



thyme

SALADS & STARTERS

BARBEQUED GRILLED DUCK SALAD

*Fresh Mango, Haricot Verts, Baby Greens
Cranberry-Pecan Relish*

12

ORGANIC AUTUMN GREENS

Grape Tomatoes, Champagne-Walnut Vinaigrette

8

HEIRLOOM BEET SALAD

*Pistachio-Crusted Goat Cheese, Baby Arugula
Orange Supreme, Sherry Vinaigrette*

11

FUJI APPLE & ENDIVE SALAD

*Shaved Stilton Cheese, Candied Walnuts, Cranberries
Apple Cider Vinaigrette*

11

VINE RIPENED TOMATO SALAD

*English Cucumber, Red Onion
Shaved Feta, Garlic Croustade*

11

SEARED RARE TUNA

*Mango Salsa, Avocado Wasabi Aioli
Pickled Cucumber, Plum Sweet Soy Emulsion*

13

SOUPS & APPETIZERS

Lobster Corn Chowder

8

Soup of the Day

p/a

POINT JUDITH CRISPY CALAMARI

Baby Arugula, Red Onion, Peach Chili Vinaigrette

12

PRINCE EDWARD ISLAND MUSSELS

White Wine Broth, Garlic Toast

13

MARINATED GRILLED CALAMARI

*Shaved Fennel, Baby Arugula
Sundried Tomato Aioli, Olive Tapenade*

12

CRISPY JUMBO-LUMP CRABCAKE

Jicama & Apple Slaw, Chipotle Aioli

13

FRESH RICOTTA RAVIOLI

Fire-Roasted Pepper Coulis, Shaved Piavé

10

GRILLED PORTOBELLO

*Baby Arugula, Fresh Mozzarella, Roasted Red Pepper
Basil Pesto, Balsamic Reduction*

11

THYME BURGERS

GRILLED SIRLOIN BURGER – GRILLED TURKEY BURGER

Char Broiled Burger served on a Challah Roll with Sweet Potato French Fries

Choice of Melted Cheddar, Stilton or Swiss Cheese 18

Grilled Red Onions & Wild Mushrooms +2 Applewood Smoked Bacon +2

ENTREES

SEARED DIVER SEA SCALLOPS & GRILLED JUMBO SHRIMP 32
Pommes Anna, Grilled Asparagus, Roasted Red Pepper Coulis
*Chateau Ste. Michelle Riesling / St. Aubin 1er Cru White Burgundy

PAN-ROASTED CHICKEN 26
Tri Color Potatoes, Escarole, Caramelized Onion, Roasted Corn Puree
*Charles Krug Chardonnay / Arrogant Frog Pinot Noir

AUTUMN FIREPLACE

LONG ISLAND DUCK BREAST 28
Caramelized Pear, Baby Spinach, Pine Nuts, Cassis Demi-Glace

THYME SEAFOOD "PAELLA" 29
Jumbo Shrimp, Mussels, Clams, Scallops, Chorizo, Saffron Risotto, Lobster Tarragon Broth

SLOW BRAISED BEEF SHORT RIB 28
Creamy Parmesan Polenta, Baby Carrots, Haricot Vert, Natural Jus

SESAME-CRUSTED AHI TUNA 32
Black Forbidden Rice, Baby Carrot, Bok Choy, Pea Tendrils, Plum Sweet Soy Emulsion

BRAISED SHORT RIB PAPERDELLE 26
Fresh Papardelle Pasta, Roasted Vegetable Ratatouille, Shaved Piavé Cheese
*Bodega Septima Malbec / Charles Krug Cabernet

HOMEMADE CAVATELLI 23
Broccoli Rabe, Oven-Dried Tomatoes, Ricotta Salata, Pine Nuts, Basil Pesto
*St. Michael-Eppan Pinot Grigio / Candoni Organic Merlot

GRILLED FILET OF SALMON 27
Roasted Vegetable Ratatouille, Yukon Potato Hash, Tomato Basil Emulsion
*Candoni Merlot / Brancott Estate Sauvignon Blanc

FILET MIGNON OF BEEF 32
Truffle Parmesan Herb Frites, Sautéed Spinach, Red Wine Gastrique
*Bodega Septima Malbec / Hayfork Cabernet Sauvignon

WOOD-FIRED DOUBLE CUT PORK CHOP 27
Spiced Apple, Cranberry, Apricot & Sweet Potato Gratin, Calvados Sauce
*Arrogant Frog Pinot Noir / Brancott Estate Sauvignon Blanc

PAN-SEARED RED SNAPPER 29
Sesame Sushi Rice, Bok Choy, Baby Carrot, Lobster Emulsion
*Domaine Des Vercheres Macon-Village / Chateau Ste Michelle Riesling

GRILLED LAMB CHOPS 32
Crispy Polenta, Artichoke, Baby Spinach Salad, Olive Tapenade, Pomegranate Reduction
*Charles Krug Cabernet / Chateau Ste. Michelle Riesling

SIDE ORDERS 6

English Fries Sautéed Spinach Crispy Polenta Grilled Asparagus

Gluten-Free Dinner Menu Available Upon Request - 20% Gratuity added to parties of 8 or more.