

# TROUT AIR

## TAVERN

AT RUNNING ACES CASINO & RACETRACK

## STARTERS

### SMOKED TROUT DIP

Smoked trout, fresh herbs, lemon and cream cheese served with assorted crackers **8.5**

### LOADED NACHOS

Tortilla chips layered with seasoned ground beef, cheese sauce, pepper jack cheese, black beans, roasted corn, green onions, tomatoes, pickled jalapeños, sour cream and a house salsa **11 | GF**

### WISCONSIN CHEESE CURDS

Ellsworth's finest cheese curd, deep fried golden brown for a warm buttery crunch **6.5**

### CRISPY BRUSSELS

Blue cheese cream, balsamic reduction, candied bacon and crispy shallots **7.5**

### SHRIMP COCKTAIL

Five poached shrimp in a house-made horseradish cocktail sauce **7 | GF**

### CHICKEN STRIPS

Breaded chicken tenders deep-fried **6**  
Add fries or tater tots **1.5**

### BAVARIAN PRETZEL STICKS

Served House made cheese sauce and a beer ale mustard **6.75**

### SPICY CHICKEN WINGS

Nine breaded spicy wings served with buffalo hot sauce and blue cheese dressing **8.5**

### MAPLE BOURBON SMOKED WINGS

Brined and smoked wings deep fried and tossed in a maple bourbon sauce **8.5**

## SALADS

### TAVERN SALAD

Fire-roasted chicken, apples, candied pecans, Craisins, mixed greens, Eichtens 1 year aged white cheddar and honey lime vinaigrette **13.5 | GF**  
Half **7.5**

### CAESAR SALAD

Romaine tossed with caesar dressing and garnished with petite heirloom tomatoes, shredded parmesan cheese and seasoned croutons **7.5** Half **4.5**  
Add Chicken **4**  
Add Shrimp **5**

### BUFFALO CHICKEN SALAD

Choice of crispy or fire-roasted (**GF**) chicken tossed in buffalo hot sauce, served over romaine lettuce, red onions, petite heirloom tomatoes, amablu blue cheese crumbles and house-made ranch dressing **11**  
Half **6**

### SIDE SALAD

Mixed greens, petite heirloom tomatoes, cucumbers and Goldfish crackers with your choice of dressing **3.5**

Dressings: Blue Cheese, French, Honey Lime Vinaigrette, Honey Mustard, Golden Italian, Ranch, Raspberry Vinaigrette, Thousand Island, Caesar, Vinegar and Oil | **GF**

## BREAKFAST

### BLT AVOCADO TOAST

Two slices of everything bread toasted and topped with a smashed avocado, bacon, tomatoes and two over easy eggs **8.5**

### MINNESOTA SKILLET

Potatoes with bison pork sausage, Eichtens 2-year aged cheddar, onions and peppers topped with two eggs any style and your choice of wheat, white or everything toast **9.5**

### STEAK AND EGGS

8 oz grilled strip steak, two eggs any style with breakfast potatoes and your choice of wheat, white or everything toast **13**

### PANCAKES

Three buttermilk pancakes served with maple syrup **4.5** Add bacon or sausage **2**

### BREAKFAST PLATTER

Three eggs any style, bacon or sausage served with breakfast potatoes and your choice of wheat, white or everything toast **7.5**

### CHEDDAR CHEESE OMELET

Three egg omelet with melted cheddar cheese, served with breakfast potatoes and your choice of wheat, white or everything toast **7** Add Ham **2**

### VEGGIE OMELET

Three egg omelet with spinach, feta, tomatoes, onions, mushrooms and peppers, served with breakfast potatoes and your choice of wheat, white or everything toast **9**

### ALL MEAT OMELET

Three egg omelet with bacon, ham, sausage and pepper jack cheese, served with breakfast potatoes and your choice of wheat, white or everything toast **9.5**

*Gluten free options are available. You may substitute fresh fruit in place of breakfast potatoes and toast for the items indicated above. Please ask your server for additional details.*

## FLATBREADS

### CHEESE

Five blend mozzarella with red sauce **6**

### SAUSAGE AND PEPPERONI

Sliced pepperoni, ground Italian sausage and mozzarella with red sauce **7**

### WILD BUFFALO

Bison pork sausage, wild rice, mushrooms, onions and mozzarella with red sauce **8**

## SOUP

**SOUP OF THE DAY** Cup **3.5** Bowl **5.5** **CHICKEN WILD RICE** Cup **4.5** Bowl **6.5**

**MONDAY** Split Pea

**TUESDAY** Beef and Barley

**WEDNESDAY** Bacon cheeseburger

**THURSDAY** Chicken Noodle

**FRIDAY** New England clam chowder

**SATURDAY** Chicken Tortilla

**SUNDAY** Cream of mushroom

## ALL YOU CAN EAT

### — soup and salad bar

Build your own salad bar with fresh greens, an assortment of toppings and dressings along with a variety of house made soups and rolls. Plus a selection of Chef created salads and cold appetizers **13.5**

\*Add on to a sandwich or entrée one time through **5**  
(Dine in only, Beverages are not included) **11am - 2pm & 5pm - 9pm**

## BYO BURGER OR CHICKEN SANDWICH

Complete your meal for only \$5 by adding our chef select soup and salad bar (One time through.) All burgers and sandwiches are served with your choice of chips, french fries or tater tots.

**1/3 LB BURGER 8.5**  
**1/2 LB BURGER 11**

**CHICKEN BREAST 8.5**  
**BEYOND VEGETARIAN 10**

### MAKE IT CHEESY:

American  
Blue cheese crumbles  
Cheddar  
Habañero  
Provolone  
Swiss

### FEELIN' SAUCY: (SERVED ON THE SIDE)

Basil pesto mayo  
BBQ sauce  
Blue cheese dressing  
Buffalo sauce  
Honey mustard  
Mayo  
Ranch dressing

### ADD ONS FOR \$1:

Applewood smoked bacon  
Avocado  
Fried egg  
Sautéed mushrooms  
Whiskey onions

# ASIAN CUISINE

## EGGROLL QUEEN JUMBO EGG ROLLS

Pork egg roll **3.5**

Steak and cheese egg roll **3.5**

## CHOW MEIN

Stir fried egg noodles with cabbage, carrots, yellow and green onions with special sauce **6**

Add Chicken **2**

Add Beef **4**

Add Shrimp **4**

## PHO SOUP

Beef broth, thinly sliced flank steak, brisket, meatballs, onions, rice stick noodles, green onions and cilantro **9**

## UDON STIR FRY

Udon noodles stir-fried with marinated chicken, bok choy, carrots, mushrooms, onions, sesame seeds and chili oyster sauce **8.5**

## THAI RED CURRY SHRIMP

Shrimp, snap peas, peppers, onions, bamboo shoots, garlic, ginger, and Thai basil stir-fried and tossed with a coconut milk-infused red curry served over steamed white rice **9.5**

## MONGOLIAN BEEF

Flank steak stir-fried with green and yellow onions in a garlic ginger brown sauce served over steamed white rice **9**

## CASHEW CHICKEN

Diced chicken stir-fried with cashews, mushroom, onions, water chestnuts, and zucchini in a savory brown sauce served over steamed white rice **8.5**

## FRIED RICE

Stir-fried rice, yellow and green onions, eggs, carrots and bean sprouts **5**

Add Chicken **2**

Add Beef **4**

Add Shrimp **4**

# OUR FAVORITE HANDHELDS

## CHICKEN TENDER MELT

Crispy chicken tenders, swiss, cheddar, red onions, bacon and honey mustard on a seasoned grilled sourdough bread **9**

## DOUBLE DECKER CLUB

Black forest ham, turkey, bacon, cheddar cheese, lettuce, tomatoes and mayo on toasted white or wheat bread **10**

## TUSCAN TURKEY

Warm smoked turkey breast topped with melted provolone cheese, tomato conserva, red onion, arugula and basil pesto mayo on thick cut parmesan crusted sourdough bread **11.5**

## THE TAVERN BLT

Applewood smoked bacon, lettuce, tomato and mayo, toasted on white or wheat bread **7.5**

## CHICKEN CAESAR WRAP

Fire roasted chicken, romaine, parmesan cheese, croutons, red onions, sliced tomatoes and Kalamata olives, tossed together with caesar dressing in a flour tortilla **8**

## GRILLED CHEESE

Choice of American, swiss, provolone, cheddar or pepper jack cheese melted on grilled white or wheat bread **5.5**

Add black forest ham or turkey **2**

## BEER BRAISED BRISKET SANDWICH

Slow Cooked brisket with whiskey onions, sauté mushrooms, garlic mayo and melted provolone cheese in a toasted hoagie bun **11**

*Complete your meal for only \$5 by adding our chef select soup and salad bar (one time through.) All handhelds and burgers are served with your choice of chips, french fries or tater tots.*

# MINNESOTA ENTRÉES

## TATER TOT HOTDISH

Steak bites, corn, onions, in a mushroom sauce topped with crispy tater tots, cheddar cheese and green onions **9.5**

## HIGH ROLLER RIBEYE

14 ounce choice ribeye, roasted mushrooms and shallots, garlic mashed potatoes and Maker's Mark steak sauce **26**

## ITALIAN SAUSAGE BAKE

Rigatoni, Italian sausage marinara, herb ricotta and five cheese mozzarella **12**

## SMOKED PHEASANT POT PIE

House applewood smoked pheasant with roasted brussels sprouts, corn, onions, carrots, wild rice, potatoes in a brown gravy and topped with a flaky pie crust **13.5**

## STEAK FRITES

8 ounce grilled strip loin, french fries and garlic herb butter **13**

## POT ROAST

Lightly seasoned slow cooked chuck roast, garlic mashed potatoes, brown gravy and crispy chives **9**

## CHIMICHURRI STEAK BITES

Herb marinated tender steak bites served with yellow rice, roasted vegetables and a chimichurri sauce **17.5**

## THE STORY BEHIND

### THE TROUT AIR FISHING EXPERIENCE

*In 1964, the Trout Air trout farm was born, raising fish for commercial use as well as for the sport fishing enjoyment of dedicated anglers. Four of the Preiner children pitched in whenever possible to help with the seemingly never-ending fish hatchery chores. Upon their return from the service, some of the Preiner sons started a recreational sky diving club located on Trout Air land. It was the skydivers, always hungry after their adventures, who inspired the humble beginnings of a restaurant connected with Trout Air. With a four-burner stove and twelve tables, the Trout Air Restaurant was born.*

*Due to increased popularity and demand, the Preiner family opened the Trout Haus in 1974, a foundation was laid at Trout Air and the McGowan Cabinet Shop was moved in one piece from Forest Lake to its new location as the focal point of the Trout Air complex. It was a complete family affair, having a member of the Preiner family working in every facet of the business. Trout Air closed in 1999, making way for Running Aces.*

*We are excited to bring back the memories, experiences, authentic tastes and the "catch-your-own" ponds of Trout Air; where Minnesotans enjoyed fishing and dining for decades.*

*we serve the freshest*  
**IN MINNESOTA**

**ORDER A RAINBOW TROUT FRESHLY CAUGHT, CLEANED AND DEBONED FROM TROUT AIR**

*Complete your meal for only \$5 by adding our chef select soup and salad bar (one time through.)*

## RAINBOW TROUT

Deliciously seasoned with our special blend and deep fried to perfection, served with your choice of mashed potatoes, french fries or tater tots **19**

## BROILED TROUT

Broiled with butter, onions, swiss seasoning, dill and topped with sliced tomatoes and cheddar cheese, served with your choice of mashed potatoes, french fries or tater tots **19**

**"FROM POND TO PLATE!"**

Running Aces makes every attempt to identify ingredients that may cause allergic reactions for those with food allergies. Please be aware that our facility prepares foods and uses ingredients in our products that contain nuts, nut oil, glutes and shellfish. Customers concerned with these food allergies or others please inform your server of any restrictions. THANK YOU.