

6 packs of Beer

Available TO GO

Domestic \$15

Coors Light

Miller Light

Yuengling

Bud

Bud Light

Mich Ultra

Premium \$20

Corona

Corona Light

Stella Artois

Founders All Day IPA

White Claw

The Ball & Thistle Pub

Limited Hours

Curbside Pick up

Wednesday - Sunday
12pm - 8pm

**Featuring
Jim Clarke,
Award Winning
Chef**

Visit our website at:
www.wyncote.com
for current updates
And Menus

Heated outdoor seating available!

Thank you for your support
Stay Safe!

Wyncote Golf Club
Rt. 1 and Rt. 10
Oxford, PA
(610) 998-1414



Wyncote Golf Club

The
Ball & Thistle
PUB

LIMITED
CURBSIDE
TAKEOUT
MENU

(610) 998-1414

STARTERS

WYNCOTE WINGS	13-
JUMBO WINGS, CHOICE OF BBQ, MILD, HOT, GARLIC PARMESAN, CAJUN, THAI CHILE	
CHEF'S MUSHROOMS	15-
LOCAL MUSHROOMS STUFFED WITH CRAB IMPERIAL AND BAKED	
NEW ORLEANS BBQ SHRIMP	14-
JUMBO GULF SHRIMP SAUTEED AND FINISHED IN A CAJUN BEER & BUTTER SAUCE	
PHILLY ROLLS	10-
FRESH EGG ROLL WRAPS STUFFED AND ROLLED WITH CHOPPED RIBEYE STEAK, SAUTEED ONIONS AND PROVOLONE CHEESE, FRIED CRISPY AND SERVED WITH SPICY KETCHUP AND SRIRACHA AIOLI	
PUB NACHOS	12-
TRI COLORED NACHOS TOPPED WITH HOUSE MADE QUESO AND SHREDDED CHEDDAR. SERVED WITH PICO, SOUR CREAM AND GUACAMOLE	
CRAB PRETZEL	12-
HOUSE MADE CRAB DIP SERVED ON A SOFT PRETZEL WITH MELTED CHEDDAR JACK CHEESE	
CRAB CAKE SLIDERS	16-
A PAIR OF MARYLAND STYLE CRAB CAKES, LETTUCE, TOMATO AND LEMON AIOLI	

SALADS

COBB SALAD	14-
FRESH ARCADIAN BLEND OF LETTUCES TOPPED WITH GRILLED CHICKEN, BACON, HARD BOILED EGG, TOMATO, AND BLEU CHEESE CRUMBLES, CHOICE OF DRESSING	
Steak Salad	14-
CHOICE OF GRILLED OR BLACKENED RIBEYE, TOPPED WITH GOAT CHEESE, TOMATO, EGG, CUCUMBER AND CHOICE OF DRESSING	
CLASSIC CAESAR	8-
HEARTS OF ROMAINE, PARMESAN CHEESE, GARLIC CROUTONS, TOSSED IN CREAMY CAESAR DRESSING	

**ADD CHICKEN 7/ STEAK 7/ SHRIMP 7/ CRAB CAKE 10
GRILLED OR BLACKENED**

****CONSUMING RAW OR UNDERCOOKED EGGS, MEATS, POULTRY,
SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOOD-
BORNE ILLNESS****

BURGERS

WYNCOTE	13-
HALF POUND PRIME BEEF, CHOICE OF CHEESE, WITH STEAK FRIES	
BLACK & BLUE	14-
HALF POUND PRIME BEEF, CAJUN-CREOLE SPICES, CRUMBLES BLEU CHEESE, SERVED WITH STEAK FRIES	
KENNETT	16-
PRIME BEEF TOPPED WITH KENNETT MUSHROOMS AND SWISS CHEESE, SERVED WITH STEAK FRIES	
HANGOVER	16-
HALF POUND PRIME BEEF TOPPED WITH A FRIED EGG, CHEDDAR, AND BACON, SERVED WITH STEAK FRIES	
MARYLAND BURGER	18-
HALF POUND PRIME BEEF TOPPED WITH CHEF'S CRAB CAKE	

FLATBREADS

MARGARITA	12-
FRESH MOZZARELLA, HOUSE MADE TOMATO SAUCE, GARLIC, BALSAMIC DRIZZLE, AND BASIL	
BUFFALO CHICKEN	13-
GRILLED CHICKEN TOSSED IN WING SAUCE AND TOPPED WITH A BLEND OF SHREDDED CHEESES AND BLUE CHEESE CRUMBLES	
CHICKEN BACON RANCH	14-
GRILLED CHICKEN, BACON, MARINARA, SHREDDED MOZZARELLA, AND CHIPOTLE RANCH	
CRAB RANGOON	15-
LUMP CRAB MEAT, SWEET AND TANGY CREAM CHEESE, SHREDDED MOZZARELLA, RED PEPPERS, AND GREEN ONION	

SANDWICHES

ALL SANDWICHES SERVED WITH FRIES

FRENCH DIP	15-
THINLY SLICED BEEF TOPPED WITH CARAMELIZED ONIONS AND PROVOLONE CHEESE.. SERVED ON A FRESH ROLL WITH AU JUS	
CRAB CAKE	18-
JUMBO LUMP CRAB CAKE PAN FRIED AND SERVED ON A FRESH ROLL WITH LETTUCE, TOMATO AND HOUSEMADE REMOULADE	
REUBEN	15-
THINLY SLICED CORNED BEEF GRILLED WITH SAUERKRAUT AND SPECIAL DRESSING ON GRILLED RYE BREAD WITH MELTED SWISS	
TURKEY CLUB WRAP	13-
FREE RANGE TURKEY BREAST WITH BACON, LETTUCE, TOMATO AND MAYO	
BUFFALO CHICKEN	16-
BREADED CHICKEN TOSSED IN MILD BUFFALO SAUCE, LETTUCE, TOMATO AND BLUE CHEESE DRESSING	
LAND & SEA SLIDERS	16-
ONE MINI CRAB CAKE AND ONE MINI CHEESEBURGER SERVED ON TOASTED ROLLS, LETTUCE AND TOMATO	

ENTREES

All Entrees served with House Salad, Rolls & Butter

7 LAYER LASAGNA	18-
GROUND MEAT, RICOTTA CHEESE, MARINARA, MOZZARELLA AND PARMESAN CHEESES, SERVED WITH GARLIC TOAST	
FISH & CHIPS	16-
YUENGLING BEER BATTERED HADDOCK FILETS HAND DIPPED AND FRIED GOLDEN BROWN, SERVED WITH FRIES AND COLESLAW	
ROASTED CHICKEN	16-
CRISPY, ROASTED HALF CHICKEN FINISHED WITH PAN GRAVY, SERVED WITH VEGETABLES AND GARLIC MASHED POTATOES	
FILET MIGNON	28-
8oz HAND-CUT CHOICE OF CUT OF BEEF CHAR BROILED TO YOUR LIKING. SERVED WITH CHEF'S CHOICE OF VEGETABLE AND STARCH. ADD A CRAB CAKE 10-	
MARYLAND CRAB CAKES	
CHEF'S MARYLAND RECIPE, SERVED WITH CHEF'S VEGETABLE AND STARCH SINGLE 23 / TWIN 30	
STEAK AND MUSHROOM RAVIOLI	17-
WILD MUSHROOMS SAUTEED WITH ONIONS, ROASTED RED PEPPERS AND BABY SPINACH IN A LIGHT GORGONZOLA CREAM SAUCE. SERVED OVER AN EXOTIC MUSHROOM AND RICOTTA RAVIOLI. TOPPED WITH YOUR CHOICE OF GRILLED OR BLACKENED STEAK	
TORTELLINI ALFREDO	16-
CHOICE OF CHICKEN OR SHRIMP(GRILLED OR BLACKENED), SERVED IN A HOUSE-MADE PARMESAN CREAM SAUCE OVER TRI COLORED TORTELLINI	
SHRIMP SCAMPI	18-
JUMBO SHRIMP SAUTEED WITH GRAPE TOMATOES IN A GARLIC AND WHITE WINE BUTTER SAUCE. SERVED OVER LINGUINE	
LOBSTER RAVIOLI	25-
SAUTEED LOBSTER MEAT WITH GARDEN VEGETABLES AND FINISHED IN A TOMATO AND VODKA CREAM SAUCE. SERVED OVER FIVE JUMBO RAVIOLI STUFFED WITH LOBSTER MEAT AND RICOTTA CHEESE	
MEATLOAF	14-
HOMEMADE HAND MIXED BLEND OF PORK, BEEF AND HERBS. WRAPPED IN BACON AND SLOW ROASTED TO PERFECTION. SERVED WITH PAN GRAVY, MASHED POTATOES AND CHEF'S VEGETABLE	

KIDS' MENU

CHICKEN TENDERS WITH FRIES	7-
CHEESEBURGER WITH FRIES	9-
GRILLED CHEESE WITH FRIES	7-