

DINNER MENU

· CONESTOGA COUNTRY CLUB ·

Executive Chef: Christian Kelker | Executive Sous Chef: Chris Cresse



Appetizers

Pierogies 10

Potato, cheddar, caramelized onions

Razor Clams 14

Meuniere Sauce, herbs, fresh bread

Salad

Nicoise 15

Yellowfin Tuna, butter lettuce, string beans, nicoise olives

Entrees

Pork Shank 18

Braised, garlic mashed potatoes, pan jus, fried onion

Alaskan Petrale Sole 22

Crabmeat, lemon beurre Blanc, pomegranate, lemongrass oil

Skirt Steak Bulgogi 23

Sticky rice, radish, kimchi, butter lettuce

Pasta De Mar 23

Clams, mussels, shrimp, red sauce, parmesan, angel hair, garlic bread

Beef Wellington 29

Filet mignon, prosciutto, crimini mushrooms, herbs, mashed potato, port demi-glace

Also available:

Salmon 20

Crabcakes 28

Filet Mignon (6oz) 28

Featured Wines

Murphy Goode Pinot Noir SP – 12 CP 18

Toad Hollow Dry Rosé SP 9 CP 12

Stella Pinot Grigio SP 6 CP 9

