

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! Hot wings, cheese sticks, potato skins, onion rings or jalapeno 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

Soups & Salads

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

HOMEMADE SOUP OR CHILI

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 \$9.00

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 \$11.50

Top your salad with Certified Angus® steak pieces \$14.00

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 \$9.00

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 \$12.00

LAYER DIP

Our famous chili, layered with shredded cheese, fresh tomatoes, black olives, onions, and jalapenos. Served with tortilla chips, garden salsa, and sour cream on the side \$8.00

Tortilla chips & garden salsa \$6.00

FROG LEGS

Six legs dipped in batter, fried to a golden brown and served with honey mustard \$10.00

SMOKED TROUT SAMPLER

Our famous cold smoked trout three ways!
A perfect portion of smoked trout, smoked trout pâté and our smoked trout salad \$11.00



Light Entrées

Light entrées are smaller portions of our evening meals served with a standard side and fresh garden salad.

CHARBROILED CHICKEN DINNER

A six ounce boneless, skinless chicken breast marinated and charbroiled to perfection, served with wild rice \$14.00

QUARTER FRIED CHICKEN

Quarter chicken dipped in lightly seasoned breading and fried to a crispy golden brown, served with mashed potatoes and gravy \$13.00

BONELESS PORK CHOP DINNER

A longtime favorite at the Trout Ranch! One six ounce, hand-cut boneless chop, lightly breaded and grilled, served with a baked potato \$16.00

HALF RAINBOW TROUT

One perfect trout filet prepared your way, served with a baked potato. Choice of Broiled, Blackened, Lemon Pepper or Monterey \$14.00

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 \$9.50

QUARTER POUND BURGER

1/4 lb Certified Angus Beef® cooked over an open flame to your specification \$7.50

Add your choice of American, Swiss, Cheddar or Pepper Jack \$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 \$12.50

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 \$11.50

TURKEY CLUB

Smoked turkey breast, American cheese, bacon, lettuce, tomato and Miracle Whip® served between three slices of whole wheat toast \$9.00

Ranch Favorites

All Ranch Favorites are served with a standard side and fresh garden salad. Substitute a premium side for \$2.00

ROCKBRIDGE RIBEYE

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

Served 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 served with baked potato \$29.00

BATTER FRIED FROG LEGS

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

CHICKEN STRIP PLATTER

Boneless strips of chicken breast battered and fried to a crispy golden brown, served with fries \$15.00

FRIED CHICKEN

Half chicken dipped in lightly seasoned breading, fried to a crispy golden brown, served with mashed potatoes and gravy \$16.00

BATTER FRIED SHRIMP

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

Standard Sides

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

Seasonal Mixed Vegetables \$3.00

Green Beans \$2.00

Sweet Corn \$2.00

Chips \$2.00

Fries \$2.00

COUNTRY FRIED STEAK

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

GRILLED CHICKEN LIVERS

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

PORK CHOPS DINNER

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

CHARBROILED CHICKEN DINNER

Two six ounce boneless, skinless chicken breasts marinated, charbroiled and served with wild rice \$19.50



Premium Sides

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!

We reserve the right to apply 18% gratuity to groups of 8 or more

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 a standard side and a fresh garden salad.

BROILED TROUT

A 60 year Rockbridge tradition! Lightly seasoned trout filets broiled with lemon, butter and paprika, served with baked potato \$17.00
** *J. Loehr Chardonnay - Bin 12*

MONTEREY TROUT

Boneless trout filets sautéed in butter with roasted garlic and red bell pepper spice, and served with wild rice \$18.00
** *Frisk Prickly Riesling - Bin 23*

BLACKENED TROUT

Blackened filets seared to perfection with just the right amount of pepper and spice, served with mashed potatoes and gravy \$18.00
** *Clos Du Bois Pinot Grigio - Bin 24*

LEMON PEPPER TROUT

Boneless trout filets grilled with the perfect amount of lemon and pepper seasonings, served with baked potato \$18.00
** *New Age White - Bin 15*

TROUT ALMONDINE

A slightly sweeter selection! Boneless filets, battered, sautéed in Amaretto and garnished with almonds, served with wild rice \$22.00
** *Kim Crawford Chardonnay - Bin 22*

BATTER FRIED TROUT

Skinless trout filets dipped in our special batter and deep fried to a crispy golden brown, served with fries \$20.00
** *Seven Daughters White - Bin 21*

WHOLE BONE-IN TROUT

The original Rockbridge recipes! Try our amazing Baked, Stuffed, Pan Fried or Salt Broiled Bone-In trout \$19.00
** *Jacob Demmer Riesling - Bin 18*

THE TROUT TRIO

For the trout lover or a first time sampler, this entrée provides a taste of three different preparations served with baked potato. Select from Lemon Pepper, Monterey, Broiled Blackened, Almondine or Batter Fried \$29.50
** *Cakebread Chardonnay - Bin 13*

Beverages

Milk
Lemonade
Assorted Juices
Coca Cola Products
Freshly Brewed Iced Teas
Fresh Ground Coffee
Cappuccino
Hot Cocoa
Hot Tea



House Wines by the Glass

CK MONDAVI

Pinot Grigio
Chardonnay
White Zinfandel
Moscato
Scarlet Five
Merlot
Cabernet Sauvignon

STERLING

Chardonnay
Cabernet

** *Rockbridge Wine Recommendation. Ask your server for a complete wine list!*