

Evenings

at Konocti Harbor Resort & Spa

~ Starters ~

Grilled Vegetable Quesadilla ~ \$8.50

Enjoy a large flour tortilla filled with grilled vegetables and cheese accompanied by a cilantro sour cream and mandarin orange sauce.

Asparagus Cheese Fritters ~ \$6.50

Asparagus tips dipped in a gruyere cheese batter and fried until golden brown and served with a chili ranch dipping sauce.

Steamed Mussels ~ \$8.00

Mussels sautéed with shallots, garlic butter, herbs and white wine served with Asiago cheese bread.

Rock Shrimp Bruschetta ~ \$7.50

Grilled rock shrimp mixed with diced tomatoes, olive oil and herbs served with spring mix and crustinis.

Caesar Salad ~ \$5.00

Classic Caesar salad made with cut romaine lettuce tossed with Parmesan cheese, croutons and house made Caesar dressing.

Butter Leaf Salad ~ \$4.50

Butter leaf lettuce with Roma tomatoes, mozzarella cheese and enoki mushrooms served with our house made sweet & sour dressing or dressing of your choice.

Avocado ~ Belgian Endive Salad ~ \$6.50

Endive leaves served on a bed of spinach with fresh avocado, bacon bits, and water chestnuts topped with mustard vinaigrette.

Mozzarella & Roma Tomato Salad ~ \$8.00

Fresh mozzarella layered with Roma tomatoes on a bed of spring mix and topped with pesto, extra virgin olive oil and fresh ground black pepper.

Evenings Crab Bisque ~ \$6.00

Exclusive rich classic bisque garnished with crab meat.

Soup Du Jour ~ \$4.00

Ask your server for today's specialty.

~ Lighter Faire ~

Nouvelle Angus Burger ~ \$9.00

A half pound Angus patty grilled to perfection accompanied by French fries or fresh fruit. Cheese may be added for an additional \$.50 and top with bacon or avocado each for \$1.00.

Marinated Chicken Breast Sandwich ~ \$11.00

A marinated grilled chicken breast served on a Panini roll with sun-dried cranberry pear compote and a pineapple mayonnaise served with French fries or fresh fruit.

Mt. Konocti Roast Beef Melt ~ \$12.00

Roast beef, crispy onions, smoked cheddar, 1000 island dressing spread and avocado piled high on ciabatta bread served with your choice of French fries or fresh fruit.

From the Deli Board ~ \$9.00

Your choice of roast beef, turkey or black forest ham served atop a fresh panini roll with your choice of cheese; served with French fries or fresh fruit.

~ House Specialties ~

Served with your choice of dinner salad or starter soup

Rio Grande Fajita ~ \$17.00

Marinated tender strips of New York Steak or chicken breast grilled with bell peppers and onions in our freshly made fajita sauce served with Pico de Gallo, homemade guacamole, sour cream and warm flour tortillas.

Chicken & Apple Sausage Pasta ~ \$15.00

Smoked chicken sausage sautéed with red bell peppers, red onion, shallots, sweet basil and Roma tomatoes all tossed in a tri color rotini in a beurre blanc sauce.

B.B.Q. Baby Back Ribs ~ \$24.00

One pound of tender slow cooked baby back ribs basted with a sweet BBQ Sauce along with vegetables du jour and your choice of rice pilaf, herbed linguini, roasted garlic mashed potatoes or baked potato.

Cajun Chicken Penne Pasta ~ \$18.00

Strips of spicy chicken breast sautéed with shiitake mushrooms, diced tomatoes, red & green bell peppers, onions and heavy cream all tossed with penne pasta and topped with Asiago cheese.

Lobster & Lemon Linguini ~ \$33.00 without lobster \$16.00

Tender pieces of lobster meat sautéed with carrots, shiitake mushrooms, lemon linguini all in a lemon cream sauce.

Specialty coffee, drinks and your favorite liqueurs and cordials are available from our Full service cocktail bar. Please ask your server for a complete listing.

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~ Entrees ~

All entrée courses include vegetable du jour and your choice of rice pilaf, herbed linguini, roasted garlic mashed potatoes or baked potato and your choice of dinner salad or starter soup.

Tenderloin of Beef and Ocean Lobster ~ \$41.00

*Two slices of beef tenderloin pan seared in sizzling butter and topped with lobster meat and melted brie.
~Suggested wine pairing ~ Ceago Vinegarden Merlot*

Tournedo en Champagne ~ \$39.00

*A choice cut of tenderloin of beef pan seared and topped with a mushroom duxelle drizzled with a champagne cream sauce.
~Suggested wine pairing ~ Clos Du Bois Wines Cabernet Sauvignon*

Striploin of Beef ~ \$33.00

*A grilled 14 oz. center cut of New York Striploin cooked to your perfection.
~Suggested wine pairing ~ Fetzer Vineyards Merlot*

Filet Mignon & Australian Lobster Tail ~ Market Price

*A large Australian lobster tail served with drawn butter and a choice cut of filet mignon cooked to perfection.
~Suggested wine pairing ~ Brutocao Cellars Pinot Noir*

Tropical Salmon ~ \$23.00

*Pan seared macadamia nut crusted salmon topped with a coconut cream sauce.
~Suggested wine pairing ~ Steele Wines Chardonnay*

Marinated Mahi Mahi ~ \$24.00

*Hawaii's favorite fish grilled Konocti style and served on a bed of sun-dried cranberry and pear compote.
~Suggested wine pairing ~ Ceago Vinegarden Sauvignon Blanc*

Onion Crusted Chicken Breast ~ \$18.00

*Tender baked chicken breast encrusted with crispy sweet onions topped with a shiitake shallot au jus.
~Suggested wine pairing ~ Gregory Graham Wines Viognier*

Grilled Pork Chop ~ \$19.00

*A center cut thick pork chop topped with cognac mustard sauce and accompanied by caramelized pears.
~Suggested wine pairing ~ Brutocao Cellars Pinot Noir*

Fresh Filled Artichoke ~ \$16.00

*Artichoke filled with grilled vegetable ratatouille served atop a bed of vegetarian house rice pilaf and accompanied by grilled tomatoes and a balsamic sauce.
~Suggested wine pairing ~ Fetzer Vineyards White Zinfandel*

~ Desserts ~

Snickers Pie ~ \$7.00

An exclusive house made dessert vanilla ice cream mixed with Snickers bars and caramel placed on top of a brownie crust and topped with chopped nuts.

Chocolate Volcano ~ \$7.00

A warm rich chocolate cake filled with liquid chocolate.

Chocolate & Grand Marnier Soufflé ~ \$9.00

A chocolate and Grand Mariner soufflé baked to order and served hot. Advanced order for this dessert is appreciated.

Berry Tart ~ \$5.00

Assorted berries baked in a lattice top crust.

Ice Cream Scoop ~ \$4.00

Your choice of a scoop of Haggen Dazs Ice Cream Vanilla, Chocolate or Strawberry.

We proudly serve Pellegrino water and AquaFina bottled water

****Parties of 6 or more will automatically be charged a 15% gratuity****

