

# Thyme Matters

## Dinner Menu

### Appetizers

#### Caprese Bruschetta

fresh mozzarella + tomato + basil with toasted french baguette 9.5

#### Calamari Fritti

hand breaded with spicy orange sauce + grilled lime 11

#### Saku Tuna Ceviche

chipotle + onion + avocado + tomato 13.75

#### Real Hummus

fresh garbanzo beans + pine nuts + grilled pita bread + kalamata & manzanilla olives 8.75

#### Baked Brie

spicy pear chutney + toasted french baguette (please allow 20 minutes) 12.5

#### Prosciutto Wrapped Scallops

onion + garlic + white wine + butter 13.75

#### Mussels

in a white wine sauce + marinara + garlic + fresh tomato 11

#### Table Side Guacamole

freshly made in a molcajete 9

#### Crab, Asiago & Artichoke Dip

asiago + mozzarella + blue crab meat + artichoke hearts + pico de gallo + toasted baguette  
12.50

### Soups, Salads & Burger

#### Roasted Corn-Poblano Soup or Chef's Featured Soup

Cup 3.5 or Bowl 6

#### Baby Iceberg Wedge Salad

crispy shallots + grape tomatoes + pepitas + crispy bacon + blue cheese crumbles + creamy blue cheese dressing 8

#### Greek Salad

blended greens + kalamata olives + feta cheese + tomatoes + toasted pine nuts with Dijon mustard vinaigrette 5.25

#### Angus Burger and Fries

8oz grilled patty + brioche bun + french fries + lettuce, tomato & pickle 11

-chile con queso +2.75, sautéed mushrooms +1, swiss cheese +1.50, sautéed chipotle red onions +1.25, crispy onions +1.50, Bacon strips+1.25 , guacamole +1.5

**\*18% gratuity will be added for parties of 6 or more \*vegetables may vary according to season**

# Entrées

## **Eggplant Parmesan**

fresh and bubbly + mixed green salad 12.75

## **Sautéed Tilapia**

garlic + capers + cilantro + lime juice + wild rice+ pine nuts+ baby carrots 15.5

## **Tenderloin Medallions**

pan seared tenderloin + whole grain mustard steak sauce + creamy risotto + grilled asparagus 29.75

## **Shrimp Tacos**

fresh cilantro + red onion + pico de gallo + cotija cheese + guacamole 18.75

## **Fresh Grilled Atlantic Salmon**

sautéed spinach + shallots + garlic + bacon + roasted herbed potatoes 19.75

## **Ancho Chile Rubbed Porterhouse Pork Chop**

12oz + onion jam + melted blue cheese + blended greens salad + mashed potatoes 18.5

## **Argentinean Steak Frites**

8oz prime flat iron steak + chimichurri sauce + fries 19.75

## **Filet Mignon**

grilled 8oz tenderloin + crispy onions + parmesan mashed potatoes + seared asparagus 39

## **Carne Asada Oaxaqueña**

grilled prime flat iron steak in adobo + poblano chile con queso + twice baked potato 20.99

## **Beef Tenderloin Diane**

pan seared tenderloin medallions + mushroom medley + cognac cream sauce + parmesan mashed potatoes 22.75

## **Panko Crusted Chicken Breast Roulade**

bell pepper, asparagus & parmesan cheese stuffing + basmati rice +lemon-basil cream sauce 15

## **Chilean SeaBass**

8oz pan seared seabass + tomatillo and hominy stew + radishes + lettuce + avocado 34

## **Chef's Bistro Tacos**

marinated beef tenderloin + habanero mojo + avocado aioli + fresh corn tortillas + salsa verde + frijoles charros 19.5

## **Pappardelle Bolognese**

homemade 4 hour simmered sauce with root vegetables + ground beef + ground pork 13.5

## **Three Cheese Baked Rigatoni**

ricotta + mozzarella + parmesan + marinara 12.50 + meat sauce 15.5

## **Linguine alle Vongole**

little neck clams + light white wine butter sauce + crushed red pepper flakes + fresh herbs 15