CCCENTRÉES
all entrées served with your choice of caesar or house salad.
Conestoga Butcher Block
Featuring Braveheart Black Angus Beef - Angus Center Cut $60 z$ 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 $1 / 2$ 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 $100 z$ 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 $40 z$ 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

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

