



CAMPFIRE GRILL

AT CONESTOGA RANCH

Appetizers

Crab Risotto Balls \$14.95

Two 2.5 oz. balls served with a basil cream sauce

Ranch Wings \$12

Ten wings served w/ your choice of Buffalo, BBQ, or Sweet Chile sauce

Truffle Fries \$12

Skin on Idaho fries tossed w/ white truffle oil and shaved parmesan

Skillet Mac & Cheese \$14

Bacon and mushroom blended w/ Fontina Cheese

New England Clam Chowder in Sourdough Bread Bowl \$9.95

Salads

Campfire Grill Salad \$11

Baby greens, euro cucumbers, heirloom grape tomatoes and shredded carrots served with your choice of balsamic, ranch, blue cheese, and thousand island dressing

Caesar Salad \$12.95

Romaine hearts, shaved parmesan, house croutons, and creamy Caesar dressing

Baby Spinach Salad \$13.95

Baby spinach, goat cheese, cucumbers, fresh raspberries with a raspberry vinaigrette

Wood Fired Pizza

Meat Lover \$24

Sweet Italian sausage, house made meatballs, pepperoni, applewood smoked bacon and our blend of mozzarella cheese

Caprese \$19

Heirloom tomatoes, fresh mozzarella, garden basil, and marinara sauce

Four Cheese \$17

A blend of mozzarella, provolone, asiago, and parmesan

Grilled Vegetable \$18

Marinated grilled veggies and mozzarella cheese

Build Your Own Pie \$17

Cheese pizza with your choice Italian sausage, house meatballs, pepperoni, bacon, mushrooms, peppers, heirloom tomatoes, grilled eggplant, caramelized onions. Extra \$2.50 per additional topping

Local Farm Raised Wagyu Burgers

All burgers served with your choice of fries or sweet potato fries

Ranch Burger \$18

8 oz. char-grilled served on brioche roll with lettuce and tomato

Breakfast Burger \$20.95

8 oz. char-grilled burger topped w/ a fried egg, cheese, and applewood smoked bacon

Cowboy Burger \$20.95

8 oz. char-grilled burger topped w/ our pulled pork, house BBQ sauce and onion ring

Entrees

Grilled Center Cut Beef Filet \$36

7 oz. center cut beef filet served w/ red wine demi glaze, garlic whipped potatoes and mix veggies

Pan Seared Salmon \$26

8 oz. pan seared salmon filet brushed with sweet chili sauce, garlic whipped potatoes and mix veggies

Grilled Kurobuta Pork Chop \$26

16 oz. bone-in local farm raised Kurobuta pork char-grilled w/ apple and fresh sage reduction, garlic whipped potatoes, and mix veggies

Wagyu Meat Loaf \$24

8 oz. ground wagyu beef blended w/ fresh herbs served w/ mushroom red wine sauce, garlic whipped potatoes, and mix veggies

Quinoa \$21

Quinoa pearls blended w/ fresh herbs and grilled vegetables

New York Strip Steak \$36

12 oz. hand cut New York strip steak char-grilled served w/ rosemary butter, garlic whipped potatoes, mix veggies

Idaho Trout \$26

Fresh boneless Idaho Trout pan seared w/ garlic whipped potatoes, white wine, garlic, lemon sauce, fresh basil, and mix veggies

Rack of Fresh Venison \$42

Served with blueberry sage demi glaze

Sides

Oven Roasted Brussel Sprouts \$4.95

Grilled Balsamic Asparagus \$4.95

Garlic Whipped Potatoes \$4.95

Fries \$10.95

Sweet Potato Fries \$10.95

Little Ranchers

For kids 12 years and younger

Kid's Burger \$12.95

6oz. burger w/ fries

Chicken tenders \$12.95

Two chicken tenders w/ fries

Grilled Cheese \$12.95

American cheese on white bread w/ fries