

# CONESTOGAS RESTAURANT

ON MAIN STREET IN DOWNTOWN BEAUTIFUL ALACHUA

WELCOME

TO ALL OUR CUSTOMERS OLD AND NEW

Conestogas Restaurant began as a dream where families could sit back, relax and crack a few peanuts in an old-time atmosphere and find the warmth and friendliness of downtown beautiful Alachua. Celebrating 24 years, Conestogas Restaurant takes pride in giving customers exactly what they want. Hand-cut steaks, quality seafood, tempting desserts plus service with a friendly smile is what you can expect at Conestogas Restaurant. Reservations are not required, so relax, enjoy our Southern Hospitality and help yourself to the peanuts. Y'all come on in!

*Rick, Donna, Alex, Dixie, Melissa, Bevin, Matt  
and the Crew of Conestogas*



Open Monday - Saturday 11:00 AM

for Lunch and Dinner

(386) 462-1294 or (386) 462-1295

Daily Special Line (386) 462-8133



We also accept US Travelers Checks and Cash  
www.ConestogasRestaurant.com

## APPETIZER CORRAL

### CACTUS FLOWER

We go out West and sometimes East to find specially fertilized jumbo, jumbo onions. We then hand cut them and put them on our special flower machine. Enough for four people and a great start for your party. 7.99

### FANCY FRIED MUSHROOMS

Ever hear of "Drakes Batter"? Most fried mushrooms you get are frozen battered. These we batter ourselves and they are one of our best kept secrets! 7.99

### FRIED CHEESE STICKS

Lightly breaded mozzarella cheese sticks, fried to a golden brown, served with our own marinara sauce. 7.49

### FRIED CHICKEN TENDERS

Tender white meat strips, breaded and fried. 7.99

### BUFFALO HOT CHICKEN WINGS

We fry 'em up hot and then throw them in Buffalo Wing Sauce or Honey BBQ or sauce on the side. Served with our special Blue Cheese or Ranch Dressing. 10 pieces 8.99 25 pieces 16.99 50 pieces 24.99

## HOUSE SIRLOIN STEAKS

Each week at Conestogas, we scout the four corners of the good old USA to find just the right heavy western corn-fed beef, then lovingly hand cut each and every steak. After passing our inspection, they are aged overnight in our decade old secret family marinade recipe of fruit juices, ciders and sauces with just the right amount of seasonings. Then we check them again for the correct cut and tenderness before racking them to be ready to cook. When you order your steak, we select and check for the right cut and place it on our flaming char grill at over 400 degrees to make sure we seal in all the flavor. We sprinkle all our steaks with garlic salt and black pepper while they are grilling.

*All of our sirloin steaks are available unmarinated upon request.  
Just ask your server.*

### SURF & TURF

Our best selling steak, the conestoga junior sirloin served with two grilled shrimp skewers topped with butter & roasted garlic seasoning 19.99

### CONESTOGA SIRLOIN

Go ahead and ask Rick which steak he likes. This is the one! The first and second cut off the sirloin top butt that is right next to the NY strip loin. 19.99

### CONESTOGA JUNIOR

All of our customers love this cut of sirloin because it's just the right size steak. This has been our best selling steak for over 23 years. 15.99

### LUNCH SIRLOIN

A smaller cut for those with a lighter appetite or who want to save room for dessert. 12.99

## HOUSE SPECIALTY STEAKS

If your mouth is watering for something besides sirloin, our specialty steaks fit the bill. These tasty selections of hand cut choices are enough to make any cowpoke howl at the moon! *We don't marinate these steaks because they each have their own distinct flavor.*

### THE NORTHERNER

This NY strip was the steak of choice back in the old days when you ate high on the hog/steer. If you did not want a T-bone, then you got a NY strip. We cut these thick and trim them close for a great strip steak. 19.99

### THE TENDERFOOT

Melissa has expensive taste and this is her favorite steak. This filet mignon comes from the steer tenderloin and has a distinct flavor. We wrap a thick slice of bacon around it to give it a little smoky flavor and to keep it from falling apart while cooking. 24.99

### THE CIRCLE R

Rib Eye — Eye of the Rib — We leave the lip on because that is where the fat is that gives this steak its flavor. Next to the tenderloin, this is the most expensive cut of steak on the steer. If you're not sure which steak to go with and you have a lot of choices, then the Circle R is the one to get! 22.99

## OUR GROUND BEEF STEAKS

Both selections can be topped with grilled sweet onions and green peppers or our own brown gravy.

### TRAILBUSTER

Or as we call it here at Conestogas, the "Belly Buster". More than a meal. A full pound that will fill up the hungriest farmhand, construction worker or house worker. This is one of Rick's favorites when he gets hungry and you can tell he is hungry a lot! 12.99

### THE CHOP

A half serving of the Trailbuster. The same great ground beef, ground fresh daily with all your toppings. Our best seller at Conestogas. 9.99

★★★★★★★★★★

**Our steaks are cooked as follows**

**Rare** - cold red center

**Medium Rare** - warm red center

**Medium** - hot pink center

**Medium Well** - cooked throughout, little pink

**Well Done** - no pink, charred outside.

## MAIN STREET GARDEN SALAD PATCH

Donna, Rick's wife, loves a good salad and over the years has created a few of our wonderful entree salads.

### SANTA FE SALAD

Chilled sliced chicken breast over a bed of lettuce and all our other veggies with yellow, red and blue corn strips, topped with sliced almonds, served with our own Honey Mustard dressing. 9.59

### THE TACO SALAD

This south of the border tradition has it all. A bed of lettuce and all our other veggies with blue, red and yellow corn strips smothered in chuckwagon style chili, which Alex makes, and topped with cheddar cheese, homemade salsa and sour cream. 8.99

### THE WAGONEER SALAD

Grilled tender sirloin strips on a bed of lettuce with all our other veggies, cheddar cheese and your favorite dressing. Rick made up this combination one day when he was in a hurry and wanted steak and salad at the same time. 9.59

### GRILLED CHICKEN CAESAR SALAD

Fresh romaine lettuce and black olives provide a loving bed for grilled chicken tips. Topped with croutons, Parmesan cheese and of course, Julius' favorite dressing. 9.59

### FRIED CHICKEN TENDER SALAD

The Colonel would blush with envy at this salad combination of salad greens, and all our other veggies, topped with fried chicken tenders and covered with real shredded cheddar cheese. 9.59

### RICK'S CHEESEBURGER SALAD

Rick thought of this one himself. A mixture of iceberg salad greens, and all our other veggies, create a salad which we layer our own seasoned ground beef and cheddar cheese and served with your choice of dressing. 9.59

### THE CONESTOGA SALAD

Our special marinated grilled chicken tips on top of salad greens, all our other veggies and shredded cheddar cheese, topped with your favorite dressing. 9.59

### RICK'S FISH HOUSE SALAD

This salad was born at Rick's Fish House and is now adopted by Conestogas. A mixture of fresh spring mix, cranberries, almonds, bacon and blue cheese crumbles and served with sweet Vidallia onion dressing. 9.99  
add grilled chicken breast 3.00 • add shrimp skewer 3.00 • add steak 3.00

### STUFFED POTATOES

Our Gator Choker potato filled to the brim with homemade chili and topped with cheddar cheese or our Veggie Potato filled with grilled onions, sweet bell peppers, mushrooms and cheese, served with a tossed salad. 8.99

### GATOR CHOKER POTATO AND BUFFALO WINGS

Our famous piping hot, super-sized baked potato and a plate of ten buffalo hot wings. What a combination! 12.99

## OLD TIME DOWN-ON-THE-FARM FAVORITES

### SPECIAL COOKED LIVER AND ONIONS

We take our beef liver, lightly dusted in flour and grilled up right for you. We top it off with our sweet grilled onions. 11.49

### FRIED CHICKEN TENDERLOINS

Four white meat chicken tenders fried up golden brown. 10.99

### BIG AS YOUR FACE COUNTRY FRIED STEAK

A large breaded chopped steak, fried up tender with white sawmill gravy. 12.99

**CALL OUR CONESTOGA'S CATERING  
CREW FOR ALL YOUR CATERING NEEDS!**

**386-462-1294**

## SEAFOOD SPECIALTIES

### SUWANNEE SWAI

ONE FILLET 11.99 TWO FILLETS 14.99

THREE FILLETS 16.99

A clean white grouper-like textured fish filet, breaded in our own seafood breadier mix and fried *OR* grilled with cajun seasonings.

### FRIED ALASKAN WHITEFISH

Two fillets fried to a golden brown served with your choice of two side orders 11.99

### SHRIMP ON THE BARBIE

Two shrimp skewers grilled with butter and roasted garlic seasoning. Comes with your choice of two sides. 14.99

### THE MOTHER LODE

A huge plate of bite size golden fried shrimp, bigger than popcorn size, fried in peanut oil for the best flavor anywhere. 15.99

★★★★★★★★★★

*Notice to our Customers: Consumption of animal meats that are raw, under-cooked or not otherwise processed to eliminate pathogens, significantly increases the health risk associated with eating food, particularly with vulnerable consumers*

## CHICKEN LOVER'S CORRAL

All of our chicken dishes are created with a tender boneless, skinless chicken breast marinated in a special blend of Italian dressing and other sauces and juices.

### BUFFALO PIONEER

Our Pioneer chicken breast dipped in Buffalo Wing Sauce. 12.49

### PIONEER

Specially marinated to keep it moist and tender, our original tasty grilled, boneless, skinless breast of chicken is one of our customer's favorite dishes. 12.49

### ROADRUNNER

A huge portion of tender chicken tips grilled up and covered with sweet onions and green peppers or our own brown gravy. 12.99

## THE MIXED GRILLS

Below selections can be topped with grilled sweet onions and green peppers or our own brown gravy.

### THE FORTY-NINER

The miners dug deep, especially for the shrimp. By far the best combination of tender sirloin tips, all white meat chicken tips and sautéed shrimp, all nestled together on one plate for your culinary delight. 15.99

### WRANGLER I

This one is sometimes called the "Pepper Steak", because of the onions and bell peppers that often top it off. We call it sirloin tips, because we trim them from our sirloin steaks and serve them up in a big portion. 10.99

### WRANGLER II

What do you get when you cross a chicken with a cow? A cow that lays eggs — or our tender sirloin tips and all white meat chicken tips mixed and grilled together and topped the way you like it. 14.99

## OUR BURGERS, SANDWICHES AND SUCH

The All American Dream, the perfect sandwich. Everyone has their favorite. Even Dagwood had one he could sink his teeth into. All of our sandwiches have gone the mile and become legends ( in our minds anyway). Pick a sandwich, any sandwich, and you won't go wrong. All are served with your choice of any one side order.

### BUFFALO BIRD SANDWICH

We take our boneless, skinless chicken breast, dress it in flour and fry or grill it to perfection, then dip it in Rick's recipe of Louisiana hot wing sauce. Be careful, this one has a bite. Served on a toasted hamburger bun. 9.59

### THE MAIN STREET BIRD

Our big boneless, skinless breast of chicken, dressed in flour and fried or grilled to seal in the flavor. Served on a toasted hamburger bun. 9.59

### STOGIE BURGER

The one everyone talks about! One of the biggest and best steak burgers around. Fresh ground beef on an extra large toasted hamburger bun with all the trimmings. The burger is so big the meat hangs over the side of the bun. 9.99

### STOGIE JR

Same as the Stogie Burger, only smaller. 7.99

### SMB STOGIE BURGER

Swiss cheese and grilled mushroom stogie burger. 10.99  
SMB STOGIE JR BURGER 8.99

### BCB STOGIE BURGER

Crispy bacon and American cheese stogie burger. 10.99  
BCB STOGIE JR BURGER 8.99

## THE HOAGIES

A great sandwich fixed two ways to please even the most discriminating tastes. All served on a toasted whole wheat hoagie bun.

### CHICKEN HOAGIE

Tender tips of boneless, skinless breast of chicken smothered in sweet onions, green peppers and Swiss cheese. 9.59

### STEAK HOAGIE

Tender thin slices of sirloin smothered in sweet onions, green peppers and Swiss cheese. 9.59

### FRIED ALASKAN WHITEFISH SANDWICH

One crispy golden fried fillet served on a toasted hoagie roll with lettuce, tomatoes and pickles. Served with your choice of side order. 8.59

## SANDWICH TOPPINGS

Our sandwiches are topped with fresh lettuce, tomato and dill pickles. Raw onion available upon request.

- Grilled mushrooms or onions 1.00
- Bacon 1.50
- Cheddar or Blue Cheese Crumbles 1.50
- Swiss or American cheese 1.00
- Add an extra side order 2.50

★★★★★★★★★★

*We recommend ground beef steaks and burgers  
be cooked medium well or more!*

## SENIOR CITIZEN MENU

All entrees served with your choice any one side order.

### THE LUNCH SIRLOIN

A smaller version of our best selling Conestoga Jr. Sirloin Steak. 10.49

### THE PIONEER

A tender, tasty breast of chicken marinated in our own recipe of herbs and spices and grilled 'til tender. 9.99

### SUWANNEE SWAI

One grouper-like textured fish filet breaded and fried *OR* grilled with cajun seasonings. 9.49

### SHRIMP BASKET

Twenty fried shrimp with your choice of any side. 12.49

### THE CHOP

Our half-pound of fresh ground sirloin covered with sweet onions and green peppers or our own brown gravy. 7.49

All senior meals add an extra side order 2.50

## EXTRAS

- Alex's Homemade Soup of the Day 3.99
- Add Bacon Crumbles 1.50
- Soup & Grilled Cheese 5.99
- Beefy Chili with Beans 3.99
- Any side order 2.99
- Add Cheddar or Blue Cheese 1.50
- Any two side orders 5.99
- A Bowl of Grilled Mushrooms 1.79
- Any four side orders 9.99
- BLT & any side order 6.99

## THE WATERING HOLE

### Iced Tea & Coffee

all you can drink 2.09

### Pepsi, Diet Pepsi, Mountain Dew, Mug Root Beer, Sierra Mist, Tropicana Fruit Punch and Orange Crush

all you can drink 2.19

### Regular Good Old American Beer 2.99

Michelob Lite / Bud Light - Ask your server for other selections!

### Expensive Beer from Far Off 3.99

Ask your server for selections!

## CONESTOGAS SPECIALTY WINES

Cabernet Sauvignon, Pinot Noir or Pinot Grigio

## CONESTOGAS HOUSE WINES

White Zinfandel, Chardonnay or Merlot

See our wine selection display on your table.

Beer and Wine are not available for carry-out orders!

Beer and Wine must be consumed at Conestogas Restaurant.

## LITTLE BUCKAROOS

Children 12 and under only. To go orders only with an adult meal.

Children's meals are served with french fries or tossed salad.

### GRILLED CHEESE SANDWICH

Any buckaroo would approve of this toasted sandwich made with two slices of honest-to-goodness American cheese. 3.99

### LIL' BUCKAROO SIRLOIN STEAK

The same kind of steak we feed the adults, a fresh cut sirloin. 10.49

### LITTLE TEXAS BURGER WITH CHEESE

Made from fresh ground beef, our child's hamburger is more than a handful. 7.99

### CHICKEN TENDERS

Chicken tenders fried up just right! 5.99

### CHILD'S FRIED SHRIMP

Twelve fried Mother Lode shrimp and french fries. 7.99

All kids meals add an extra side order 2.50

## SIDE ORDERS

All of our House Sirloins, House Specialty Steaks, Chicken and Mixed Grills, Farm Favorites and Seafood Specialties come with any two side orders.

- Gator Choker Baked Potato
- Steamed Broccoli
- Steak Fries or Cajun Fries
- Baby Caesar Salad
- Sweet Potato Fries
- Garden of Eden Tossed Salad
- Chef Alex's Green Beans
- Our own Home Fries or Mashed Potatoes when available

# THE MAIN STREET MONSTER BURGER

A Wall Street Journal reporter called Rick to talk to him about his Stogie Burger and why we were still serving them medium rare and rare when most everybody else has gone to medium well. (Because we give the customer what he/she wants! We do recommend burgers be cooked medium well, but you can get it raw if you like.) Anyway, Rick asked the reporter if he had seen a BIGGER BURGER, one bigger than the 16-plus ounces of the STOGIE BURGER. Yes, there was a bigger burger at the Pilot Butte Drive-Inn, Bend, Oregon. It is a 36 ounce burger on a big bun. Rick called just to check it out. It costs \$25.00. So Conestogas Restaurant in Downtown Beautiful Alachua will not be outdone and this is how the MSMB, as we refer to it, came into being.

**THREE 16 OUNCE STOGIE PATTIES FOR A TOTAL OF 48 OUNCES ON A BIG BUN!!!**

## THE MAIN STREET MONSTER BURGER

**ONLY 21.99**

**FREE KEY LIME PIE AND A CONESTOGAS T-SHIRT FREE**

Only if you eat the Main Street Monster Burger by yourself, along with your side of Potato or Salad! If you know of a bigger burger, let us know and we will do them ONE BIGGER and BETTER!

## THE PERFECT ENDING TO A GREAT MEAL...

Hand dipped ice cream specialties!

- Single or Double Scoops with Sugar or Waffle Cones
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