



## Starters

### **Baked Brie**

in puff pastry with  
brandied apricot sauce, toasted almonds,  
fresh fruit and french demi loaf.....\$15.95

### **Clay Pot Roasted Garlic**

extra-virgin olive oil and balsamic  
vinegar with soft grilled crostinis  
and micro greens.....\$7.95

### **Escargot**

served in the shells  
with herbed garlic butter.....10.95

### **Blue Crab Crayfish Cake**

caramelized lemon-lobster-pink peppercorn  
beurre blanc with avocado relish  
and grilled cumin pappadams.....\$13.95

### **Spaghetti & Kobe Beef Meatball**

with parmesano reggiano crisp.....\$9.95

### **White Gulf Prawns**

italian spec ham wrapped asparagus,  
fried green tomatoes with a  
smoked tomato coulis.....\$15.95

## Soups Salads

### **Soup du Jour**

\$7.95

### **Convict Caesar**

romaine hearts, herbed garlic  
croutons, parmesan cheese  
in classic caesar dressing.....\$9.95

### **Anjou Pear**

### **Crispy Prosciutto frisee Salad**

with toasted pine nuts and an apple  
cider-clover honey vinaigrette.....\$12.95

### **Salad of Baby Greens**

tossed in hazelnut-buttermilk-blue cheese  
dressing....\$7.95

### **Warm Goat Cheese & Arugula**

with sherry glazed shallots, tomato water,  
verjus and white truffle oil.....\$13.95



## Desserts

Made fresh Daily

### **Fuji Apple Mascarpone Strudel**

with Tuaca carmel sauce  
and vanilla bean ice cream  
\$7.95

### **Vanilla Bean Crème Brûlée**

\$6.95

### **Belgian Chocolate Genache**

with wild berry coulis  
\$6.95

### **Cheesecake du Jour**

\$6.95

### **Stilton Cheese Wedge**

and dried fruit  
\$9.95

### **Sorbet Trio**

your server will describe today's selection  
\$7.95

### **Bananas Foster**

 flambéed tableside   
\$14.95

**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 \$5.95

Chef Matt Eoff

Spring 2008

*The Restaurant at*  
Convict·Lake



## Mains

### **Pork Tenderloin**

sweet potato-applewood smoked bacon hash,  
port wine marinated mission figs and cabernet syrup.....\$24.95

### **Pistachio Crusted Ahi Tuna**

seared rare with wasabi mashed potatoes  
and jícima-orange-fennel-cilantro-maui onion salad.....\$31.95

### **Certified Angus Sirloin Steak**

with a bourbon-green peppercorn sauce  
and maui onion ring frites.....\$28.95

### **Fresh Alpers Rainbow Trout**

sautéed with scallions, oven dried tomatoes  
and toasted almonds in a chardonnay-butter sauce.....\$27.95  
(subject to availability)

### **New Zealand Rack of Lamb**

rubbed with mustard seeds and fresh herbs, oven roasted  
with a port wine-roasted garlic-mint sauce.....\$33.95

### **Grilled Vegetable Gruyère Cheese Strudel**

with roasted red bell pepper-saffron-sweet  
vermouth sauce.....\$19.95

### **Prime Rib of Elk**

with a zinfandel tart dried cherry sauce.....\$49.95

### **Beef Wellington**

filet mignon and celeriac-wild mushroom duxelle en croûte  
with cognac-truffle glace de veau.....\$36.95

### **Long Island Duckling**

breast sautéed, leg confit with fresh blackberries and a  
chinese five spice-cassis-pomegranate glaze.....\$29.95

### **Chicken Marsala - Bowtie Pasta**

sautéed with roasted red bell peppers,  
truffles, capers, cremini mushrooms  
and finished with asiago and fried basil.....\$22.95

