

DINNER MENU

· CONESTOGA COUNTRY CLUB ·

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



Appetizers

Chilled Stone Crab Claws	15
Fresh Tomato, Squash, Horseradish	
Oyster on the 1/2 (6)	12
Lemon, Minuet, Caviar	

Salads

Ahi Tuna Nicoise	20
Sesame Crust, Hard Boiled Egg, Green Beans, Olives, Anchovies, Chilled Potatoes, Summer Vinaigrette	

Entrees

Pineapple Stir Fry	18
Sauteed Chicken, Sweet Peppers, Snow Peas, Broccoli, Sweet Garlic Teriyaki	
Chilean Seabass Pasta	23
Angel Hair, Goat Cheese, Roasted Tomato, Charred Onion, Olive Oil, Lemon	
Hand cut Ribeye	28
14oz. Ribeye, Onion Rings, Steak Fries, Vegetable Du Jour	

Conestoga Classics

Chicken Parmesan	18
Spaghetti, Marinara, and Garlic Bread	
Blackened Salmon	22
Served with Rice and Vegetable Du Jour	
Veal Marsala	27
Tender Veal, Wild Mushroom, Marsala Wine, Demi Glaze, Vegetable Du Jour, Side of Pasta	
Filet Mignon	32
6oz. Prime Filet, Vegetable Du Jour, Potato, Demi Glaze, Port Reduction	
CCC Crab Cake Dinner	34
Twin House Crabcakes, Herbed Rice, Vegetable Du Jour, and Remoulade	