

The



Brown Trout



M O U N T A I N G R I L L E
L a k e T o x a w a y , N o r t h C a r o l i n a

A Brief History of the Wiley Brown Trout

In the hey-day of the early 1900's, when flappers and prohibitionists were all the rage, when Henry Ford changed the world with the Model T and the Rockefellers, Firestones and Vanderbilts dominated the American business landscape, a Blue Ridge Mountain paradise was born.

Welcome to Lake Toxaway. A magical meeting of lush green forests and cool, clear waters.

From Philadelphia, Boston, Chicago and New York. The people who lived a certain lifestyle came. With their hoop skirts, hunting rifles, and knickers, they rode the rails from Asheville, through the foothills and up just atop the Continental Divide.

That most special train stopped right here. The Brown Trout Mountain Grille was originally the old train depot. It was from here by horse drawn carriage that the ladies, gents and their old steamer trunks crossed the road to the famous Lake Toxaway Inn. And so, America's "Little Switzerland" of holiday destination was born.

At the Brown Trout Mountain Grille we hope to bring you a taste of the old-fashioned good graces and great times common to the visitors in the bygone era. So pull up a chair in front of our river rock fireplace, enjoy our best food and drink, and relax. You're in very good company.



NAUTICAL DINNERS



Honey - glazed Salmon - \$ 24.95

Atlantic Salmon filet glazed with honey, topped with almonds, grilled, seasoned with fresh basil, and served with rice and green beans almondine

Fried Tilapia - \$ 18.95

Cornmeal encrusted Tilapia served with home made tartar sauce, rice and vegetables

Orange Roughy - \$ 23.95

Fresh filet of Orange Roughy stuffed with chef's own recipe of crab meat, finished with hollandaise sauce, rice and vegetables

Crab Cake Dinner - \$ 26.95

Two 4 oz crab cakes, perfectly seasoned, topped with Creole mustard sauce, served with rice and vegetables

Frog Legs Dinner - \$ 24.95

Pan-fried frog legs(8) finished in a garlic shallot sauce, served over a bed of wilted spinach with rice

Porter Batter Lobster Tail Dinner - Market Price

Two 5 oz. cracked shell lobster tails in our famous porter batter served with rice and vegetables and lemon butter sauce

Land and Sea - Market Price

Grilled 6oz. tenderloin filet with your choice of either porter battered or grilled 5 oz. lobster tail, served with potato of the day and vegetables

Gift Certificates Available
Please - No Separate Checks on Parties of Six or More

* There is a risk with consuming raw or undercooked proteins.
If you have chronic illness of the stomach, liver, blood, or have immune disorders, you are at a greater risk of serious illness from consuming raw or undercooked proteins. *



CHOICE CUTS



Filet Mignon - Market Price

8 oz or 6 oz prime cut filet of beef tenderloin, grilled, then topped with the chef's own

shiitake mushroom steak sauce, served with potato of the day and asparagus

Grilled Calf's Liver - \$ 23.95

Grilled, smothered with sautéed onions and pancetta, dressed in a beef demi-glace sauce,

served with potato of the day and vegetables

Blackened Medallions - Market Price

8 oz of tenderloin filet, rolled in blackening seasoning, cut to thick medallions and cooked as you like, served with demi-glace, potato of the

day and asparagus

Stuffed Chicken - \$ 24.95

Baked, free range chicken breast, stuffed with pancetta, goat cheese, and spinach

topped with garden cream sauce, served with rice and vegetables

Blackberry Chicken - \$ 22.95

Almond encrusted chicken breast, sautéed with onions and parsley, topped with blackberry sauce and fresh lemon, served with rice and vegetables

Veal Marsala - \$ 22.95

Tender scaloppini cuts of veal sautéed in marsala mushroom sauce, served with potato of the day and vegetables

12 oz. Cajun Pork Chop - \$ 23.95

Marinated pork chop, grilled and topped with lollipop sauce, served with potato of the day and vegetables

Grilled Rack of Lamb - \$ 29.95

Tender marinated cuts of lamb, grilled, and topped with a mint apple horseradish sauce, served with potatoes and asparagus

*Plate sharing charge - \$ 4.00

*Side orders - \$ 3.95: Grit Cakes, Rice Pilaf, French Fries, Potato of day

*20% gratuity added to all parties of 6 or more

Our dressing selections:

Bleu Cheese, Pesto Vinaigrette, Ranch, Red Roquefort, Thousand Island, Honey Mustard, French

All entrées are served with a small house salad -
No substitutions for a different salad or soup.



TROUT DINNERS



Traditional Mountain Trout - \$ 18.95

Pan-seared filet in lemon butter, topped with caper cream sauce, served with rice and vegetables

Porter Batter Trout - \$ 19.95

Fresh filet of trout dipped in our very popular porter batter, topped with Creole mustard sauce,
served with rice and vegetables

Pecan Encrusted Trout - \$21.95

Pan-seared trout filet deep pressed with roasted pecans, topped with honey-maple butter,
served with rice and vegetables

Baked Rainbow Trout - \$ 23.95

Stuffed with seasoned crabmeat then topped with hollandaise sauce, served with rice and vegetables

High Country Grilled Trout - \$ 21.95

Grilled trout filet topped with sautéed onions and pancetta, served with potatoes and vegetables

Low Country Trout - \$ 19.95

Salt & pepper, cornmeal encrusted trout filet, deep fried, served with tartar sauce, french fries and vegetables

Seasoned Trout - \$ 19.95

Choose from lemon pepper, Cajun, or blackened;

perfectly pan-seared trout filet, served with rice and vegetables

Blackberry Trout - \$ 21.95

Almond encrusted, pan fried trout filet, sautéed with onions and parsley, topped with blackberry sauce and fresh lemon, served with rice and vegetables

Old Way Trout - \$ 19.95

Pan seared trout filet, seasoned with sea salt and cracked pepper, served with rice and vegetables

Brandy or Marsala Trout Almandine - \$ 21.95

Almond encrusted, pan fried trout filet, glazed with brandy or marsala sauce, served with rice and vegetables



CLASSIC PASTA DISHES



Cream Clams with Linguine - \$ 20.95

Whole baby clams sautéed in butter and garlic with a mild or spicy vermouth cream over linguine

Chef Jeffrey's Eggplant Napoleon - \$ 20.95

A triple stack of pan-fried eggplant, tomatoes, sautéed spinach, and smoked provolone,

baked until piping hot, served over marinara sauce and wilted spinach

Chef Jeffrey's Pasta Primavera - \$ 18.95

Fresh garden vegetables sautéed in Italian herb sauce, finished with grated Parmesan served over pasta

Classic Spaghetti & Meatballs - \$ 16.95

Spaghetti noodles, marinara sauce, and three 2 oz. hand-made Italian meatballs

Kids Menu - \$ 7.95

Chicken fingers & fries

Pasta with butter, or marinara sauce

Spaghetti & meatballs

Desserts

Kahlua Toffee Chocolate Mousse - \$7.95

Triple Layer Chocolate Mousse - \$7.95

Key Lime Pie - \$5.95

Brown Trout Sundae - \$6.75

A La Mode Walnut Apple Pie - \$6.95

Marilyn Monroe Vanilla Milkshake - \$3.95

Root Beer Float - \$3.95

Lemon Mist Torte - \$6.95

Orange Cheesecake - \$6.95

Ask your server for special desserts; * Add ice cream to dessert -\$1.50