



Banquet and Private Party Rooms Available

www.ThorndaleInn.com

610-269-5455

appetizers

nachos

tri colored tortilla chips topped with monterey jack, scallions, tomatoes, jalapenos, lettuce over a black bean and tomato base, served with sour cream and salsa 8.99
add chicken or beef 4.00 extra

buffalo wings

tossed in a spicy buffalo sauce and served with celery and bleu cheese dressing 7.99

bourbon wings

tossed in a sweet and spicy kentucky bourbon dijon glaze 8.99

thai wings

tossed in a savory and spicy peanut cilantro and chili sauce 8.99

trio of burger sliders

three 2 oz burgers grilled & topped with american cheese on brioche buns with diced tomatoes, shredded lettuce and a side of tomato onion jam 6.99

grilled chicken souvlakia

grilled marinated chicken breast served with feta cheese, red onions, tomatoes and pita bread with tzatziki sauce 8.99

pecan crab dip

creamy crab and pecan dip with scallions and bell peppers topped with aged cheddar cheese 9.99

bruschetta with baba ghanouge & fava bean dips

fire roasted eggplant mixed with tahini lemon juice, garlic and olive oil, garnished with fava beans and grilled bruschetta bread 8.99

baba ghanouge

charred eggplant with tahini fresh lemon and garlic drizzled with olive oil 6.99

starter combo

hummus, tabbouleh, baba ghanouge 10.99

hummus

housemade hummus garnished with smoked black bean puree, served with pita chips 6.99

soft pretzel

fresh baked soft pretzel sticks served with housemade bourbon honey mustard 5.99

new orleans style bbq shrimp

sautéed shrimp in a peppery new orleans style butter sauce, served with bread to sop up every drop 10.99

steamed clams

1½ dozen tender baby clams steamed in their own brine, served with warm drawn butter 10.99

shrimp cocktail

5 jumbo shrimp served with spicy cocktail sauce 8.99

shrimp lejon

4 jumbo shrimp filled with horseradish and wrapped in bacon 8.99

mussels capicola

steamed atlantic mussels served with sautéed garlic, capicola and onions in a basil butter broth 10.99

chicken tenders

chicken tenders fried to golden brown and served with bbq sauce 7.99

mozzarella sticks

served with marinara sauce 6.99

8" pizza

tender crust pizza topped with housemade pizza sauce, mozzarella and parmesan cheese 5.99

soups

homemade soup served in a crock

corn crab chowder 5.99

soup du jour 3.99

french onion soup 4.99



salads

spinach goat

baby spinach leaves served with baked goat cheese, diced tomatoes, red onions and craisins tossed with hazelnut vinaigrette 8.99

thai salad

grilled chicken breast served over noodles, with cucumbers and tomatoes topped with a spicy peanut cilantro sauce 10.99

mixed green salad

a mix of baby greens and romaine lettuce with tomatoes, red onions and cucumbers 6.99

caesar salad

fresh romaine lettuce tossed with housemade caesar dressing served with croutons and parmesan cheese 6.99

gorgonzola salad

mixed greens salad tossed with walnuts, pears and gorgonzola cheese topped with whole grain mustard vinaigrette 8.99

mediterranean pasta salad

fresh cooked penne pasta tossed with lemon juice, extra virgin olive oil, tomatoes, parsley, red onions and cucumbers 7.99

tabboulee salad

parsley, tomatoes, scallions and bulgar wheat tossed with lemon juice and olive oil served over a bed of romaine 7.99

add ons (grilled or cajun):

chicken 4.00
salmon 5.00
filet tail/tips 6.00
shrimp 6.00


*Restaurant
& Lounge*

The FDA advises consuming raw or undercooked meats, poultry, seafood or eggs increases your risk of foodborne illness.

sandwiches

all sandwiches are served with potato chips.
add french fries or potato du jour instead of chips for .99

bbq burger

8 oz. ground beef char-broiled and topped with aged cheddar cheese, bacon and bbq sauce served with lettuce, tomato and sliced red onion 8.99

black and blue burger

8 oz. ground beef seasoned with cracked black peppercorns, gorgonzola cheese and onion marmalade, served with lettuce, tomato and red onion 9.99

thorndale burger

8 oz. ground beef char-broiled and topped with aged provolone and a sweet and spicy tomato and onion jam, served with lettuce, tomato and red onion 8.99

kafra burger

8 oz. ground beef mixed with fresh parsley, scallions and seasonings served with lettuce, tomatoes and red onion 8.99 • cheese 1.00 extra

mushroom burger

a medley of shiitake, oyster and crimini mushrooms sautéed in olive oil with fresh spinach and garlic topped with provolone and served with lettuce and tomatoes 8.99

grilled meatloaf sandwich

8 oz. meatloaf grilled and topped with fried onions, aged cheddar cheese and gravy served on a soft hamburger bun 9.99

chicken parmesan

breaded chicken breast topped with mozzarella and parmesan cheese and housemade marinara, served on steak roll 8.99

bbq pulled pork

slow-roasted pork shoulder served in a tangy bbq sauce with onions, peppers and your choice of cheese 8.49

grilled chicken wrap

grilled chicken breast served with crisp romaine and creamy caesar dressing in a charred flour tortilla 8.49

taboulah wrap

fresh chopped parsley, tomatoes and scallions tossed with bulgur wheat, lemon juice and olive oil, wrapped in a flour tortilla with romaine lettuce 7.99

greek chicken wrap

grilled marinated chicken breast with mixed greens, feta cheese, olives, tomatoes and onions served in a charred flour tortilla 8.99



sandwiches

classic reuben

grilled soft rye bread with russian dressing, sauerkraut, swiss cheese and deli style corned beef 9.99

philly cheesesteak

sautéed beef or chicken steak served on a long italian roll with fried onions, cheese and sweet or hot peppers 8.49

buffalo chicken sandwich

grilled chicken breast tossed with buffalo sauce and served with bleu cheese dressing, lettuce and tomato 8.99

chicken salad

housemade chicken salad served on rye, white or wheat bread with lettuce and tomato 7.99

blt

fresh bacon, tomato and lettuce served on choice of white, rye, wheat 6.99

grilled beef tenderloin tails

grilled tenderloin tails topped with aged cheddar cheese served with lettuce, tomato & creamy horseradish sauce 9.99

hot roast beef sandwich

fresh roasted beef sliced thin and served on a kaiser roll with au jus 8.49

turkey club sandwich

roasted sliced turkey breast with bacon, tomato, lettuce and mayonnaise on your choice of white, wheat or rye toast 10.99

half sandwich and cup of soup

half turkey or chicken salad sandwich and a cup of soup 6.99

grilled ham and cheese

slow-baked ham topped with aged cheddar cheese and grilled on your choice of bread 7.49

broiled crab cake sandwich

our own recipe served on a kaiser roll 9.99

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entrees

all entrees are served with salad, vegetable, potato du jour, bread and butter. pasta served with garlic bread and salad

salmon judy

atlantic salmon fillet topped with a horseradish and bacon sauce, parsley and bread crumbs 17.99

mussels capicola

fresh pei mussels steamed in white wine and marinara seasoned with capicola ham and served over linguini 14.99

fish and chips

beer-battered cod served with tartar sauce, french fries and vegetables 12.99

broiled crab cake

housemade crab cake, broiled and served with tartar sauce, vegetable and potato 15.99

grilled ahi tuna

served over charred eggplant and topped with a sesame soy and honey glaze 17.99

shrimp etouffee

spicy cajun-style shrimp stewed with onions, peppers and celery served over steamed rice 15.99

chicken parmesan

chicken breast breaded with herbs and seasonings, topped with mozzarella and parmesan cheeses, served with a side of linguini 15.99

grilled thai chicken

boneless breast of chicken grilled, served over noodles and topped with a spicy cilantro peanut sauce 14.99

chicken tawook

skewers of marinated chicken grilled and served with a garlic sauce over steamed rice 14.99

kentucky bourbon chicken

roast chicken breast topped with a bourbon molasses glaze and garnished with sweet potato batons 15.99

tuscan-style chicken

roasted chicken breast topped with rosemary, garlic, lemon sauce 14.99

linguini carbonara

sautéed onions and bacon in a spicy cheese and egg sauce 14.99

cheese ravioli

ricotta stuffed raviolis topped with housemade marinara and parmesan cheese 12.99

shish kabob

skewers of marinated beef and fresh vegetables grilled and served over steamed rice 16.99



entrees

all entrees are served with salad, vegetable, potato du jour, bread and butter. pasta served with garlic bread and salad

new york strip steak

choice 10 oz. center cut topped with a garlic and green peppercorn butter sauce 18.99

petite filet mignon

6 oz. filet mignon topped with a garlic and green peppercorn butter sauce 18.99 add 4 oz. lobster tail 9.99

ribeye steak

grilled 10 oz. ribeye steak topped with a bourbon molasses glaze 17.99

thorndale inn pot roast

slowly braised beef, onions, carrots and assorted vegetables served with mashed potatoes and gravy 15.99

thorndale inn meatloaf

8 oz. beef veal seasoned with onions and mushrooms, served with mashed potatoes and gravy 14.99

eggplant parmesan

breaded and fried eggplant slices topped with housemade marinara, mozzarella, asiago and parmesan cheeses served with spaghetti 12.99

linguini

with fresh marinara sauce or olive oil and garlic 11.99
with italian sausage or meatballs 13.99 with red or white clam sauce 15.99

linguini fruit demes

shrimp, scallops and crabmeat sautéed with garlic and white wine over linguini 19.99

veal marsala

tender veal sautéed with mushrooms and marsala wine served over rice or linguini 18.99

filet of flounder

grilled or broiled with white wine and butter sauce 14.99
add crab imperial for 6.99

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children's menu

all children's meals are served with a choice of applesauce, salad or fruit cup 6.99

hamburger or cheeseburger with french fries

spaghetti with butter or marinara sauce and meatballs

cheese ravioli with marinara sauce

grilled chicken, vegetable du jour and choice of potato

chicken fingers with french fries

cheese pizza

beverage • ice cream

sides

garlic bread 1.99

french fries 2.99

**baked potato with sour cream
or bacon and cheese** 2.99

**french fries
with cheese or gravy** 4.99

sautéed mushrooms 5.99

onion rings 5.99

coleslaw 2.99

vegetable du jour 3.99

mashed potatoes 3.49

crab imperial 6.99

desserts

crème brûlée 5.99

bread pudding 5.99

rice pudding 5.99

ice cream sundae 4.99

creme de menthe parfait 5.99

carrot cake 6.49

cheesecake 6.49

beverages

**coffee, hot tea,
hot chocolate** 1.99

sodas and iced tea 1.99

spring water 16 oz. bottle 1.50

juices

tomato, orange, grapefruit,
pineapple or cranberry 2.99

espresso 2.99

cappuccino 3.99





wine list

the thorndale inn featured house wines by canyon oaks winery
 offered at 6.00 per glass. chardonnay, merlot, cabernet sauvignon,
 white zinfandel & avia pinot grigio

white wines

recommended with seafood, poultry & other delicately flavored dishes

bin #		glass	bottle
1	white zinfandel, beringer, california		24.00
2	riesling, washington hills, columbia valley, washington state		25.00
3	chardonnay, firestone "discoveries," california	6.50	27.00
4	viognier, oak grove "reserve," california		27.00
5	pinot grigio, principato, delle venezie, italy	7.00	29.00
6	sauvignon blanc, ranga ranga, marlborough, new zealand	7.50	30.00
7	chardonnay, the crusher, clarkesberg, california	8.00	35.00
8	gewurztraminer, valkenberg, rhein, germany		35.00
9	macon villages, laboure roi, burgundy, france		45.00
10	chardonnay, mt eden "wolff vineyard," edna valley, california		55.00

sparkling wine & champagne

40	marquis de la tour, loire valley, france	9.00	25.00
41	lunetta prosecco, veneto, italy		35.00
42	iron horse "wedding cuvee," russian river valley, california		75.00
43	veuve clicquot "yellow label," champagne, france		90.00

red wines

recommended with red meats, lamb, pork & other heavier dishes

20	shiraz, de bortoli "db series," australia	6.50	25.00
21	pinot noir, pepperwood grove, chile	7.00	24.00
22	merlot, pine & post, washington state	7.00	28.00
23	zinfandel, cline cellars, california		30.00
24	montepulciano, mascarelli "estate," abruzzo, italy		35.00
25	cabernet sauvignon, mcmanis family, california	7.50	31.00
26	pinot noir, montoya, monterey, california		40.00
27	super tuscan, casalone, tuscan, italy		48.00
28	bordeaux, chateau vieux cheverol pomerol, bordeaux, france		50.00
29	cabernet sauvignon, calistoga "estate," napa valley, california		55.00



history

Thorndale Inn History

The Thorndale Inn began its life as a restaurant in 1938 under the name "The Dutch Cupboard." However, this property has been in existence since it was purchased from William Penn in 1698. The property has been used as a "water, corn or grist mill," a working farm and finally a restaurant. The original house dates from the late 18th to the early 19th century and has seen several additions on the north, south and west sides to accommodate its life as a restaurant.

In 1933 the house and surrounding acreage was sold to L. Wilson and Pauline Bicking. The Bickings sold their property in 1938 to Jackson and Eleanor Taylor who turned the old farmhouse into a popular restaurant, "The Dutch Cupboard." The Taylors ran their restaurant for 24 years. In 1962 they sold the restaurant to Albert and Clara Mantini who changed the name to "Dutch Arms." In 1974 the property was sold to Cavattas Thorndale Inn Inc and took the present name of "The Thorndale Inn." This name was retained by Sam Estephan and John Abboud when they purchased the restaurant in 1986. Ten years later Estephan bought out his associate and has continued to run the Thorndale Inn. Currently the Inn features a main dining room, comfortable bar with a fun and more casual atmosphere, two private banquet rooms and a spacious outdoor deck.

Thank you for choosing The Thorndale Inn. We hope you enjoy our historic atmosphere, our hospitality, and our high quality cuisine. We are looking forward to serving you today and on your return visit.



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