



STARTERS

Connestee Chili or Soup of the Day
Cup 5 Bowl 7

Cheesy Bread 8
served with a side of marinara sauce
Gluten Free \$2

Poached Shrimp GF 8
Citrus poached shrimp with mango salsa

Crispy Frog Legs 13
Two sets of frog legs marinated in a smoky buttermilk mixture, dredged in seasoned flour, then fried till golden and crispy, served with a creamy red pepper coulis

Crab Salad GF 14
Crab layered with avocado, grilled street corn, and finished with a creamy dill dressing

Queso Wings GF 14
Eight wings tossed in queso cheese, topped with crispy bacon, and green onions

PLATTERS AND SANDWICHES

Served with choice of
French fries, sweet potato fries, onion rings, fresh fruit, coleslaw, kettle chips or side salad

Burger Sliders 12
Two beef tenderloin sliders, with American cheese, lettuce, tomato, onion, and roasted garlic and leek aioli. On brioche slider buns

Chicken Tenders 13
Beer battered chicken tenders rolled in seasoned flour, then fried till crispy. Served with a side of house made dipping sauce

Fish Platter or Sandwich 14
Fried or baked white flaky fish, coleslaw, remoulade

Fried Oyster Platter* 14
Six oysters, coleslaw, roasted garlic and leek aioli

Duck Tacos GF 14
Two corn tortillas with slow roasted shredded duck, purple cabbage, and mango salsa

SALADS

House Salad Side 3.5 Large 8
Mixed greens, radish, cucumber, tomato, crouton, cheddar jack cheese

Caesar Salad Side 3.5 Large 8
Crisp romaine, parmesan, and croutons.
Tossed in Caesar dressing

Smoked Cod Salad GF 15
Smoked cod served cold over mixed greens with navel oranges, shaved fennel, parmesan cheese, and dressed with a lemon honey dressing

Mediterranean Quinoa Salad GF 12
A protein packed grain salad with mixed greens, artichoke hearts, tomatoes, Kalamata olives, red onion, feta cheese, extra virgin olive oil, & lemon

ENTREES

Chicken Marengo 18
Chicken thighs simmered with mushrooms, onions, tomatoes, olives, garlic, fresh herbs, spices, white wine, chicken stock, served with vegetables, and choice of potato or grain

Vegan Mushroom Risotto GF V 20
Arborio rice, with mixed mushrooms, sundried tomato, peas, topped with vegan mozzarella cheese
Add Chicken \$5 Add Shrimp \$7

Rabbit Pappardelle 25
Slow braised Rabbit ragu with vegetables and peaches, over a bed of scratch made pappardelle pasta, finished with braising sauce, and parmesan cheese

Fresh Catch* GF Market Price
A rotating dish that's comprised of fresh fish or seafood. Served with vegetables, and choice of potato or grain

Pork Chop* GF 25
12oz Grilled bone-in Duroc pork chop with bourbon apricot glaze. Served with vegetables, and choice of potato or grain

Filet Mignon* GF 36
6oz pan seared prime filet with homemade steak sauce. Served with vegetables, and choice of potato or grain

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



SPECIALTY PIZZA

Small (10") \$14

Medium (14") \$18

Large (16") \$22

Not available as 1/2 and 1/2

All pizza dough and sauces made in house daily

Margherita

tomato sauce, mozzarella, sliced Roma tomato, balsamic glaze & fresh basil

Greek

Kalamata olive, tomato, onion, feta, and banana pepper

Sicilian

Italian sausage, caramelized onions, goat cheese, & fresh basil

Veggie

spinach, mushrooms, tomato, bell pepper, black olives, & onion

Mixed Mushroom

spinach pesto, sundried tomato, mozzarella

Italian Meat Lovers

salami, capicola, Italian sausage, pepperoni

BBQ Brisket

BBQ sauce, bacon, poblano, smoked gouda, topped with fried onions

Vegan (Small Only)

mixed mushrooms, Roma tomato, roasted red peppers, and vegan cheese

BUILD YOUR OWN PIZZA

Small (10") \$12

Medium (14") \$16

Large (16") \$20

Choose any three toppings

anchovy, bacon, black olives, mushrooms, garlic, spinach, bell pepper, banana peppers, jalapeno peppers, tomato, onion, ham, Italian sausage, pepperoni, pineapple, goat cheese

Substitute Spinach Pesto \$2

Each extra topping \$2

Vegan Cheese \$4

Gluten Free Crust (Small Only) \$2

DESSERT

Piña Colada Panna Cotta 7

Coconut panna cotta with a roasted pineapple compote

Lemon Meringue Cheesecake 7

Lemon cheesecake & lemon curd, topped with toasted meringue

Chocolate Raspberry Mousse 7

Rich chocolate mousse layered w raspberry compote

Strawberry Shortcake 7

Victoria sponge cake layered with macerated strawberries & vanilla whipped cream



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