



610-363-6606

<http://www.cuisinetogo.net>

# The Thorndale Inn

## Appetizers

Clams Casino	\$10.99
<i>Fresh top neck clams baked with our own casino recipe</i>	
Shrimp Cocktail	\$11.99
<i>Jumbo shrimps served with Spicy cocktail sauce</i>	
Portabella Mushroom L Ail	\$10.99
<i>A roasted portabella mushroom topped with saut ed crab meat and garlic butter</i>	
Shrimp Lejon	\$10.99
<i>filled with horseradish and wrapped with smoked bacon</i>	
Mussels Cappicola	\$10.99
<i>Steamed Atlantic mussels served with sauteed garlic, capicola and onions in a basil butter broth</i>	
Baked Stuffed Mushrooms	\$11.99
<i>2 large Chester County fresh mushrooms stuffed with crab imperial</i>	
Crab Martinique	\$9.99
<i>Crab fritters served with a sweet and spicy mango remoulade sauce</i>	

## Soups

French Onion Soup	\$6.99
Lobster Bisque	\$7.99
Corn Crab Chowder	\$7.99

## Salads

Caesar Salad	\$8.99
<i>Crisp Romaine leaves, tossed with our own Caesar Dressing, fresh Romano Cheese and homemade garlic Croutons</i>	
BLT Salad	\$9.99
<i>iceberg lettuce, tomatoes, bourbon-smoked bacon and croutons, served with a buttermilk ranch dressing</i>	
Gorgonzola Salad	\$10.99
<i>Mixed greens tossed with walnuts, pears and Gorgonzola cheese, topped with a whole grain mustard vinaigrette</i>	
Spinach Goat Salad	\$11.99
<i>Baby spinach leaves served with baked goat cheese, diced tomatoes, red onions and crainsins tossed with hazelnut vinaigrette</i>	

## Entrees

**all entrees are served with salad, vegetable, potato du jour, bread and butter. Add a House or Caesar salad to any entree 2.99**

Rack of Lamb	\$37.99
<i>Served with an herbed feta crust over potato pancakes with a red wine au jus and served with mint jelly</i>	
Filet Mignon	\$21.99
<i>6 oz. center cut Angus beef topped with garlic, green peppercorns and butter sauce</i>	
Shrimp n Grits	\$24.99
<i>Sauteed gulf shrimp and bacon in a spicy garlic butter, served over creamy grits with aged cheddar cheese</i>	
Fried Shrimp	\$21.99
<i>Lightly breaded and fried to a golden brown, served with tartar or cocktail sauce</i>	
Filet of Salmon Judy	\$21.99
<i>Wild caught Atlantic salmon topped with horseradish and bacon sauce, parsley and bread crumbs</i>	
Beef Pot Roast	\$18.99
<i>Perfect any time of the year, slow-braised, served with mashed potatoes and vegetables</i>	
Filet Tip Thorndale	\$18.99
<i>Filet tip sauteed in olive oil with fresh garlic and lemon juice, served over rice pilaf</i>	
Spicy Tuna	\$22.99
<i>Classic ahi tuna, avocado and sweet say vinagerette</i>	
Prime Rib of Beef	\$26.99
<i>Seasoned and aged Certified Angus beef</i>	
The Kentuckian	\$29.99
<i>8 oz filet mignon served over a Southern-style biscuit with a Jim Beam shallot sauce and sweet potatoes</i>	
Our Own Beef Wellington	\$30.99
<i>8 oz. filet mignon with wild mushrooms and Stilton cheese in a flaky pastry crust served with port wine sauce</i>	
Pork Landes	\$23.99
<i>Pork tenderloin medallions served over fried polenta cakes and topped with an apple jack brandy sauce garnished with roasted walnuts</i>	
Braised Short Ribs	\$22.99
<i>Simmered in red wine and garlic, finished with a mushroom au jus</i>	
Chicken Chesapeake	\$22.99
<i>Saut'ed boneless breast of chicken topped with crab imperial and glazed with b?arnaise sauce</i>	
Chicken Mediterranean	\$18.99
<i>Sauteed in fresh garlic, lemon juice, parsley and extra virgin olive oil</i>	
Surf and Turf	\$34.99
<i>6 oz filet mignon char-grilled and a 6 oz Maine cold water broiled lobster</i>	

## Pasta

**All dishes are served with garlic bread. Add a house or Caesar salad 2.99**

Penne Puttanesca	\$15.99
<i>Penne pasta cooked al dente, tossed with capers, black olives, garlic and a spicy tomato sauce</i>	
Baked Ziti	\$13.99
<i>Penne pasta tossed with house-made tomato sauce and Parmesan cheese, topped with mozzarella cheese and baked to perfection</i>	
Penne Primavera	\$14.99
<i>In a garlic butter sauce with zucchini , peas, mushrooms, broccoli and eggplant</i>	
Penne Thorndale	\$15.99
<i>One of our favorites, with grilled chicken in a sun-dried tomato cream sauce</i>	
Ravioli De Florentine	\$14.99
<i>Ravioli and tomato sauce topped with fresh spinach sauteed in extra virgin olive oil and garlic</i>	
Chicken Piccata	\$18.99
<i>Sauteed chicken or veal in olive oil, butter, fresh lemon, capers and white wine, sprinkled with fresh parsley</i>	
Veal Piccata	\$22.99
<i>Sauteed chicken or veal in olive oil, butter, fresh lemon, capers and white wine, sprinkled with fresh parsley</i>	
Regular Seafood Tortellini	\$24.99
<i>Cheese-filled tortellini tossed with shrimp and scallops in a creamy alfredo sauce</i>	
Chicken Pizzaiola	\$18.99
<i>Chicken tenderloin or filet mignon tips sauteed with peppers, mushrooms and onions, simmered in our pomodoro sauce, topped with mozzarella cheese served over linguini</i>	
Steak PLizzaiola	\$21.99
<i>Chicken tenderloin or filet mignon tips sauteed with peppers, mushrooms and onions, simmered in our pomodoro sauce, topped with mozzarella cheese served over linguini</i>	

## Sides

Potato Pancakes	\$5.99
Mashed Potatoes	\$3.99
Grilled Zucchini	\$3.99
Baked Mac n Cheese	\$6.99
Sauteed Mushrooms	\$4.99
Steamed Asparagus	\$4.99

## Children's Menu

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

Hamburger with Fries	\$6.99
Cheeseburger with Fries	\$6.99
Spaghetti with Butter	\$6.99

<i>tail served with drawn butter and a fresh mushroom cap</i>	
<b>Flounder Bruschetta</b>	<b>\$23.99</b>
<i>Fresh flounder with tomatoes, basil, oregano and extra virgin olive oil topped with breadcrumbs, parmesan cheese and drizzled with a balsamic syrup</i>	
<b>Carolina Style Scallops</b>	<b>\$28.99</b>
<i>Fresh pan-seared sea scallops served over herbed short bread, topped with a lemon thyme wine sauce and sun-dried tomatoes</i>	
<b>Crab Cakes (2)</b>	<b>\$24.99</b>
<i>Maryland-style fresh jumbo lump crab cakes lightly breaded, sautéed to a golden brown and served with lemon butter sauce</i>	
<b>Tuna Nicoise</b>	<b>\$23.99</b>
<i>Grilled ahi tuna fillet topped with fresh tomato basil salsa and garnished with grilled zucchini and assorted olives</i>	
<b>Salmon Romarin</b>	<b>\$27.99</b>
<i>Sautéed salmon fillet served over asparagus, topped with white wine, rosemary and a lemon reduction sauce, garnished with sun-dried tomatoes and balsamic syrup</i>	
<b>Linguini Fruit Demer</b>	<b>\$24.99</b>
<i>Shrimp, scallops and crabmeat sautéed with garlic and white wine over fresh linguini</i>	

Spaghetti with Marinara and Meatballs	\$6.99
Cheese Ravioli	\$6.99
Grilled Chicken	\$6.99
<i>vegetable du jour and choice of potato</i>	
Chicken Fingers with Fries	\$6.99
Cheese Pizza	\$6.99

### **Desserts**

Bread Pudding	\$6.99
Rice Pudding	\$6.99
Creme Brulee	\$7.99