



Starters

Clay Pot Roasted Garlic

*Extra virgin olive oil, balsamic syrup
and soft grilled crostini.....\$8*

Scottish Salmon Tartar

*With a gooseberry salsa and sesame
crackers...\$15*

Baked Brie En Croûte

*Apricot coulis, fresh and dried fruit,
toasted almonds, table crackers.....\$16*

Burgundy Escargot

*Served en croûte with herbs de provence-
garlic butter.....\$11*

Trio of Mushrooms

*Shiitake, portabella, and button
mushrooms sautéed in sherry and garlic,
with fresh herbs....\$9*

Tonight's Soup

Described by your food server.....\$9

Salads

Baby Field Greens

🍷 Applewood Smoked Bacon

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

Watercress Salad

*Fuji apples, thinly sliced fennel, shaved
manchego cheese and toasted almond zinfandel
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*

Roasted Beet Salad

*Red and gold beets with pears, creamed goat
cheese, candied walnuts and baby arugula with
blackberry balsamic vinaigrette\$12*



Desserts

Made Fresh Daily

Homemade Ice Cream

*Described by your food server
\$9*

Fuji Apple 🍷

Mascarpone Strudel

*Ala mode, with cognac butterscotch
\$9*

Belgian Chocolate Ganache

*Raspberry coulis,
amaretto crème anglaise,
and fresh berries
\$9*

Cheesecake of the Day

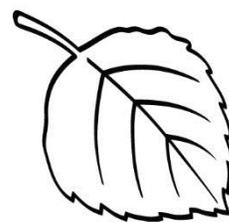
*As described by your server
\$9*

Vanilla Bean Crème Brûlée

\$10

Bananas Foster

*Flambéed tableside
\$15*



*An 18% gratuity will be added
to parties of six or more*

Split plate charge of \$6

Winter/ Spring 2015

Chef Oscar Santos

The Restaurant at
 Convict · Lake 

Mains

Certified Angus New York Steak

Grilled and finished with a peppercorn blend, burgundy glace de veau.....\$28

Fresh Scottish Salmon

Blackened and finished with an orange beurre blanc....\$33

Whole Grain Dijon Mustard Chicken Breast

*Marinated bone in chicken breast atop a shitake-asiago risotto cake, finished with a brandy whole grain
Dijon mustard cream sauce...\$25*

Fresh Rainbow Trout

(Subject to availability)

Cashew crusted , sautéed with a caramelized lemon , chardonnay-butter sauce....\$36.00

New Zealand Rack of Lamb

Grilled and served with a cilantro mint sauce....\$38

Chipotle Crusted Pork Tenderloin

Marinated in dried spices and finished with a cranberry red wine sauce.....\$26

Beef Wellington

Filet mignon and wild mushroom duxelle in puffed pastry with a bourbon glace de veau.....\$38

Long Island Duck

Seared crispy skin breast, leg confit, with a Grand Marnier, orange zest and blackberry jus lié.....\$34

Filet Mignon

*7 oz. Certified Angus Beef® grilled, topped with maytag blue cheese, fried leeks with a bourbon glace de
veau....\$38*

Risotto

Wild mushroom, white truffle and pecorino cheese.... \$24

Special du Jour

As described by your server.....Market Price

