



Starters

Clay Pot Roasted Garlic

extra virgin olive oil, balsamic syrup
and soft grilled crostinis.....\$8

Halibut Cheek - Shrimp & Scallop Cake

caramelized lemon-lobster-rose peppercorn
beurre blanc, avocado relish
and grilled cumin pappadams.....\$13

Baked Brie En Croûte

apricot coulis, fresh and dried fruit,
toasted almonds, french demi loaf.....\$15

Burgundy Escargot

served in the shells with
herbs de provence-garlic butter.....\$9


Steamed Mussels

in a spicy sambal, chorizo, fresh herb broth,
and parmesan grissini.....\$10

Bresaola & Micro Potato Salad

Italian salt cured, air dried beef,
red rose potato chips, micro greens,
gherkins and smoked paprika aioli.....\$14

Tonight's Soup

 described by your foodserver.....\$9

Salads

Baby Field Greens

pickled cucumber-red cabbage relish,
clover honey-apple cider vinaigrette.....\$8

Belgian Endive, Bosc Pear, Candied Walnuts & Stilton Cheese

creamy buttermilk vinaigrette.....\$11

Warm Goat Cheese & Arugula

sherry glazed shallots, tomato water,
verjus and white truffle oil.....\$13

Convict Caesar

romaine hearts and herbed croutons.....\$10
half order Caesar.....\$5



Desserts

Made fresh Daily

Homemade Ice Cream of the Day

\$7

Lemon Curd & Summer Fruit Tart

\$7

Fuji Apple & Mascarpone Strudel

ala mode, with cognac butterscotch
\$9

Belgian Chocolate Ganache

raspberry coulis and fresh berries
\$8

Gran Marnier Soufflé Cheesecake

with fresh berry compote
\$7

Vanilla Bean Crème Brûlée

\$10

🌀 Bananas Foster 🌀

flambéed tableside

\$15



The Restaurant at
Convict Lake
is Open Year-Round

A 18% gratuity will be added
to parties of seven or more

Split plate charge of \$6

Chef Matt Eoff

Summer 2010

The Restaurant at
Convict·Lake

 **Mains**

Pork Tenderloin

wrapped in roasted jalapeño and Nueske's applewood smoked bacon with an avocado-fire roasted corn-heirloom tomato relish.....\$25

Fresh Alpers Rainbow Trout

sautéed with sundried tomatoes, scallions and toasted almonds in a chardonnay-butter sauce.....\$28

Long Island Duck

crispy leg confit, seared breast with a chinese five spice-pomegranate-cassis jus lie, garnished with fresh blackberries\$33

Grilled Vegetable Strudel

portabella mushrooms, roasted bell peppers, gold zucchini, spinach, roasted garlic and gruyère cheese in pastry with a roast bell pepper, sweet vermouth sauce....\$20

Crispy Skin Scottish Salmon

kalamata olive tapenade, arugula pesto, pinot noir beurre rouge on red skinned mashed potatoes.....\$27

Elk Rib Rack Chop

with a zinfandel-tart dried cherry glace de veau.....\$49

Seared Tuna

panko crusted, served rare with wasabi mashed potatoes, fennel- jícima-orange-cilantro salad.....\$32

Certified Angus Sirloin Steak

dusted with cracked pepper and smoked sea salt, grilled with chive butter and maui onion straws.....\$25

Roasted Chicken Breast Risotto

baby spinach-cremini mushroom-parmesano risotto, melted leek and garlic, dusted with fennel pollen.....\$23

New Zealand Rack of Lamb

crusted in dijon and pistachios with a roasted garlic-port wine-mint sauce.....\$34

Pasta of the Day

described by your foodserver.....\$24

Beef Wellington

filet mignon and wild mushroom duxelle in puffed pastry with a green peppercorn glace de veau.....\$37

