

DINNER SPECIALS

APPETIZERS

LETTUCE WRAPS

Chicken or Shrimp Sautéed with Garlic, Ginger, Onions & Mushrooms in Hoisin Sauce, Lettuce Cups, Fried Wontons, Cilantro, Spicy Thai Peanut Sauce 13.95

FIG & PROSCIUTTO PIZZA

Individual size pizza with fresh black mission figs, prosciutto, mozzarella, gorgonzola, fresh arugula, balsamic reduction 15.95

ENTREES

PETRALE SOLE

Petrale Sole Filet, Steamed White Rice, Seasonal Veggies, Lemon Beurre Blanc 23.95

SCALLOP & PRAWN RISOTTO

Sautéed Scallops & Prawns, Mushroom-Sundried Tomato-Parmesan Risotto, Citrus Beurre Blanc 29.95

LAMB BURGER

Grilled, topped with Brie Cheese, Balsamic Onions, Chipotle Aioli, Housemade Bun; French Fries 16.95

PAN SEARED ALASKAN HALIBUT

Steamed Rice, Sautéed Spring Green Beans, Tarragon Citrus Beurre Blanc 26.95

GRILLED PORK CHOP

Pear & Apple Chutney, Fingerling Potatoes, Roasted Brussel Sprouts 28.75

BLACKENED NEW YORK STEAK

Certified Angus New York, Mashed Potatoes, Blue Lake Green Beans, topped with Demi-Glace 29.95

COCKTAILS

Spring Thyme in Paris

Tito's Vodka, St. Germaine, Grapefruit, Champagne Float

Pear-tini

Grey Goose Pear Vodka, DiSaronno, splash of Lime, Fresh Pear

Marz Moscow Mule

Marz Vodka, Cock n 'Bull Ginger Beer, Lime, Bitters

Basil Gimlet

Tanqueray Gin, Fresh Basil, Agave, Lime Juice

Italian Mai Tai

Sailor Jerry's Spiced Rum, Tuaca, Orange and Pineapple Juice, Orgeat, and Lime

"Up" Top Shelf Margarita

Herradura Tequila, Housemade Sweet n Sour, Cointreau, Grand Marnier Float

Bourbon Thyme

Bulleit Rye Bourbon, Fresh Thyme, Lemon Juice, Chambord Float