

Lunch 07-2024

Thorny Lea Golf Club



SOUP AND SALAD

Clam Chowder

Cup – 4. / Bowl – 6.

Soup du Jour

Cup – 4. / Bowl – 6.

Crock French Onion 7.

Cobb Salad – Sm 6. Lg 8.

Iceberg lettuce, avocado, tomato, hard-boiled egg, bacon, crumbled blue cheese, red onion, tossed with Ranch dressing.

Mediterranean Wedge

– Sm 9. Lg 11.

Wedge of iceberg, tomatoes, Kalamata and green olives, cucumber, roasted red peppers, artichokes, crispy chickpeas, red onion, pepperoncini, feta, and Greek dressing.

Burrata Salad – Sm 9. Lg 11.

Burrata cheese, capicola, prosciutto peaches, melon, tomatoes, pita, and balsamic drizzle

Spinach Salad – Sm 9. Lg 11.

Feta, almonds, blueberries, strawberries, onion, tomato, spinach, with raspberry poppyseed dressing

Avocado & Black Bean Salad – Sm 9. Lg 11.

Romaine, avocado black bean corn salsa, cilantro, cojita cheese, crispy tortilla strips, with ancho chipotle vinaigrette



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STARTERS

Chicken Wings or Tenders – 15.

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

Thai Style Calamari – 12.

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

Lobster Mac n' Cheese Bites– 16.

Served with lemon Old Bay aioli

Beef & Cheese Sliders – 13

Warm roasted beef and cheese sauce, served on grilled cheddar rolls

Birria Chicken Dumplings– 12

Birria pulled chicken, tomato, onion, and queso in house made dumpling steamed in Birria

Shrimp Cocktail – 3. each

Cocktail sauce and lemon.

Soft Pretzel Bites – 8.

Served with beer cheese & whole grain mustard.

Burnt End Eggroll – 11.

Charred Red Onion, Smoked Cheddar with charred poblano aioli

Mac Daddy Quesadilla – 15.

Cheddar cheese, seasoned ground beef, pickles, tomato, and onion in a tortilla wrap served with shredded lettuce and Mac sauce

Warm BBQ Chicken Dip– 14.

Seasoned pulled chicken, bacon, red onion, cream cheese, and BBQ sauce topped with crushed Fritos, served with tortilla chips

Additional Salad Toppings:

Chicken – 5. Steak – 8.

Shrimp – 3. Each Salmon – 8.

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

Lamb Pastrami Gyro 14 .

House smoked lamb pastrami, tzatziki sauce marinated cucumber, tomato, and onion in a Gyro – choice of side

The Reuben 11.

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.

North Shore Beef 14.

Warm roast beef, mayo, BBQ sauce, and American cheese on a grilled onion roll – choice of side

The Tuna Melt 12.

Tuna salad, grilled tomato, Swiss cheese, English muffin.

Portugese Breakfast Sandwich 12.

Chorizo patty, fried egg, peppers, onions, and American cheese on grilled sweet bread, served with hash browns

Lobster Roll - choice of side 22.

Buffalo Chicken Salad 11.

House made chicken salad tossed in buffalo sauce, lettuce, and tomato on a grilled croissant - choice of side

Chicken Cordon Bleu Melt 14.

Fried Chicken, honey mustard, ham, Swiss, and cheddar jack cheese on a toasted braded roll

THE DELI

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 7. Full Sandwich 10. Club Style 14.

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

All burgers and sandwiches include a choice of one side

Fruit Salad

Coleslaw

Onion Rings

Side Garden Salad

Potato Chips

Sweet Potato

Soup Cup

Side Caesar Salad

Parmesan Kettle Chips

Hand Cut or Steak Fries

Chowder Cup

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.

Menu suggestions always welcome: info@thornyleagc.com

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