

# Starters

## COLD SMOKED TROUT

Six ounces of our hickory smoked trout garnished with red onion and served with dill cream cheese and Wheat Thins® \$10.00

## ROCKBRIDGE FEATURE

Choose three of your favorite appetizers! Portabella artisan cheese bites, cheese sticks, potato skins, onion rings, or jalapeño poppers \$13.00

## CRAB TROUT CAKES

Lump crab, rainbow trout, peppers, and green onions blended together to make the perfect cake. Lightly dusted with Italian bread crumbs and grilled. Served with a spicy Aioli sauce \$14.00

## BATTER FRIED TROUT

A trout filet in bite size portions, lightly breaded and deep fried, served with drawn butter and lemon \$9.00

## SPINACH DIP

Our homemade creamy spinach dip served with tortilla chips \$7.50

## CHIPS AND SALSA

Try our homemade salsa served with tortilla chips \$7.00

## WINGS & SAUCE

Our amazing chicken wings served with two sauces of your choice: Sweet Chili, Gold Sweet & Tangy BBQ, Sweet Baby Rays BBQ, or Honey Garlic \$9.95

## SMOKED TROUT SAMPLER

Our famous cold smoked trout three ways! A perfect portion of smoked trout, smoked trout pâté, and our smoked trout salad \$12.00

## PORK LOIN TENDER BITES

Hand cut pork pieces, lightly breaded and fried, served with white gravy \$8.00

# Soups & Salads

Add a mini loaf of fresh white bread to your soup or salad for only \$2.00

## HOMEMADE SOUP

Our own special recipes made daily!

Served by the cup \$3.00 Served by the bowl \$4.00

## VEGETABLE PLATE

Not quite as hungry? Choose four of the following and make it a meal!

Green beans, corn, mixed seasonal vegetables, wild rice, or a baked potato \$10.00

## CLASSIC ROCKBRIDGE SALAD

A large fresh garden salad topped with your choice of:

hickory smoked trout, charbroiled chicken breast, crispy chicken strips, or battered popcorn shrimp \$12.00

Top your salad with Certified Angus® steak pieces \$15.00

## CHEF SALAD

A large salad of iceberg lettuce and romaine topped with shredded cheddar cheese, diced ham, bacon, red onion, radishes, celery, croutons, and boiled egg \$10.00

## CAESAR SALAD

Romaine lettuce mixed with croutons, Parmesan cheese, and Caesar dressing, served on a large platter \$7.00

Try our large Caesar with hickory smoked trout, charbroiled chicken breast, crispy chicken strips, or battered popcorn shrimp \$13.00



# Light Entrées

Light entrées are smaller portions of our evening meals served with your choice of two standard sides.

## CHARBROILED CHICKEN DINNER

A six ounce boneless, skinless chicken breast marinated and charbroiled to perfection, recommended with wild rice \$15.00

## QUARTER FRIED CHICKEN

Quarter chicken dipped in lightly seasoned breading and fried to a crispy golden brown, recommended with mashed potatoes and gravy \$17.00

## BONELESS PORK CHOP DINNER

A longtime favorite at the Trout Ranch! One six ounce, hand-cut boneless chop, lightly breaded and grilled, recommended with a baked potato \$16.50

## HALF RAINBOW TROUT

One perfect trout filet prepared your way, recommended with a baked potato. Choice of Broiled, Blackened, Lemon Pepper, or Monterey \$15.00

Try our Almondine \$16.00 or Batter Fried \$17.00

# Sandwiches

All sandwiches are served with fries. Substitute any standard side for \$1.00  
Substitute any premium side for \$2.00

## HALF POUND BURGER

1/2 lb Certified Angus Beef® cooked over an open flame to your specification \$9.75

## QUARTER POUND BURGER

1/4 lb Certified Angus Beef® cooked over an open flame to your specification \$7.75

Add your choice of American, Swiss, cheddar or Pepper Jack cheese \$1.00

Lettuce, tomato, pickle, and onion available upon request

## REUBEN

A Rockbridge favorite! Sliced corned beef, Swiss cheese and sauerkraut layered on grilled marbled rye, served with Thousand Island dressing \$13.00

## SMOKED TROUT SALAD SANDWICH

Hickory smoked trout blended with fresh celery, red onion, black olives, and a dill mayonnaise sauce served on marbled rye toast \$8.00



## CATCH OF THE DAY

Hand battered boneless, skinless trout filet fried to perfection and served on a deli roll with homemade tartar sauce \$11.00

## CHICKEN MONTEREY

Marinated chicken breast topped with grilled onions, crispy bacon, and melted Swiss cheese served on a bun \$12.50

## TURKEY CLUB

Smoked turkey breast, American cheese, bacon, lettuce, tomato, and Miracle Whip® served between three slices of whole wheat toast \$11.00

# Ranch Favorites

All Ranch Favorites are served with your choice of two standard sides. Substitute a premium side with any entrée for \$1.00

## ROCKBRIDGE RIBEYE

An aged, ten ounce ribeye steak hand-cut and cooked to your specification over an open flame.

Recommended with baked potato \$23.00

Order a sixteen ounce cut \$33.00

Make it Surf 'n Turf! Add fried shrimp or a seasoned trout filet to your steak.

Select from Broiled, Blackened, Lemon Pepper, or Monterey \$8.00

## KANSAS CITY STRIP LOIN

A twelve ounce, hand-cut steak, aged for tenderness, and charbroiled to perfection topped with grilled mushrooms and recommended with baked potato \$29.00

## BATTER FRIED FROG LEGS

Ten batter dipped frog legs fried to a perfect golden brown and recommended with a baked potato \$20.00

## CHICKEN STRIP PLATTER

Boneless strips of chicken breast battered and fried to a crispy golden brown, recommended with fries \$17.00

## FRIED CHICKEN

Half chicken dipped in lightly seasoned breading, fried to a crispy golden brown, recommended with mashed potatoes and gravy \$20.00

## BATTER FRIED SHRIMP

A very generous portion of hand-battered shrimp deep fried, recommended with zesty cocktail sauce and a baked potato \$21.00

## COUNTRY FRIED STEAK

Hand-cut Certified Angus Beef® tenderized and dipped in seasoned breading, grilled and smothered in country gravy, and recommended with mashed potatoes \$18.00

## GRILLED CHICKEN LIVERS

A generous portion of seasoned livers lightly breaded and grilled, recommended with mashed potatoes and gravy \$12.50

## PORK CHOPS DINNER

A longtime favorite! Two six ounce, hand-cut boneless chops lightly breaded, grilled, and recommended with baked potato \$22.00

## CHARBROILED CHICKEN DINNER

Two six ounce boneless, skinless chicken breasts marinated, charbroiled, and recommended with wild rice \$20.00

## Standard Sides

Fries \$3.00

Baked Potato \$3.00

Hash Browns \$3.00

Wild Rice Pilaf \$3.00

Mashed Potatoes \$3.00

Fresh Garden Salad \$3.00

Hand-dipped Onion Rings \$3.00

Green Beans \$2.00

Sweet Corn \$2.00

Chips \$2.00



## Premium Sides

Seasonal Mixed Vegetables \$4.00

Loaded Baked Potato \$4.00

Loaded Mashed Potatoes \$4.00

Loaded Hash Browns \$4.00

Three Cheese Macaroni \$4.00

## Desserts

Be sure to check out the dessert tray with our amazing selection of homemade pies, cakes, and baked cobblers of the day!

# Trout Specialties



Our own Rainbow Trout, caught fresh daily, prepared and served straight from our beautiful stream! All of our Trout specialties are boneless and served with your choice of two standard sides.

## BROILED TROUT

A 60 year Rockbridge tradition! Lightly seasoned trout filets broiled with lemon, butter, and paprika. Recommended with baked potato \$17.00

## MONTEREY TROUT

Boneless trout filets sautéed in butter with roasted garlic and red bell pepper spice, and recommended with wild rice \$18.00

## BLACKENED TROUT

Blackened filets seared to perfection with just the right amount of pepper and spice, recommended with mashed potatoes and gravy \$18.00

## LEMON PEPPER TROUT

Boneless trout filets grilled with the perfect amount of lemon and pepper seasonings, recommended with baked potato \$18.00

## TROUT ALMONDINE

A slightly sweeter selection! Boneless filets, battered, sautéed in Amaretto, and garnished with almonds. Recommended with wild rice \$22.00

## BATTER FRIED TROUT

Skinless trout filets dipped in our special batter and deep fried to a crispy golden brown, recommended with fries \$22.00

## THE TROUT TRIO

For the trout lover or a first time sampler, this entrée provides a taste of three different preparations recommended with baked potato. Select from Lemon Pepper, Monterey, Broiled Blackened, Almondine, or Batter Fried \$29.50

## House Wines by the Glass

### STERLING VINTNER'S COLLECTION

Cabernet Sauvignon  
Merlot  
Pinot Noir  
Chardonnay  
Pinot Grigio  
Sauvignon Blanc

### OTHER HOUSE WINES

Moscato  
Riesling

*Ask your servers  
about wine specials  
by the glass!*



## Beverages

Milk  
Orange Juice  
Pineapple Juice  
Cranberry Juice  
Apple Juice

Freshly Ground Coffee  
Freshly Brewed Iced Teas  
Hot Cocoa  
Hot Tea

Coca Cola® Products  
Handcrafted Lemonade

The Copper Trout Lounge offers full bar service and an amazing selection of draft and bottled beer!