

The Hungry Trout



-----APPETIZERS-----

House Smoked Rainbow Trout: *slow smoked on the premises with sweet hickory chips. Served with a sweet and smokey chipotle aioli, crostini and capers 11*

Grilled Quail: *Fired grilled semi-boneless quail and applewood smoked bacon 11*

Wild Duck Confit Ravioli: *With wild mushroom cream 11*

Game Sausage Duet: *Smoked and grilled venison and wild boar sausage links over crostini with a maple and mustard 11*

Oven Roasted Beet Salad: *Arugula, pears, herbed goat cheese crostini, balsamic vinaigrette 11*



-----SOUPS-----



Hot Venison Sausage Soup: *Hearty broth with ground spicy venison sausage, tomatoes, peppers, onions, drizzled with burrata*

Wild Forest Mushroom and Brie Bisque: *Velvety blend of brie cheese, cream, and wild mushrooms.*

Baked Potato Wild Pheasant Cheese Soup: *Hearty broth with smoked pheasant and local potato's, wild boar bacon, cream, and gruyere, topped off with wild chive.*

Wild Mushroom and Onion Soup with Rosemary and Lavender: *Sauteed in a black truffle oil and a pinch of Flor de Sel, simmered in a rich beef stock.*

-----Entrees-----

Grilled Rainbow Trout with Oregano: *Pan grilled on a iron skillet, with sprigs of oregano, garlic butter, salt, splash of lemon*

Pan Fried Trout with Almonds and Parsley: *A simple dish of of pan-fried trout is topped with a flavorful combination of almonds, parsley, and lemon zest and juice*

Broiled Atlantic Salmon: *Lightly broiled with a sesame ginger glaze*

Roasted Wild Duck: *Half duck roasted to a crispy finish with an orange glaze*

Venison Carpaccio: *Drizzled rosemary infused olive oil, with wild mushrooms, cranberries, and sea salt*

Venison Chops: *Venison chops sprinkled with rosemary salt and cracked pepper, pan seared, served with a blackberry compote*

Moose Venison Burger: *Cooked to perfection, grilled wild mushrooms and onion with a decadent blue cheese sauce, topped with wild boar bacon.*