



CCC ENTRÉES

ALL ENTRÉES SERVED WITH YOUR CHOICE OF CAESAR OR HOUSE SALAD.

Conestoga Butcher Block

\$35

Featuring Braveheart Black Angus Beef - Angus Center Cut 6oz Prime Fillet Mignon. **Add Caramelized Onions & Mushrooms . \$4

Tips on Toast

\$28

Sautéed Angus tips with caramelized onions, button mushrooms and a Cabernet veal glace served with toasted sourdough bread.

Grilled Mahi-Mahi (GF)

\$26

Grilled Mahi-Mahi topped with an avocado mango salsa and roasted corn, black bean and roasted red pepper salad.

Summer Grilled ½ Chicken (GF)

\$24

A grilled half sous vie chicken topped with a caramelized peach BBQ sauce served with a roasted corn, black bean and roasted red pepper salad.

Chimi-Churri Pork Chop (GF)

\$26

A 10oz grilled pork chop finished with a fresh chimi-churri sauce served with a roasted corn, black bean and roasted red pepper salad.

Brisket and Shells

\$25

Tender sliced smoked brisket sautéed with julienne applewood bacon and tossed tender pasta shells with a Monterey Jack and aged cheddar cheese sauce and finished with golden panko. Served with Italian garlic bread.

**Half Portion . \$21

Conestoga Crab Cakes (GF)

\$38

Two 4oz house made, 100% no filler jumbo lump crab cakes, dusted with Old Bay, broiled and served with our house long grain cherry pepita wild rice. **Half Portion . \$28

Port Myrtle Veal

\$28

Milk fed veal medallions in a flour dredge sautéed with fresh blueberries and rosemary and finished with a port veal stock reduction.

Veal or Chicken Parmesan

\$26

Vermicelli pasta, parsley and garlic, tossed with oven roasted plum tomato sauce. Served with Italian garlic bread. **Half Portion. \$18

ADDITIONAL SIDES

French Fries	\$6	Side House/Caesar Salad \$7
Sweet Potato Fries	\$6	House Cherry Pepita Rice \$5
Onion Rings	\$6	Jasmine Rice \$5
Baked Potato	\$4	