

RACING MENU

4PM-CLOSE ON TUES, THURS & SUN

All tables inside the restaurant and on the outdoor restaurant patio will have a \$10 table fee – Each table charge includes a fountain soda, coffee or iced tea per person.

Soup

CHICKEN WILD RICE Cup 6 Bowl 8
SOUP OF THE DAY Cup 5 Bowl 7

TUESDAY VEGETABLE BEEF AND BARLEY

THURSDAY CHICKEN AND DUMPLING

SUNDAY ROASTED RED PEPPER SMOKED GOUDA

Starters

CHICKEN TENDERS

Deep fried breaded chicken tenders served with honey mustard 8

WISCONSIN CHEESE CURDS (V)

Deep fried Ellsworth's white cheddar curds 8

SMOKED TROUT DIP

Smoked trout, fresh herbs, lemon and cream cheese served with assorted crackers 11

CHICKEN WINGS

Choose from boneless or bone-in, served with your choice of ranch or blue cheese dressing 1/2 pound 10 1 pound 17

SAUCES

House Buffalo or Sticky Asian Glaze

SALSA TRIO (V) (GF)

Garden salsa, corn and black bean salsa, and guacamole with tortilla chips 9

PIG WINGS (GF)

Four each char grilled gochujang glazed pig wings over Napa cabbage tossed in an Asian vinaigrette and garnished with toasted sesame seeds 10

FRENCH FRY / TATER TOTS (GF)

Small 4 Large 6

Salads/Bowls

SOUTHWEST SALAD (GF)

Mixed spring greens, corn and black bean salsa, bacon, pickled frosnos, with crushed tortilla chips and jalapeño ranch dressing 9

TAVERN SALAD (V) (GF)

Mixed spring greens, craisins, white cheddar, apples, candied pecans with honey lime vinaigrette 9

MEDITERRANEAN BOWL (V)

Arugula, farro, kalamata olives, cucumbers, roasted tomatoes and red onions with feta vinaigrette 10

ADD ON TO ANY SALAD/BOWL

Grilled chicken 5 Sauté shrimp 6

Handhelds

CHICKEN TENDER MELT

Crispy chicken tenders, swiss, cheddar, red onions, bacon and honey mustard on a seasoned grilled sourdough toast served with your choice of french fries or tater tots 12

CURRY CHICKEN SALAD SANDWICH

Smoked chicken salad with apples, craisins, candied pecans and celery on a toasted croissant bun topped with curry mayo, lettuce, tomato, and red onion served with kettle chips 11

SLOPPY JOE

Sloppy Joe served on an brioche bun with a side of kettle chips 10

Burger

*ACES BURGER

6 oz burger patty with swiss cheese, sauté onions and mushrooms, roasted garlic mayo on a toasted buns with french fries 14



Asian Cuisine

FRIED RICE

Stir-fried rice, yellow and green onions, eggs and carrots 7

ADD ONS:

Beef 6

Shrimp 6

Chicken 5



CHICKEN AND BROCCOLI

Stir-fried sliced chicken, yellow onion, broccoli, candied ginger, and brown sauce over white rice 12

KUNG PAO BEEF

Stir-fried sliced beef, yellow onions, bell peppers, water chestnuts, green onions, red chillis, chopped peanuts and brown sauce over white rice 13

COCONUT CURRY SHRIMP UDON

Stir-fried shrimp, yellow onions, bell peppers, mushrooms, snow peas, green onions and udon noodles tossed in a spicy green curry broth 14

(V) Vegetarian Option (GF) Gluten Friendly Option

*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, gluters and shellfish. Customers concerned with these food allergies or others please inform your server of any restrictions. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. THANK YOU.

TROUT AIR FISHING EXPERIENCE

TUESDAY | 5:30pm-8:00pm

THURSDAY & SUNDAY | 5:00pm-8:00pm

FISHING

\$2 FOR BAIT AND POLE

\$12 PER POUND OF TROUT

DINING

\$3 FOR CLEANING,
YOU TAKE IT HOME TO COOK

\$8 TO CLEAN, COOK AND EAT:
TO-GO ORDERS OR TROUT AIR TAVERN

INCLUDES: COCKTAIL SAUCE, TARTAR SAUCE, LEMONS
AND YOUR CHOICE OF FRENCH FRIES OR TATER TOTS

YOU PAY \$23
AVG.

NO CATCH AND RELEASE. NO LICENSE REQUIRED
16 & UNDER MUST BE ACCOMPANIED BY ADULT



TROUT AIR HISTORY

Trout Air was originally farmland established by the Preiner family. After discovering the lowland conditions were not suitable for farming, the Preiners began a successful construction company that was located on the soon-to-be Trout Air land for 25 years. When the Preiners retired from construction, they started a fish farm with the lowlands proving to be a natural development for it.

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 area of the business, from the fish-raising project all the way to making reservations at the restaurant. Trout Air closed in 1999, making way for Running Aces.

Running Aces is excited to bring back the memories, authentic tastes and the “catch-your-own” experience of Trout Air, where Minnesotans enjoyed fishing and dining for decades.

