



Connestee Falls

Blue Ridge Lounge and Overlook Dining Room

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

Shrimp Cocktail GF 8

Citrus poached shrimp with tangy cocktail sauce

Crispy Calamari 13

Fried till golden, served with marinara, tapenade, & parmesan cheese

Crab Salad Stuffed Avocado GF 13

Blue crab, pepper, onion, celery, & dill, tossed in a creamy dressing, finished with smoked paprika

Queso Wings GF 14

Eight wings tossed in queso cheese, topped with crispy bacon, & green onions

ENTREES

Connestee Falls Burger* 15

Smoked gouda, lettuce, tomato, onion, roasted garlic & leek aioli, on a brioche bun with choice of side.
Served medium to medium well. Add bacon for \$1

Vegan Fried Rice V GF 17

Jasmine rice pan fried with mixed mushrooms, peas, carrot, green onion, garlic, & finished with a drizzle of soy glaze

Add Braised Chicken or Shrimp \$7

Connestee Fettuccine 23

Scratch made fettuccine, with choice of shrimp or braised chicken. Tossed with marinara or sundried tomato cream sauce. Served with vegetable of the day & finished with parmesan cheese

Fresh Catch* Market Price

A rotating dish that's comprised of fresh fish or seafood. Served with vegetables, & choice of potato or grain

Pork Chop* GF 25

12oz grilled bone-in Duroc pork chop with bourbon blackberry glaze. Served with vegetables, & choice of potato or grain

Filet Mignon* GF 32

6oz pan seared prime filet with Romesco sauce. Served with vegetables, & choice of potato or grain

SALADS

House Side 3.5 Large 8

Mixed greens, radish, cucumber, tomato, crouton, cheddar jack cheese

Caesar Side 3.5 Large 8

Crisp romaine, parmesan, & croutons. Tossed in Caesar dressing

Summer Berry GF V GF 13

Mixed greens, blueberry, strawberry, walnut, onion, & goat cheese. Served with choice of dressing

Mediterranean Quinoa V GF 12

A protein packed grain salad with mixed greens, artichoke hearts, tomatoes, Kalamata olives, red onion, & feta cheese. Served with choice of dressing

Turkey Salad GF 13

Oven roasted turkey salad on a bed of mixed greens with garbanzo beans, tomato, cucumber, & carrot.
Served with a choice of dressing

PLATTERS AND SANDWICHES

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

BBQ Pulled Pork Sandwich 13

Slow cooked pork shoulder on a brioche bun with house made BBQ sauce & crispy onions

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, served with coleslaw & remoulade

Fried Oyster Platter* 14

Six oysters with coleslaw, roasted garlic & leek aioli

Beef Tenderloin Tacos 12

Seasoned ground beef tenderloin, lettuce, tomato, onion, & cheese. Served in flour tortillas with salsa & sour cream.

(Corn tortillas available for GF)

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

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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

Margherita

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

Greek

Kalamata olive, tomato, onion, feta, & 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

Chicken Cordon Blue

Garlic cream sauce, chicken, ham, red onion, Swiss cheese, mozzarella cheese, & parsley

Vegan (Small Only)

Mixed mushrooms, Roma tomato, roasted red peppers, & vegan cheese, on a GF crust

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 or Garlic Cream Sauce \$2

Each extra topping \$2

Vegan Cheese \$4

Gluten Free Crust (Small Only) \$2

DESSERT

Key Lime Mousse Cake 7

Light Mousse with graham cracker crust, toasted coconut, & vanilla whipped cream

Cherry Almond Custard 7

With toasted almond slices & vanilla whipped cream

Dark Chocolate and Caramel Tart 7

Made with vegan cookie crust



BLUE ZONES PROJECT
by sharecare

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