

Trout House at Rushing Waters

Lunch Menu

Appetizers

Crab Cakes \$14

Asparagus, Local Ramps, Bagna
Cauda

Smoked Trout Bruschetta ... \$11

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

Fried Calamari with \$13
Marinara Sauce*

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

Soup & Salads

Trout Chowder \$4/ \$6

Trout House Salad \$6/ \$11

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

Chef's Soup D' Jour \$4/ \$6

House Salad \$4

Cherry tomatoes, cucumbers,
carrots

**Executive Chef Nick Boyd and
Sous Chef Elijah Loebbaka**

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

All sandwiches served with choice of French Fries or Potato Pancakes

Shore Lunch* \$15

Two rainbow trout fillets, pan seared or battered and fried, fresh vegetables, coleslaw

Butter Burger \$10

Smash Burger, Hamm's Braised Onions, American Cheese, Pickles and French Fries

Shrimp Mac N Cheese \$12

Cavatappi, Cheese Sauce

Croque Madame \$12

Ham and swiss cheese, mornay, dijonnaise, fried egg

Rainbow Trout \$19

Almandine*

Cranberry Aigre-Dolce, Green Beans, Roasted Slivered Almonds, Chive Potato Puree

Braised Short Rib* \$17

Certified Angus Beef, Yellow Corn Grits, King Trumpet Mushrooms, Roasted Tomatoes, Micro Chervil

Maple Pepper Smoked \$13

Salmon BLT*

Bacon, Lettuce, Tomato, Smoked Salmon, Lemon Cream Aioli on Multi-Grain Toast

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