



## STARTERS

**Connestee Chili or Soup Du Jour**  
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

**Couscous and Lentil Salad 8**  
Cucumber, pepper, onion, sundried tomato, feta cheese, and fresh parsley.  
Tossed in basil vinaigrette

**Chicken Wings GF 13**  
Eight wings tossed in house made smoked poblano and pineapple sauce (Buffalo sauce available)

**Pork Belly BLT Sliders 13**  
Braised pork belly with lettuce, tomato, garlic leek aioli, on brioche slider buns

## ENTREES

**White Bean Cassoulet V GF 17**  
White beans cooked in vegetable stock with mirepoix, turnips, rutabaga, turnip greens, and finished with caramelized fennel  
Add Chicken \$5 Add Shrimp \$7

**Fried Chicken Breast 17**  
6oz All Natural Chicken breast marinated in buttermilk then breaded and deep fried.  
Topped with white pepper gravy.  
Served with vegetables and choice of potato or grain

**Spanish Pork Shoulder Fusilli 25**  
Braised pork shoulder with Spanish spices, tomato, olives, cilantro, Manchego, over fusilli pasta, and finished with braising sauce

**Sesame Seed Crusted Ahi Tuna GF 25**  
6oz Ahi Tuna, pan seared in sesame oil and finished with a wasabi and orange vinaigrette. Served with vegetables, and choice of potato or grain

**Filet Mignon 36**  
6oz Grilled certified black Angus beef filet with oatmeal stout demiglace.  
Served with vegetables, and choice of potato or grain

## SALADS

**House Salad GF Side 3.5 Large 8**  
Mixed greens, onion, carrot, and cucumber

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

**Chef Salad GF 14**  
Mixed greens, ham, turkey, pickled egg, cucumber, tomato, and cheddar jack cheese

**Winter Root Vegetable Salad V GF 14**  
Roasted turnips, rutabaga, carrot, red onion, goat cheese, over crisp romaine, and mixed greens

## PLATTERS AND SANDWICHES

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

**Fish Tacos 14**  
Fried or baked white flaky fish in two flour tortillas with purple cabbage, avocado, and remoulade

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

**Shrimp Platter GF 14**  
Fried or pan seared shrimp. coleslaw, remoulade

**Fish Sandwich 14**  
Fried or baked white flaky fish, lettuce, tomato, remoulade, pickle chips, on a brioche bun

**Fried Chicken Sandwich 14**  
All Natural Chicken breast marinated in buttermilk, breaded and deep fried.  
With lettuce, tomato, pickle chips, pepper jack cheese, and garlic leek aioli on a brioche bun

**Ground Beef Tenderloin Tacos 14**  
Guacamole, sour cream, pickled onion, cheese, chipotle Cholula, in crispy tortilla shells

\*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

### **Margherita**

tomato sauce, fresh mozzarella,  
sliced tomato, & 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

### **Supreme**

pepperoni, Italian sausage, onion, mushroom,  
bell pepper, & black olives

### **Meat Lovers**

bacon, pepperoni, ham, & sausage

### **Buffalo Chicken Pizza**

Ranch dressing base, cheddar jack cheese, onion,  
tomato, and celery

### **Vegan (Small Only) ✓ V**

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, artichokes

Each extra topping \$2

Vegan Cheese \$4

Gluten Free Crust (Small Only) \$2

## DESSERT

Fresh Fruit Cup ✓ V GF 4

A mixture of diced fruit

Hot Cocoa Creme Brulee GF 7

Apple and Caramel Pie 7

Cinnamon Roll Bread Pudding 7



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