

## Entrees

*All entrees served with your choice of Caesar or House salad.*

### Conestoga Butcher Block

*Black Angus elite cuts finished with a Cabernet veal glace.*

Center Cut 6oz. Filet Mignon	\$33
14oz Ribeye	\$28
Tournedos Au Poivre	\$33
Caramelized Onions and Mushrooms	\$3

### Grilled Pork Tenderloin

*A marinated pork tenderloin with an ancho chile and chipotle dry rub, finished with a jalapeno peach sauce.*

\$23

### Lemon Chicken

*An asiago, parsley and panko crusted chicken breast, sautéed and topped with caramelized onions and a light citrus butter sauce.*

\$22

### Wild Mushroom Salmon

*Pan seared Scottish black pearl salmon, topped with a wild mushroom malange sauce.*

\$25

### Veal Saltimbocca

*A tenderized veal medallion stuffed with prosciutto, mozzarella, sage, sun dried tomatoes and spinach, topped with and oven roasted tomato sauce.*

\$26

### Soups

#### Tomato Bisque

Crock \$6 Cup \$5

#### French Onion and Gruyere Gratinee

Crock \$6 Cup \$5

### Additional Sides

French Fries	\$5
Sweet Potato Fries	\$6
Onion Rings	\$6
Baked Potato	\$3
Side House/Caesar Salad	\$6

### Veal or Chicken Parmesan

*Vermicelli pasta, fresh tomato, parsley and garlic, tossed with our house red sauce.*

\$22

### Linguine And Crab

*Jumbo lump crab, chile peppers, garlic, parsley, dill, mint and lemon zest, tossed with linguine.*

\$23

\*\*Half Portion \$17

### Cavatappi Bolognese

*Cavatappi pasta tossed in a house made bolognese sauce of Italian pork, pancetta and angus ground chuck, topped with parmesan cheese.*

\$23

\*\*Half Portion \$17

### Conestoga Crab Cakes

*Two house made, 100% jumbo lump crab cakes, dusted with Old Bay and served with jasmine rice.*

\$37

\*\*Half Portion \$26

### Grilled Scallops

*Skewered grilled sea scallops basted with a basil butter, topped with grilled asparagus and lemons and served with a cranberry wild rice blend.*

\$26

### Chimichurri Shrimp

*Skewers of grilled shrimp, basted with a chimichurri sauce and topped with pineapple salsa and served with jasmine rice.*

\$24

*\*\*All pastas served with Italian garlic bread\*\**

*\*\*We always use fresh local ingredients when available\*\**

*\*\*If you would like something that you do not see, please ask and we will do our best to accommodate your request\*\**

*\*\*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food born illness\*\**

## Appetizers

### *Wings*

Served BBQ, Mild, Medium, Hot or Garlic Parmesan, with Blue Cheese and Celery.

\$12

### *Blackened Tuna*

Asian rubbed and seared rare, served with seaweed salad, gingered won tons, Sriracha and wasabi sauces.

\$12

### *Petite Fish Tacos*

Three fried Mahi-Mahi fish tacos with soft shell tortillas, shredded lettuce, diced tomato, cheddar blend cheese and Santa Fe ranch.

\$8

### *Chicken or Steak*

#### *Quesadilla*

Melted cheddar and jack cheeses with spring onion and diced tomatoes.

\$10

#### *Bang Bang Shrimp*

House dredged shrimp tossed in a zesty bang bang sauce.

\$9

#### *Buffalo Chicken Dip*

Rotisserie pulled chicken, in a zesty buffalo dip. Served with grilled pita points.

\$10

#### *Cheesesteak Egg Rolls*

Three egg rolls stuffed with steak, onions and mozzarella and served with plum tomato marinara for dipping.

\$9

## Salads

### *Classic Caesar Salad*

\$11

With Chicken \$13

With Crab Cake \$23

With Salmon \$20

With Shrimp \$18

With Scallops \$19

### *Par Four*

\$10

Chicken salad, tuna salad, tomato, cucumber, hard boiled egg and fresh fruit, with your choice of dressing.

### *Conestoga Red Beet Salad*

\$10

Spring Mix, lardons, toasted walnuts, bleu cheese crumbles and red onion, tossed in a house made red beet vinaigrette and topped with sliced red beets and red beet egg.

### *Grilled Citrus Chicken Salad*

\$14

Spring mix, roasted heirloom tomatoes, grilled red onion, grilled cucumber and lemon slices, tossed in a house made lemon vinaigrette and topped with grilled chicken.

### *Classic BLT Flank Steak Salad*

\$16

Mixed greens with apple wood bacon, tomato, marinated Angus flank steak, Monterey jack and cheddar cheeses, topped with a Santa Fe ranch dressing.

### *Island Shrimp Salad*

\$15

Baby arugula and baby spinach, roasted heirloom tomatoes, diced mango, diced pineapple and red pepper flakes, tossed in a tropical vinaigrette and topped with grilled shrimp.

### Salad Dressings

Balsamic Vinaigrette, Blue Cheese, Buttermilk Ranch, Catalina, Parmesan Peppercorn, Raspberry Vinaigrette, Italian Vinaigrette, Thousand Island and Honey Mustard.

## Casual Fare

### *Conestoga Cheese Burger*

\$12

A flame broiled 8oz. Black Angus burger served with your choice of cheese, lettuce and tomato, on a Kaiser roll with fries.

### *Loose Meat Jerk Chicken Sandwich*

\$12

Marinated jerk chicken, sliced and grilled, served on a toasted hoagie roll, with melted muenster cheese and a roasted red onion and pineapple relish.

### *Cheese Steak*

\$12

Beef or Chicken with sautéed onions and American cheese, served on a steak roll with fries.

### *Crab Cake Sandwich*

\$21

Our homemade jumbo lump crab cake with lettuce and tomato, served on a Kaiser roll with fries.

### *Turkey or Veggie Burger*

\$10

Your choice of burger, topped with avocado, lettuce, tomato and bbq mayo, served on a Kaiser roll with fries.

### *Portobello Stacker*

\$12

Grilled Portobello caps stuffed with cucumber, boursin cheese, tomato, roasted peppers, alfalfa sprouts and balsamic glaze, served with sweet fries.

### *Pulled Pork BBQ*

\$10

House made pit smoked bbq, served on a Kaiser roll with creamy coleslaw and fries.

### *Tokyo Tuna*

\$12

A grilled Ahi tuna filet, served rare with muenster cheese, ginger wasabi aioli, lettuce and tomato on grilled sourdough with fries.

### *Fish and Chips*

\$14

Corona beer battered Pacific cod, served with tartar sauce and fries.

### *Kobe Sliders*

\$14

Three two-ounce Kobe beef sliders served on grilled Brioche rolls, topped with smoked Applewood bacon, cheddar cheese, lettuce and tomato, served with fries.

## Additional Items

French Fries

\$5

Sweet Potato Fries

\$6

Onion Rings

\$6

Cheese Fries

\$8

Baked Potato

\$3

Side House/Caesar Salad

\$6

Funnel Cake Fries

\$6