



CONESTOGA COUNTRY CLUB
DINNER FEATURES
Friday & Saturday

Appetizer

Whipped Brie \$14

Served warm, apples,
candied walnuts, dark honey and
homemade crackers

Seared Scallop \$16

Jumbo scallop, lemon spinach, blood
orange beurre blanc

Entrees

Grilled Flank Steak \$24

Texas potato pancakes, avocado and
Chile butter

Garlic-Ginger Shrimp \$23

Coconut milk, miso, enoki mushrooms,
carrot and cabbage

Halibut \$32

Fresh Norwegian, asparagus, braised
fennel and lemon-caper broth

Prime Rib \$36

Generous cut, loaded baked potato,
asparagus with bacon and onion, au jus
and fresh horseradish

Wild Mushroom Pasta \$21

Homemade tagliatelle, local chanterelles,
oyster, shitake and criminal mushrooms
and brown butter

