



CONESTOGA COUNTRY CLUB  
**DINNER FEATURES**  
Friday & Saturday

**Appetizers**

**Chicken Samosas \$10**

Indian pastry with a savory filling served with a mint and cilantro chutney

**Entrees**

**Veal Loin Medallions \$26**

Pan seared with garlic and goat cheese mashed, crab gratin, seasonal vegetables and veal jus

**Blackened Red Snapper \$22**

Seared over red beans and rice, collard greens and light tomato beurre blanc

**Tournedos Rossini \$42**

Twin filets on a homemade crouton, creamed spinach, steakhouse hashbrowns, veal glaze, topped with pan seared foie gras

**Lamb Ragu \$24**

Slow cooked lamb Bolognese tossed with homemade rigatoni, fresh grated Pecorino Romano served with garlic knots

**Big Eye Tuna \$26**

Sushi rice, seaweed salad, soy glazed green  
beans topped with smoked trout roe