



# Connestee Falls

OVERLOOK CLUB HOUSE

## STARTERS

### Falafel Patty 8

Puréed garbanzo beans with onion, roasted garlic, coriander, curry spices, & herbs seared & served over wilted spinach with lemon & crispy carrots

### Oysters Au Gratin 15

Broiled Carolina oysters in a thickened cream sauce with oyster liquor, celery, bacon, onions, & topped with buttered panko

### Soup of the Night Market Price

## ENTREES

all entrees are served with a house or caesar side salad, chef's vegetable, & choice of potato or grain.

### Kale Pesto Pasta 17

Linguini pasta tossed in pesto sauce made from puréed kale, parsley, walnuts, lemon, & olive oil & topped with pecorino cheese

### Pork Cheeks 20

Pork cheeks braised Spanish style with onions, garlic, cumin, smoked paprika, cinnamon, & raisins

### Springer Mountain Chicken Thighs 21

Baked, boneless all-natural chicken thighs stuffed with braised apples & cabbage & a Bontemps sauce

### Crab stuffed Shrimp 33

Baked jumbo shrimp stuffed with Carolina lump crabmeat topped with lemon beurre blanc

### \*Filet Mignon 38

Skillet seared center cut Angus beef filet with sundried tomato & caper butter

## DESSERTS

### Fruit Cup 4

Diced, mixed fruit

### Pumpkin Mousse 5

Light & airy pumpkin flavored mousse with rum whipped cream

### Spiced Apple Fritter 6

Deep fried pastry filled with diced apples tossed in cinnamon, brown sugar, nutmeg, & cloves & garnished with macerated apples & cinnamon sugar

### Chocolate Bread Pudding 7

Warm bread custard with cocoa powder & chocolate chips & chocolate ganache sauce



**BLUE ZONES PROJECT**  
by sharecare

\*Consumer Advisory: Consumption of raw or undercooked meat, poultry, eggs, or seafood may increase the risk of illness

RSVP@CONNESTEEFALLS.COM or CALL 828.885.7767 | 35° 08' 31" N 82° 43' 36" W