

# Dinner Menu rev. 1-26-23

## SOUP AND SALAD



**Clam Chowder**  
Cup - 4. / Bowl - 6.

**Soup du Jour**  
Cup - 4. / Bowl - 6.

**Cobb Salad - Sm 6. Lg 8.**

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

**Crock of Onion Soup - 6.**

**Mediterranean Wedge - 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.

**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.

### ADDITIONAL SALAD TOPPINGS

Chicken - 4. Steak - 8.  
Salmon - 8. Shrimp - 3. Each

**Traditional Caesar or Garden Salad**

**Sm 5. Lg 7.**

## STARTER

**Chicken Wings or Tenders - 13.**

Bone-in chicken wings 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.

# ENTREE

*All Entrees include Soup or Salad*

## **Marinated Steak Tips – 22.**

Choice of starch and vegetable du jour



## **New York Sirloin Steak – 24.**

Choice of plain, blackened or au poivre, choice of starch and vegetable du jour



## **Filet Mignon – 45.**

8oz filet served with demi glaze, vegetable du jour and choice of potato

## **Butternut Ravioli – 24.**

Grilled chicken, roasted butternut squash, pecans, butternut ravioli with a maple cream sauce.

## **Cod or Chicken Francese – 23.**

Egg dipped and served with rice pilaf and vegetable du jour

## **Orange Honey Glazed Salmon – 22.**

Atlantic salmon, fresh orange, local honey, rice pilaf, vegetable du jour

(Prepared plain grilled, pan blackened or maple glazed)

## **Thorny Lea Fried Chicken – 19.**

Cranberry chutney, gravy, mashed potato, vegetable du jour



### **STARCH CHOICES**

Mashed Potatoes, Rice Pilaf, Baked Potato, Roasted Fingerling Potatoes, Hand Cut Fries, Steak Fries, Baked Sweet Potato

### **ADD ONS – add 2. each**

Melted Gorgonzola, Blue Cheese Butter, Béarnaise Sauce, Au Poivre Sauce, Demi-Glaze

*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.*

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