



RACING MENU

4PM-CLOSE ON TUES, THURS & SUN

All tables in Trackside seating and on the outdoor restaurant patio will have a \$10 table charge per table (up to four guests) includes a fountain soda, coffee, or iced tea for each person. There will be an average \$15 food and beverage minimum per person.

STARTER

SIGNATURE 15

SMOKED TROUT DIP

Smoked trout dip, pickled red onions, truffle oil, micro greens and pita chips

BARBACOA STREET 15

TACOS (GF)

Three corn tortillas, Mexican pulled beef, onions, cilantro and lime wedges

ELOTE QUESO DIP (V) 8

Roasted corn, jalapeno queso, cotija cheese, cilantro, pico de gallo and house made tortilla chips

HOUSEMADE CHICKEN

WINGS (GF)

Choice of Bone in or boneless
Choice of house buffalo or sticky Asian glaze

½ pound 10 | 1 pound 17

WISCONSIN CHEESE 8

CURDS (V)

SPINACH ARTICHOKE 7

DIP (V)

Warm spinach artichoke dip, parmesan cheese and pita chips

CRISPY CHICKEN 8

TENDERS

Honey mustard

FRENCH FRY/TATER TOTS (V)

Small 4 | Large 6

SOUP

CHICKEN WILD RICE Cup 6 | Bowl 8

SOUP OF THE DAY Cup 5 | Bowl 7

TUESDAY

ROASTED RED PEPPER SMOKED GOUDA

THURSDAY

BEEF & BARLEY

SUNDAY

CREAMY CHICKEN TORTELLINI

SALAD

Grilled chicken 6 | Sauté shrimp 6

SIDE SALAD (V) 6

Romaine, grape tomatoes, cucumbers, cheddar cheese, and goldfish crackers
Choice of French, ranch, or blue cheese dressing

SIGNATURE TAVERN SALAD (V) (GF) 11

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

CAESAR SALAD 10

Romaine, butter croutons, parmesan and Caesar dressing

(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, gluten 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.

FLATBREAD

No substitutions

PEPPERONI 10

Red sauce, cup pepperoni, mozzarella, red pepper flakes, and parmesan

SMOKED PORK 14

TORTA-STYLE

Pulled pork, refried beans, mozzarella, pico de gallo, cotija cheese and lime crema

SPINACH ARTICHOKE (V) 12

Spinach artichoke dip, parmesan, mozzarella and balsamic glaze



HANDHELD

French fries | Tater tots | Kettle chips
Gluten Free Bun 3

CHICKEN CAESAR WRAP 13

Grilled chicken, romaine, grape tomatoes, red onion, parmesan cheese, Caesar dressing, flour tortilla

CHICKEN TENDER MELT 13

Swiss, cheddar, red onions, bacon, honey mustard, two crispy chicken tenders, and grilled seasoned sourdough bread

SLOPPY JOE 12

House made sloppy joe on a toasted potato bun

SIGNATURE *RA BURGER 14

6 oz. chuck short rib patty, yellow and white American cheese, caramelized onions, pickle chips on a toasted potato bun

BBQ SMOKED BRISKET 15

Sticky honey BBQ sauce, chopped brisket, habanero cheese, pickled red onions on a toasted potato bun

ASIAN CUISINE

EGG ROLL QUEEN 9

Three pork and vegetable egg rolls and sweet chili dipping sauce

FRIED RICE 8

Stir fried rice, yellow & green onions, eggs, carrots, garlic and ginger, soy sauce, and sesame oil

Chicken 6 | Shrimp 6 | Beef 7

BEEF YAKISOBA 15

Stir fried beef, wild mushrooms, cabbage, carrots, onions, soba noodles, yakisoba sauce, and shichimi togarashi

CHICKEN GREEN BEAN STIR FRY 13

Chicken, green beans, onions, garlic brown sauce, and white rice

ENTRÉE

SIGNATURE POT ROAST 16

Mashed potatoes, gravy, and green beans

ELOTE BOWL (V) (GF) 8

Pico de gallo, avocado salsa, elote, white rice, cotija cheese, and cilantro

Chicken 6 | Shrimp 6 | Barbacoa 9

PULLED PORK MAC & CHEESE 13

Sticky honey BBQ sauce, pulled pork, white cheddar cheese sauce, cavatappi noodles, cheddar, pickled jalapenos



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.