

CONRAD'S EAT DRINK LOCAL



(September-November)

Seasonal **FEATURES**

Thank you for allowing us this opportunity to earn your business. When we say Eat Drink Local, we mean it. It's not just a tagline, it's who we are. It's about providing quality food and beverage with a local, community centered focus. We are local people with local passions, who are raising our families in the same communities we serve. We are thankful to have had the wonderful opportunity to serve this area since 2001. With this in mind, your experience is very important to us. If we fall short, please let us know. We believe that every guest should leave happy.

Please look over our NEW Seasonal Features. We hope that these features allow us to elevate your experience in whichever direction you desire. We have a carefully selected wine list, our signature cocktails and of course our extensive and ever-changing line up of American Craft Beer to complete your dining experience. Once again, Thank You for Supporting Local... #EatDrinkLocal

sc barber, president & co-founder



ROCK HOUSE SHRIMP

tempura battered shrimp
sriracha sweet chili sauce **\$10**

suggested pairings
beer: west coast ipa / wine: riesling



SOUTHWEST EGG ROLLS

chicken • black bean & corn
cheddar jack • adobo aioli **\$9**

suggested pairings
beer: new england ipa / wine: pinot grigio



ITALIAN PRESS

capicola • ham • red onion • tomato
giardiniera aioli • swiss • ciabatta • side **\$13**

suggested pairings
beer: saison / wine: chardonnay



"OG" SMASHBURGER

angus blend hand-pattied • cheddar cheese
bacon • caramelized onion • mushrooms • side **\$14**

suggested pairings
beer: dunkel / wine: red blend

#EatDrinkLocal #Conrads816 #NorthlandProud



TUSCAN FETTUCCINE
 grilled chicken • artichokes • spinach • bacon
 sun-dried tomato • garlic cream sauce **\$15**
 suggested pairings
 beer: pilsner / wine: pinot grigio



SCALLOP RISOTTO
 scallops • wild mushroom & asparagus risotto
 chives • side salad **\$MP**
 suggested pairings
 beer: hefeweizen / wine: chardonnay



KANSAS CITY STRIP*
 angus upper two-thirds choice • 12 oz
 steak butter • mashed potatoes
 sautéed broccoli **\$27**
 suggested pairings
 beer: stout / wine: cabernet



GRILLED RIBEYE*
 angus upper two-thirds choice • 12 oz
 steak butter • mashed potatoes
 sautéed broccoli **\$27**
 suggested pairings
 beer: dunkel / wine: malbec



AU POIVRE TOPPER
 brandy cream sauce • cracked black pepper
 crispy onion straws: kc strip or ribeye **\$30**
 suggested pairings
 beer: dunkel / wine: merlot



CARAMEL PECAN CRUMBLE
 shortbread cookie crust • caramel drizzle
 salted caramel ice cream **\$10**
 suggested pairings
 beer: stout / drink: coffee

THANK YOU FOR SUPPORTING LOCAL!

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*Menu items can be cooked to order. Clay County Health Code requires us to inform you that consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.