



## Starters

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### Wyncote Wings

Fresh jumbo chicken wings lightly tossed with choice of BBQ or Classic Buffalo Sauce \$13

### Philly Rolls

Freshly prepared egg rolls stuffed with chopped ribeye steak, sautéed onions and cheese served with spicy ketchup \$11

### Corkscrew Shrimp

Lightly dusted shrimp, fried and tossed in a Thai Chili garlic glaze and lemon slices \$11

### Pub Nachos

Tri colored nachos topped with ground chuck, pico de gallo, cheddar & jack cheese topped with guacamole, sour cream and queso fresco \$13

### Chesapeake Blue Crab Dip

Maryland blue crab, cream cheese, cheddar jack cheese, seasoned, gently mixed & baked en casserole served with tri color tortilla chips \$14

## Salads

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### Classic Caesar

Crisp hearts of romaine, parmesan cheese, garlic croutons & creamy caesar dressing \$8

### Chopped Antipasto Salad

Crisp iceberg lettuce with classic Italian meats, provolone cheese, Kalamata olives and anchovies

\$15

### Apple & Spinach

Julienne apples over baby spinach, dried cranberries, candied walnut | Blue cheese crumbles with a side of apple cider vinaigrette \$10

### Ahi Tuna

Pan seared tuna served medium rare over mixed greens with red onion, tomatoes, grilled zucchini & wasabi cucumber dressing \$15

Add your choice of grilled chicken \$6 extra | grilled shrimp \$7 extra

Crab cake \$9 extra

## Soups

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Wild Mushroom \$4 cup/ \$7 bowl | Soup of the Day \$4 cup / \$7 bowl

Classic French Onion \$8

## Pub Burgers



### Bison

Half pound lean ground buffalo burger, lettuce, tomato, battered onion rings on a toasted brioche roll & Fries \$17

### Wyncote

Half pound prime beef burger, american cheese, lettuce, tomato on a toasted brioche roll & Fries \$13

### Black & Blue

Half pound prime burger, cajun creole spices, caramelized onions, blue cheese crumbles, smoked bacon, chipotle aioli on a toasted brioche roll & Fries \$15

### Bourbon Burger

Half pound prime burger with sweet bourbon sauce topped with smoked bacon, caramelized onions & blue cheese crumble on a ciabatta roll & Fries \$17

### Portobello Burger

Balsamic baked portobello topped with provolone cheese, lettuce, tomato, roasted red peppers on a toasted brioche roll & Fries \$12

## Sandwiches

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### Wyncote Dip

Hot sliced angus top round of beef with provolone cheese, Au jus on a toasted brioche bun & Fries \$15

### Crab Cake

Wyncote Crab cake made with jumbo lump, broiled, lettuce, tomato on a toasted brioche bun & Fries \$17

### Reuben

Open faced, thinly sliced corned beef brisket, sauerkraut, swiss cheese, thousand island dressing on toasted rye bread & Fries \$15

### Prime Rib Wrap

Tender cut prime rib, roasted red peppers, provolone cheese, on a soft tortilla & Fries \$14

### Flatiron Chicken Club Melt

Grilled chicken breast with Applewood bacon, sautéed onions & mushrooms, Havarti & swiss cheese, lettuce tomato & ranch dressing on toasted telera roll & Fries \$13

### Pub Fish Sandwich

Crispy Yuengling battered haddock filet, flash fried golden brown, lettuce, tomato, chipotle lime tartar sauce on a toasted telera roll, coleslaw & Fries \$13

Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale, Root Beer, Unsweetened Tea, Raspberry Tea available

**\*\*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.**



# Entrées

## Wyncote Crab Cakes

Two freshly prepared jumbo lump crab cakes, broiled to perfection drizzled with citrus beurre blanc served with choice of starch and chef vegetable \$28

## Beef Short Rib

Braised Bone in Short Rib with rich savory gravy served with choice of starch and chef vegetable \$23

## Cedar Plank Salmon

Fresh Scottish Salmon filet broiled and served on smoked cedar plank with sweet spicy asian garlic chile glaze, choice of starch and chef vegetable \$24

## Creamy Scallops

Pan seared jumbo diver scallops served finished with garlic cream sauce served with choice of starch and chef vegetable \$24

## Roasted Chicken

Chicken leg quarters, brined for 24 hours, slow roasted finished with lemon herb butter sauce served with choice of starch and chef vegetable \$18

## New York Strip

Grilled 12oz steak topped with crispy onions and cabernet mushroom sauce served with choice of starch and chef vegetable \$24

## Classic Fish & Chips

Crispy beer battered cod fillets, coleslaw and fries with your choice of tarter or cocktail sauce \$17

## Stuffed Flounder

Fresh caught flounder stuffed with crabmeat served with choice of starch and chef vegetable \$24

## Rib Eye

14oz Ribeye steak grilled to perfection served with choice of starch and chef vegetable \$22

## Liver & Onions

Sautéed calves liver topped with sautéed onions and Applewood bacon finished with demi glaze served with choice of starch and chef vegetable \$18

~Garry S. Jackson | Executive Chef~

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