - .. \$24  
USA\***  
A generous portion of the finest halibut; dredged in a lemon buerre blanc sauce.  
Rolled in cashew and then baked to perfection.
- Rainbow Trout Almandine** ..... \$19  
Seasoned fresh rainbow trout filets topped with toasted almonds baked in a white wine and garlic butter sauce
- Seafood Stuffed Rainbow Trout** ..... \$25  
Fresh rainbow trout stuffed with langostine, crab meat, shrimp, mozzarella, romano and parmesan cheese blend, baked and topped with saffron cream sauce
- Tempura Battered Gulf Shrimp 8 pc., Wild - USA\*** ..... \$21
- Seafood Alfredo Tossed With Fettuccine\*** ..... \$23
- Fettuccine Alfredo** ..... Chicken/17 - Vegetable/15 - Plain/13  
Fettuccine pasta tossed in our house alfredo mixture with the choice of plain chicken, or house vegetables.
- Stuffed Chicken Roulade\*** ..... \$19  
Rolled chicken, stuffed with asparagus, Gouda cheese and Italian herbs then topped with Mediterranean cream sauce

*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.\**