

# DINNER MENU

· CONESTOGA COUNTRY CLUB ·

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



AVAILABLE WEDNESDAY THROUGH SATURDAY

## Appetizers

Jumbo Shrimp Cocktail 14  
Iced, Served with Lemons and Limes, Seaweed Salad, and Horseradish.

## Entrées

All Entrées are served with appropriate vegetable and starch

Veal Piccata 26  
Tender Veal, Lemon Caper Sauce, Spaetzle, and Seasonal Vegetables.

Tournedoes Oscar 34  
Twin Filets, Asparagus, Bearnaise Sauce, and Jumbo Lump Crab.

Pasta and Meatballs 18  
Homemade Calabrian Meatballs, Homemade Pasta, Marinara, Fresh Pecorino-Romano, and Garlic Bread.

(GF) Braised Short Ribs 20  
Oven Roasted, Mashed Potatoes, Seasonal Vegetables, Topped with a Demi –Glaze.

Filet Mignon 28/36  
5oz or 8oz Cut, Mashed Potatoes, Seasonal Vegetables, Sauteed Onions and Mushrooms, Topped with a Demi-Glaze.

Salmon 22  
Blackened or Garlic Teriyaki, Tony's Rice, and Seasonal Vegetables.

(GF) Crab Cakes MKT  
Twin Broiled Cakes, Tony's Rice, Seasonal Vegetable, and Lemon Beurre Blanc.

(GF)- Gluten Free

(V)- Vegetarian

(\*)-Can be made Gluten Free