

ENTRÉES & PUB FARE

STEAK SANTORI

8oz filet mignon grilled to your liking, topped with a asiago-peppercorn compound butter served with garlic mashed potatoes & vegetable du jur
\$27

CHICKEN LOMBARDI

Twin herb breaded chicken cutlets, pan-fried golden brown, topped with roasted peppers, caramelized onions, and mozzarella cheese, broiled and finished with hollandaise sauce, served with wild rice pilaf & vegetable du jur
\$22

CAJUN SHRIMP SCAMPI

Blackened Shrimp, andouille sausage, roasted red & yellow peppers, in a light garlic parmesan cream sauce, tossed with tagliatelle pasta, garnished with toasted bread crumbs & citrus butter sauce
\$25

CHEF'S TWIN CRAB CAKES

Chef's recipe crab cakes, highest quality of jumbo lump & super lump crab meat, broiled & served with citrus beurre blanc, wild rice pilaf & chef's choice vegetable
\$28

SEA SCALLOPS AU GRATIN

Fresh day boat sea scallops, topped with a garlic-parmesan herb butter, gruyere cheese bread crumb topping, baked en casserole and served with mashed potatoes & vegetable du jur
\$26

SALMON IMPERIAL

Fresh Scottish salmon stuffed with crab Imperial and broiled golden brown, finished with citrus butter sauce, wild rice pilaf & seasonal vegetables
\$24

ALL ENTRÉES SERVED WITH SMALL HOUSE SALAD, ROLLS & BUTTER

CHEF'S FISH AND CHIPS

Icelandic Cod filets, ale batter-dipped in house & flash fried crispy,
Served with house-cut fries & coleslaw, choice of tartar or cocktail
\$16

COUNTRY FRIED PORK CHOP

12 oz Center cut prime pork chop lightly pounded and breaded, pan-fried and finished with a creamy country gravy, served over mashed potatoes & vegetable
\$20

TRATTORIA MUSHROOM RAVIOLI

Fresh pasta ravioli stuffed with ricotta cheese, sauteed porcini mushrooms, pecorino cheese and white truffle, simmered gently in a gorgonzola cream sauce, finished with a citrus butter
\$18

MEAT LOAF & MASHERS

Chefs recipe homemade meatloaf using Angus ground beef & traditional seasoning & spices, served with mashed potatoes, beef gravy & vegetable
\$17

LOBSTER MAC & CHEESE

Sweet & succulent lobster tail and leg meat in a Colby-jack & gruyere cheese sauce tossed with fusilli pasta. Topped with buttery bread crumbs & baked
\$22

LANCASTER POT ROAST

Certified Angus chuck roast of beef, braised low & slow, with mashed potatoes & savory beef gravy
\$18

CHICKEN & DUMPLINGS

Pulled chicken meat and tender dumplings in a rich creamy chicken gravy
\$15

The Ball & Thistle Pub
Wyncote Golf Club

Executive Chef – Scott Hart

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