



# DINNER MENU

**ROASTED CORN BISQUE 14**  
**SOUP OF THE DAY P/A**

## STARTERS

<b>FUJI APPLE, STILTON &amp; ENDIVE SALAD</b>	<b>16</b>	<b>BLACKENED SALMON TACOS</b>	<b>18</b>
<i>Candied Walnuts, Cranberries, Cider Vinaigrette</i>		<i>Pickled Red Cabbage, Avocado, Cilantro</i>	
<b>ORGANIC SEASONAL GREENS</b>	<b>13</b>	<i>Sriracha Aioli</i>	
<i>Grape Tomatoes, Champagne-Walnut Vinaigrette</i>		<b>WARM BAKED BRIE WITH APPLES</b>	<b>17</b>
<b>SEARED RARE TUNA</b>	<b>19</b>	<i>Puff Pastry, Organic Greens, Red Grapes</i>	
<i>Seaweed Salad, Avocado Wasabi Aioli</i>		<i>Raspberry Coulis</i>	
<i>Pickled Cucumber, Plum Sweet Soy Emulsion</i>		<b>PRINCE EDWARD ISLAND MUSSELS</b>	<b>18</b>
<b>HEIRLOOM BEET SALAD</b>	<b>17</b>	<i>White Wine Fresh Herb Broth</i>	
<i>Pistachio-Crusted Goat Cheese, Baby Arugula</i>		<b>BARBEQUED DUCK TACOS</b>	<b>16</b>
<i>Orange Supreme, Sherry Vinaigrette</i>		<i>Fresh Mango &amp; Jicama Slaw, Chipotle Aioli</i>	
<b>POINT JUDITH CRISPY CALAMARI</b>	<b>20</b>	<i>Potato Gaufrette</i>	
<i>Baby Arugula, Red Onion, Peach Chili Vinaigrette</i>		<b>WARM BRUSSELS &amp; KALE CAESAR</b>	<b>17</b>
<b>CRISPY JUMBO-LUMP CRAB CAKE</b>	<b>26</b>	<i>Shaved Brussels Sprout, Organic Kale</i>	
<i>Apple &amp; Jicama Slaw, Chipotle Aioli</i>		<i>Caesar Dressing</i>	

## ENTREES

<b>SEARED DIVER SEA SCALLOPS &amp; GRILLED JUMBO SHRIMP</b>	<b>46</b>
<i>Spring Pea Purée, Wild Mushrooms, Baby Carrots, Roasted Brussels Sprout, Saba Drizzle</i>	
<b>PAN-ROASTED FREE-RANGE CHICKEN</b>	<b>35</b>
<i>Sweet Corn Pudding, Grilled Asparagus Shiitake Mushrooms, Pinot Noir Reduction</i>	
<b>FILET MIGNON OF BEEF</b>	<b>52</b>
<i>Truffle Parmesan Herb Frites, Sautéed Spinach, Red Wine Gastrique</i>	
<b>GRILLED FILET OF SALMON</b>	<b>38</b>
<i>Farro Basil Crème, Grilled Asparagus, Baby Carrot, Saba Drizzle</i>	
<b>SEAFOOD "PAELLA"</b>	<b>39</b>
<i>Jumbo Shrimp, Mussels, Clams, Scallops, Saffron Risotto, Lobster Tarragon Broth</i>	
<b>GRASS-FED AUSTRALIAN LAMB CHOPS</b>	<b>54</b>
<i>Sweet Potato Timbale, Julienned Squash, Zucchini &amp; Red Pepper, Pomegranate Reduction</i>	
<b>PAN-ROASTED ICELANDIC COD</b>	<b>39</b>
<i>Crispy Pommes Anna, Broccolini, Brussels Sprout, Baby Carrot, Red Pepper Coulis</i>	
<b>MARINATED CHICKEN KABOB</b>	<b>32</b>
<i>Garlic Marinated Chicken Breast, Saffron Basmati Rice, Fattoush Salad, Cucumber Yogurt Sauce</i>	
<b>SESAME-CRUSTED AHI TUNA</b>	<b>46</b>
<i>Japanese Okinawa Purple Mash, Baby Bok Choy, Baby Carrot, Coconut Soy Beurre Blanc</i>	
<b>GRILLED SKIRT STEAK</b>	<b>44</b>
<i>Warm Fingerling Potato &amp; Spinach Salad with Crispy Shallots, Chimichurri</i>	



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## PASTA

<b>BRAISED SHORT RIB PAPPARDELLE</b>	<b>38</b>
<i>Fresh Pappardelle Pasta, Roasted Vegetable Ratatouille, Shaved Piavé Cheese</i>	
<b>SHORT RIB RAVIOLI</b>	<b>29</b>
<i>Wild Mushrooms, Marsala Reduction, Piavé Cheese</i>	
<b>SHRIMP &amp; LITTLE NECK CLAM LINGUINI</b>	<b>37</b>
<i>Jumbo Shrimp, Little Neck Clams, Baby Arugula, Bok Choy, Asparagus, Parmesan Crème</i>	
<b>FRESH RICOTTA CAVATELLI</b>	<b>29</b>
<i>Oven Roasted Tomatoes, Fresh Ricotta, Spinach, Basil Walnut Pesto</i>	
<b>*Add Jumbo Grilled Shrimp – Additional \$9</b>	
<b>SPRING PEA &amp; FRESH RICOTTA RAVIOLI</b>	<b>27</b>
<i>Red Pepper Coulis, Shaved Grana Padano</i>	
<b>FETTUCCINE WITH MEATBALLS</b>	<b>32</b>
<i>House-Made Pasta, Meatballs, Fresh Ricotta, Marinara Sauce</i>	

## BOWLS & BURGERS

<b>SEARED SESAME-CRUSTED TUNA BOWL</b>	<b>32</b>
<i>Seared Rare Yellowfin Tuna, Black Forbidden Rice, Mango, Avocado, Cucumber, Radish Shiitake Mushroom, Soy Ginger Vinaigrette</i>	
<b>MISO-GLAZED MARINATED SALMON BOWL</b>	<b>31</b>
<i>Steamed Farro with Edamame, Red Cabbage Ginger Slaw, Organic Greens, Miso Vinaigrette</i>	
<b>SESAME-CRUSTED FALAFEL BOWL</b>	<b>27</b>
<i>Organic Greens, Cucumber, Parsley, Red Onion, Tomato, Tahini</i>	

### THYME BURGERS 26

GRILLED SIRLOIN BURGER | GRILLED TURKEY BURGER | SESAME FALAFEL BURGER

*Served on a Challah Roll with Sweet Potato French Fries  
Choice of Melted Cheddar, American, Swiss or Stilton Cheese*

Add Caramelized Onions & Wild Mushrooms +3    Add Applewood Smoked Bacon +4

## SIDES

English Fries 10    Sweet Potato Fries 10    Pommes Frites 12    Japanese Okinawa Purple Mash 12  
Crispy Onions 12    Sautéed Spinach 11    Shaved Brussels Sprout 14    Grilled Asparagus 12



thyme offers private events, delivery, takeout, and holiday catering