



The Restaurant at
Convict Lake

From PAT PHINN.



Starters

Sea Scallop-Louisiana Crayfish Cake

With caramelized lemon pink peppercorn beurre blanc and grilled pappadums.....\$9.95

Duck Confit Spring Roll

With cardamon-tamarind plum sauce.....\$8.95

Baked Brie

In puff pastry with brandied apricot sauce, toasted almonds, fresh fruit and french bread crostinis. Plenty for two! (also available as a dessert).....\$11.95

Fresh Tasmanian Salmon

Cast iron skillet charred with a
Thai Chile-Tamari-Kafir lime and ginger vinaigrette.....\$10.95

Roasted Garlic

Extra-virgin olive-oil balsamic vinegar and Asiago cheese.....\$6.95

Steamed Venus Clams

in panchetta-tomato-herb broth.....\$14.95

Escargot en Croûte

Imported Burgundy Snails in pastry crust with herbed garlic butter.....\$9.95

Soups & Salads



Braised Beef, Winter Grain & Fresh Watercress Soup

\$4.95

Soup du Jour

made fresh daily, described by your server.....\$3.95

Convict Caesar

Romaine hearts - marinated anchovies in classic Caesar dressing
with Parmesan croutons.....\$6.95

Warm Goat Cheese & Arugula

With caramelized shallots and a tomato water-verjus-white truffle oil vinaigrette.....\$10.95

Spring Greens

Tossed in hazelnut-buttermilk-blue cheese creamy vinaigrette.....\$3.95

∞ The Restaurant at Convict Lake is Open Year Round ∞

A 17% gratuity will be added to parties of seven or more

