

# DINNER MENU

· CONESTOGA COUNTRY CLUB ·

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



## Appetizers

Bay Scallops Martini 13  
Scampi Style, Lemon, Soy Pearls

Blackened Tuna Lollipops 14  
Ahi Tuna, Sesame Seeds, Ponzu

## Salads

Grilled Peach & Goat Cheese 15  
Local Tomato, Sweet Onion, Arugula

Crab Louis 21  
Romaine, Cucumber, Hardboiled Egg, Lemon, Louis Dressing

## Entrees

Duck Breast 22  
Orange Glaze, Port Reduction

Lobster Ravioli 25  
Sherried Cream, Reggiano Crisp

Veal Piccata 27  
Capers, Lemon, Onion, White Wine, Garlic

Filet Mignon 28  
Roasted Mushrooms, Shaved Parmesan, Demi Glaze

Crabcakes 36  
Old Bay Shoe Strings, Remoulade Sauce

*All entrees are served with appropriate vegetable and starch*

*\*Consuming raw or uncooked meats, poultry, seafood shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. \**