



# CONESTOGA COUNTRY CLUB

## STARTERS

Maple Glazed Pork Belly<sup>GF</sup> \$12  
With Apple Slaw and a Cider Reduction.

Wild Mushroom Toast<sup>V</sup> \$14  
With Whipped Ricotta and Roasted Garlic on Sourdough

Short Rib Nachos \$14  
Braised Short Rib, Homemade Tortilla Chips, Caramelized Onions, and American Cheese Sauce.

Traditional Wings \$8/\$16  
6 or 12 Jumbo wings tossed in your choice of sauce:

*Mild, Medium, Hot, BBQ, Sweet & Hot, Garlic-Parm, Sweet Thai Chili, Old Bay, or Lemon Pepper.*

*Add Bleu Cheese or Ranch with Celery for \$2*

## SALADS

Harvest Salad<sup>GF/V</sup> \$14  
Mixed Greens, Roasted Beets, Candied Walnuts, Goat Cheese, and an Apple Vinaigrette.

Warm Brussels Caesar<sup>V</sup> \$15  
Shaved Brussel Sprouts, Parmesan Cheese, Brioche Croutons, and a Homemade Caesar Dressing.

Autumn Cobb<sup>GF</sup> \$17  
Romaine, Roasted Turkey, Bacon, Hard Boiled Egg, Cheddar Cheese, Roasted Butternut Squash, and Ranch Dressing.

CCC Caesar<sup>V</sup> \$12  
Romaine lettuce, shaved parmesan, croutons, and house made Caesar dressing.  
*\*Choice of Traditional or Grilled Romaine*  
Add:  
Chicken \$6  
Shrimp \$8  
Salmon \$8  
Crabcake \$20

## HANDHELD

*All Sandwiches served with chips and pickles. Fries can be substituted for an additional charge.*

Turkey & Brie Melt \$12  
Cranberry Chutney and Arugula on Toasted Sourdough.

Club Burger \$15  
8oz Angus Patty, American Cheese, Lettuce, Tomato, Onion, and Pickle on a Brioche Bun.  
Add:  
Bacon \$3  
Fried Egg \$2

Cheesesteak \$16  
Fresh Ribeye, Caramelized Onions, and American Cheese on a Philly Roll.

Crispy Chicken Sandwich \$12  
With Hot Honey, Apple Slaw, and Pickles, on a Toasted Bun.

Pot Roast Grilled Cheese \$14  
Braised Beef, Caramelized Onions, and White Cheddar on Whole Grain Bread.

Turkey Club \$13  
Turkey, Bacon, Swiss, Lettuce, Tomato, and Mayo on Whole Wheat Toast.

## FLATBREADS

3 Cheese \$10  
Mozzarella, Parmesan, and Pecorino Romano.  
Add Pepperoni \$5

Buffalo Chicken \$15  
Roasted Chicken, Buffalo Sauce, Cheddar Jack Cheese, Scallions, and a Ranch Drizzle

Brussels and Bacon \$13  
Shaved Brussel Sprouts, Pancetta, and a Light Maple Mustard Drizzle.

## ENTREES

*All entrees come with choice of a side House Salad, Caesar Salad (regular or grilled), or a cup of soup du jour*

Braised Short Ribs<sup>GF</sup> \$28  
Red Wine Demi-Glace, Roasted Garlic Mashed Potatoes, and Seasonal Vegetables.

Maple Glazed Salmon<sup>GF</sup> \$26  
Sweet Potato Puree, Spiced Pecans, and Seasonal Vegetable on the side.

Butternut Squash & Sausage Pasta \$18  
Roasted Squash, Italian Sausage, Spinach, Fennel, and a Touch of Cream Tossed in Angel Hair Pasta

Conestoga Crab Cakes<sup>GF</sup> \$MKT  
Choice of single or twin cakes. Served over wild rice with seasonal vegetable and butter sauce.

*\*Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs may increase risk of food born illness*