

The Trout House at Rushing Waters

Dinner

Appetizers

Crab Cakes \$14

*Wilted Spinach, Grilled Lemon,
Remoulade*

Smoked Trout Bruschetta \$11

*Rushing Waters Smoked Trout,
Roma Tomato and Basil Relish,
Goat Cheese Spread, Balsamic
Drizzle*

White Wine Steamed Mussels* \$11

White Wine, Shallot, Chive

Brussels Sprouts \$9

*Pan Roasted, Local Honey
Mustard Vinaigrette, La Quercia
Pancetta*

Battered Cheese Curds \$9

*Hand battered Wisconsin cheddar
cheese curds served with a house
made ranch dressing*

Fish and Cheese Board \$15

*Chef's selection of House Smoked
Fish & Wisconsin Cheeses*

Crispy Pig Ear \$9

*Fried Heritage Pork Pig Ear,
Cilantro, Carolina Mustard Sauce*

Sweet Tostones \$7

*Twice Fried Plantain, Chinese Five
Spice Dusting, Local Maple Syrup*

Soups & Salads

Trout Chowder 4/6

Trout House Salad 6/11

*Spring Greens, Smoked Trout,
Avocado, Red Onion, Cherry
Tomato, Bacon, House Made
Ranch*

House Salad \$4

*Cherry tomatoes, cucumbers,
carrots*

Chef's Soup D' Jour .. Cup 4 / Bowl 6

Beet Salad \$8

*Candied Walnuts, House made
Blood Orange Ricotta, Door
County Cherries*

Pickled Apple Salad \$9

*Honey Crisp Apple, Radicchio,
Shaved Fennel, Pecan,
Caramelized Cream Reduction,
Jones' Bacon*

- Executive Chef Nick Boyd -

*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.**

Entrées

- Trout Almandine*** \$23
Cranberry Aigre-Dolce, Slivered Almonds, Green Beans, Chived Potato Puree
- Whole Roasted Branzino** \$31
Poblano Chimichurri, Roasted Marble Potatoes, Cherry Tomato
- Tagliatelle & Slow Braised Ox Tail** \$17
Egg Yolk Pasta, Grandma's Family Tomato Sauce, Cab Ox Tail, Parmigiano-Reggiano
- Chef Selected Steak Cut** Market \$
Rotating Steak Selection, Chive Potato Puree, Duck Fat Roasted Carrot
- Braised Short Rib** 17 (Reg) / 32 (Lg)
Certified Angus Beef, Yellow Corn Grits, King Trumpet Mushroom, Roasted Tomato, Micro Chervil
- Roasted Cauliflower** \$14
Black Mission Fig, Peanut Crumble, Ginger Sweet & Sour, Pea Tendril
- Southern Fried Chicken*** \$19
Black Tea Buttermilk Brined Bell and Evans Half Chicken, Braised Lacinato Kale, Chive Potato Puree, Biscuit
- Duck Confit Ravioli*** \$20
Braised Baby Turnip, Charred Scallion Consomme, Shiitake Mushroom
- Gnocchi** \$14
Seasonal Vegetables, SarVecchio Parmesan

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