# Lunch Menu 10-12-

# SOUP AND SALAD

Clam Chowder

Cup - 4. / Bowl - 6.

Soup du Jour

Cup - 4. / Bowl - 6.

**Onion Soup** 

Crock - 6.

## Cobb Salad - Sm 6. Lg 8.

Iceberg lettuce, avocado, tomato, hardboiled egg, bacon, crumbled blue cheese, red onion, tossed with ranch dressing

# Mediterranean Wedge Salad - Sm 7. Lg 9.

Wedge of Iceberg, tomatoes, Kalamata and green olives, cucumber, roasted red peppers, artichokes, crispy chickpeas, red onion, pepperoncini,

feta, and Greek dressing.

# Kale Salad - Sm 6. Lg 8.

Roasted delicata squash and seeds, goat cheese, pomegranate seeds with kale and an orange vinaigrette.

# Roasted Pear and Radicchio Salad-Sm 7. Lg 9.

Roasted D'Anjou pears, sweet potato, gorgonzola cheese, pumpkin seeds,
Radicchio and endive lettuce with
Apple cider vinaigrette.

Traditional Caesar or Garden Salad - Sm 5. Lg 7.

ADDITIONAL SALAD TOPPINGS Chicken - 4. Steak - 8. Shrimp - 3. Each Salmon - 8.

# STARTER

#### Chicken Wings or Tenders- 13.

Bone-in chicken wing served Plain, Buffalo, Teriyaki, Garlic Parmesan, Sriracha Sweet Chili, Memphis Dry Rub

#### Thai Style Calamari - 10.

Fried calamari tossed with sweet chili sauce, diced apples, roasted cashews

#### Mussels Fra Diavolo - 12.

Sautéed PEI mussels with onions and garlic in a spicy tomato broth with grilled focaccia bread.

#### Grilled Flatbread - 10.

House made grilled flatbread, house bacon, caramelized onions, mozzarella and blue cheese. Topped with arugula.

#### Roasted Brussel Sprouts - 9

House bacon bits and balsamic glaze.

#### Shrimp Cocktail - 3. each

Cocktail sauce and lemon

#### Soft Pretzel Bites - 8.

Served with beer cheese and whole grain mustard

#### Chicken Parmesan Egg Rolls - 11.

Served with marinara and pesto drizzle.

#### Crab Rangoons - 12.

House made crab stuffing in a wonton wrapper Served with duck sauce.

### Big Mac Sliders - 10.

#### Buffalo Chicken Dip - 10.

Served with tortilla chips, celery and carrots.

19

# BURGERS

## Kobe Burger - 16.

8 oz. Kobe, Vermont cheddar cheese, Applewood smoked bacon, BBQ sauce, grilled brioche bun add fried egg – 1.

## Grilled Black Angus Burger - 12.

8 oz. Black Angus burger served on a grilled brioche roll, choice of Vermont cheddar, Swiss or American cheese add sautéed mushrooms or sautéed onion – 1. bacon – 1. fried egg – 1.

# SANDWICHES

#### French Onion Chicken - 12.

Grilled chicken breast, topped with marinated onions, Swiss and gruyere cheese served on a grilled Ciabatta roll.

# The Reuben - 9.

Corned beef, sauerkraut, Swiss cheese, Russian dressing, grilled rye bread

#### Thorny Twin Dogs - 7.

Two grilled classic natural casing dogs served on grilled hot dog rolls with fine diced white onion

#### The Tuna Melt - 9.

Tuna salad, grilled tomato, Swiss cheese, English muffin

#### Turkey Melt - 11.

Sliced Turkey, sliced green apple, Gouda cheese and whole grain mustard on a grilled Ciabatta roll.

#### Italian Beef Sandwich- 12.

Italian seasoned braised beef, pepperoncini, Muenster and Swiss cheese served on garlic Texas toast.



CHOICE OF ONE: House Roasted Turkey - Black Forest Ham - Corned Beef Pastrami - Tuna Salad - Egg Salad - Chicken Salad
CHOICE OF ONE: American Cheese - Swiss Cheese - Cheddar Cheese

Half Sandwich 6. Full Sandwich 9. Club Style 11.

Choice of Bread: White, Wheat, Sourdough, Marble Rye, or Full Wrap

All burgers and sandwiches include a choice of one side

Fruit Salad Potato Chips Parmesan Kettle Chips Cole Slaw

Sweet Potato, Hand Cut or Steak Fries Homemade Onion Rings

Soup Cup Chowder Cup Side Garden Salad Side Caesar Salad

Please note: We encourage anyone with food sensitivities, allergies, or special dietary needs to Inform your server promptly. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness.

WWW.THORNYLEAGC.COM WIFI PASSWORD: tlgc1900