

CONRAD'S EAT DRINK LOCAL



(December-February)

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 feel privileged to have had the incredible 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... #EatDrinkLocal

shawn barber
president & co-founder



CHILE RELLENOS BITES

fire roasted poblanos • cotija
cream cheese • masa **\$9.99**

suggested pairings

beer: lager

cocktail: smoked roca patron grand margarita



SHORT RIB GRILLED CHEESE

beef short rib • cheddar • muenster
caramelized onion • tomato • creamy
horseradish • grilled sourdough **\$12.99**

suggested pairings

beer: saison / wine: chardonnay



SHORT RIB COFFEE AU JUS

bone-in beef short rib • cheddar pepper grits
fried brussels sprouts • coffee au jus **\$23.99**

suggested pairings

beer: coffee stout / wine: malbec



LOBSTER MAC & CHEESE

poached lobster • sherry cream sauce
cherry tomatoes **\$22.99**

suggested pairings

beer: sour ale / wine: riesling

#EatDrinkLocal #Conrads816 #KeepItLocal



GRILLED RIBEYE*

12oz • angus upper two-thirds choice
steak butter • two classic sides **\$24.99**

suggested pairings
beer: sweet stout / wine: cabernet



BEEF TENDERLOIN*

6oz • angus upper two-thirds choice
steak butter • two classic sides **\$32.99**

suggested pairings
beer: brown ale / wine: pinot noir



HALIBUT AND GNOCCHI*

pan seared halibut • goat cheese gnocchi
wild mushroom • spinach • cherry tomato
leeks • chive oil **\$26.99**

suggested pairings
beer: hefeweizen / wine: chardonnay



STEAK THERMADOR*

lobster • sherry thermador • crispy leeks
tenderloin **\$40.99** • ribeye **\$32.99**
flat iron **\$24.99**

suggested pairings
beer: dunkel / wine: red blend



FLAT IRON STEAK*

8oz • angus choice • steak butter
two classic sides **\$16.99**





suggested pairings
beer: imperial stout / wine: cabernet



CARAMEL PECAN CRUMBLE

shortbread cookie crust • gooey caramel
smoked maple bourbon ice cream **\$8.99**

suggested pairings
cocktail: espresso d martini / drink: coffee

CONRAD'S EAT DRINK LOCAL     **CONRAD'S 316.COM**

*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.