



CONESTOGA COUNTRY CLUB

STARTER

WINGS^{GF} 9 15 Choice of: Mild, Medium, Hot, Old Bay, Garlic Parmesan, Jerk, West, BBQ, Sweet & Hot	GROUPEr NUGGETS 14 Tartar sauce	STRAWBERRY BALSAMIC BRUSCHETTA 14 Sweet ricotta, fresh basil
JALAPEÑO POPPER DIP 11 Crispy bacon & scallions w/ tortilla chips	CALAMARI 13 Marinara, lemon, Old Bay	SEARED TUNA 15 Sushi-grade yellowfin, nori salad, & pickled vegetables
	FIRECRACKER SHRIMP 11 Sriracha cocktail sauce	

SALAD

HOUSE SALAD^{GF/V} 11 Fresh greens, tomato, cucumber, carrot, onion, croutons & choice of dressing	CCC CAESAR SALAD 13 Tossed or grilled romaine, shaved parmesan, croutons & Caesar dressing	CAPRESE SALAD 15 Fresh mozzarella, tomato, basil, & balsamic glaze
WATERMELON & FETA 14 Crisp greens, red onion, cucumber, balsamic vinaigrette	NUT & BERRY SALAD 14 Spinach, berries, pecans, raspberry vinaigrette	Add Protein to Your Salad: Chicken 10 Crabcake MKT\$ Shrimp 12 Beef Tips 14 Salmon 12 Tuna 12

FLATBREAD

MARGHERITA FLATBREAD 13 Fresh mozzarella, tomato sauce, basil, & balsamic glaze	BLUEBERRY & GOAT CHEESE 15 Goat cheese spread, spinach, pickled red onion, & honey drizzle
THREE CHEESE 13 Mozzarella, Provolone & Parmesan Add Pepperoni 2	BUFFALO CHICKEN 15 Shredded cheddar, caramelized onion, buffalo chicken, & ranch drizzle

HANDHELDS / BASKETS

TIPS SUB 18 Tenderloin tips, mushrooms, onions, Swiss cheese, hoagie roll	CRAB CAKE MKT\$ Jumbo lump crabcake, lettuce, tomato, tartar, brioche bun	PATTY MELT 15 Angus beef patty, American cheese, grilled white bread
'STOGA BURGER 15 8 oz. Angus beef patty, American cheese, lettuce, tomato, pickle, brioche bun	CHEESESTEAK 17 Choice of beef or chicken, American cheese, onions, hoagie roll	CHICKEN SANDWICH 14 Choice of grilled, blackened, or fried chicken Lettuce, tomato, mayo, brioche bun
PO' BOY 14 Oyster or Shrimp, Lettuce, tomato, mayo, hoagie roll	FISH TACOS 14 Two Tacos, Crispy Fish, Chipotle Aioli, House Slaw	BASKETS 14/ 16/16 Choice of Chicken Tenders, Shrimp, or Grouper Served with fries and coleslaw

ENTREE

BLACKENED SALMON 28 Creole-seasoned salmon, vegetable du jour, potato du jour, lemon butter sauce	LUCE GAMBERI 23 Blistered tomatoes, jumbo shrimp, pesto, angel hair pasta	CRAB CAKES MKT\$ Single or double crab cakes served with rice, vegetable du jour, & butter sauce
FLAT IRON STEAK 35 Served with vegetable du jour, potato du jour, demi-glance, and onion straws	CHICKEN STIR FRY 24 Broccoli, red peppers, onions, carrots, and water chestnuts in a gochujang teriyaki sauce	CLAM SCAMPI 24 Clams tossed in a white wine butter sauce, served over angel hair pasta